

THE EAST HAMPTON STAR

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July 29, 2010



News for Foodies

BY JOANNE PILGRIM

The New Robbins Wolfe

The Westhampton Bath and Tennis Hotel and Marina is the new venue for Christopher Robbins and Ken Wolfe of Robbins Wolfe Eventeurs, a well-known catering business here.

The restaurant and event space at the club formerly called Atlantica is now the Oceanbleu, and it is available for special

events. The restaurateurs will also present special dinners throughout the summer season, such as a "steakhouse social" held over the weekend and a seven-course wine dinner scheduled for Aug. 14.

For club members and guests, they are also providing breakfast at Solly Brown's, an eatery at the resort, as well as an alfresco dining menu at the pool.

Surf Craft for Families

Families have been reminded that a "surf craft" program for children is offered at the Montauk Yacht Club Resort and Marina. It provides two child-free hours during which parents can dine at either of the club's two restaurants, Hurricane Alley or the Gulf Coast Kitchen.

The program, which costs \$50 per child and is suitable for kids from 4 to 10, is offered on Fridays from 10 a.m. to noon and from 5 to 7 p.m., and on Saturdays from 9 to 11 a.m.

Summer Gravlax

A recipe by Ina Garten of East Hampton, known as the Barefoot Contessa, from her "Back to Basics" cookbook will be prepared during a free cooking demonstration at the Loaves and Fishes Cookshop in Bridgehampton on Saturday.

Those who visit between noon and 2 p.m. will have an opportunity to learn how to make gravlax with mustard sauce.

Instruction by Karen Lee

Tonight in Amagansett there will be a cooking class led by Karen Lee, a cookbook author and caterer based in New York City who offers a limited number of summer sessions here. The class will take place at a private residence from 6 to 10 and costs \$110 per person.

Those interested in finding out if there's still time to sign up can visit Ms. Lee's Web site, karenleecooking.com, or send an e-mail message to foodnow@rcn.com.

Tonight's class will focus on "appetizers as dinner," with items such as Sichuan steak au poivre open-faced sandwiches and seared tuna.

At the next class, next Thursday, the menu will include shrimp spring rolls with three homemade dipping sauces, spice-rubbed grilled wild halibut with mango salsa, rice pilaf with turmeric, local green beans almondine, poached local apricots with raspberries and ginger, and chocolate chip cookies.

Before each class, there is an optional baking session from 4:30 to 6 p.m.

Sammies From Lucy's

Besides a selection of cheeses chosen to complement summer flavors such as cherry tomatoes and herbs, salad greens, or, for dessert, peaches and honey, Lucy's Whey cheese shop in East Hampton has fashioned a menu of picnic sandwiches. Options include a sandwich of Catapano Farm chevre with prosciutto, local honey, and cracked pepper, fresh mozzarella with organic roasted tomatoes and basil, and rosemary ham with Gruyere and mustard. Orders can be called in.

Lucy's also has fresh pasta in varieties such as lemon pepper and wild mushroom, and meat terrines, such as one made with pork, duck breast, and crystallized ginger.

The cheesemongers from Lucy's Whey attended the annual Vermont Cheesemakers' Festival over the weekend at Shelburne Farm and returned with new selections of Vermont cheeses.