

# HAMPTONS

July 23 – July 29, 2010

END NOTES | DISH

## Harbor Cruise

Sag Harbor heats up with some new chefs, a screening afterparty and plenty of star sightings. BY BETH LANDMAN



Blue Sky Mediterranean Lounge

PHOTOGRAPH BY GASTON KUBOIS@WEPHAD.COM (NEW)

MARTHA STEWART IS THE HONOREE at this year's Chefs & Champagne New York event, which takes place Saturday night at the **Wölffer Estate Vineyard** (139 Sagg Road, Sagaponack, 537-5106; [woelffer.com](http://woelffer.com)). The event, which benefits the James Beard Foundation, is an annual favorite for foodies. Participating chefs this year: Bagatelle's Nicolas Cantrel (who's serving tuna tartare), Josh DeChellis (grilled squid with bay leaf, lemon and Arbequina olive oil), Todd English (pastrami spice-rubbed Kobe steak with lobster-corn butter, polenta fries and cherry pepper aioli), Montauk Yacht Club's Robbin Haas (butter-poached lobster), Anita Lo (steak tartare with Korean chilies and Asian pear), Marcus Samuelsson (grilled fish tacos), George Mendes (shrimp alinho with smoked pimentón, garlic and coriander), Canyon Ranch's Scott Uehlein (roasted pineapple with duck prosciutto and rosemary oil), Ditch Plains' Marc Murphy (mini lobster rolls and mini ditch dogs) and Jason Weiner (house-smoked bluefish with Greek yogurt and dill).

Sag Harbor's Main Street is heating up. Family-friendly, affordable and fun **LT Burger** (62 Main St., 899-4646) serves breakfast, lunch and dinner, and at **Blue Sky Mediterranean Lounge** (63 Main St., Sag Harbor, 725-1810), chef Marco Barilla turns out healthy, delicious Mediterranean fare. Try the fluffy



Mark Consuelos and Kelly Ripa