

HAMPTONS

July 23 – July 29, 2010

OPEN KITCHEN | SWEET CHARITY

Toque of the Town

Martha Stewart is the toast of The James Beard Foundation's 2010 Chefs & Champagne New York fundraiser.

BY JENNY SHERMAN

WHAT STARTED IN the Hamptons as a member drive has grown into a fabulous yearly fundraiser feting the most celebrated names on the American culinary scene. The James Beard Foundation's Chefs & Champagne New York event—this year on July 24 at the Wölfler Estate Vineyard in Sagaponack—is one of the East End's premiere gustatory gatherings. The party features Champagnes, local wines and a tasting menu concocted by more than 30 chefs, many from James Beard Award-winning restaurants.

This year the foundation will honor Martha Stewart for her influence on and elevation of the culinary arts in homes across the country. She joins the ranks of past honorees and icons Wolfgang Puck and Julia Child. She'll also join the guests anticipating a taste of the cuisine from haute chefs including Wolfgang Pan and Eduard Fraeneder from Seasonal Restaurant & Weinbar, Bill Telepan from his eponymous restaurant, Anita Lo from

Annisa and Blue Smoke pastry chef Jennifer Giblin—along with Hamptons-based chefs Marcus Samuelsson, guest chef at the Blue Parrot in East Hampton; Robbin Haas, from Gulf Coast Kitchen at The Montauk Yacht Club; and Jason Weiner, of Almond in Bridgehampton and NYC. "It's an honor to be in such elite culinary company. I think what we all have in common is that we worship at the altar of the ingredient," says Weiner, who's using bluefish caught right offshore at Montauk for his dish. "It's fitting that JBF stages this event in the Hamptons. The ingredients we have in our backyard are truly amazing."

Those with a sweet tooth won't find the



CLOCKWISE FROM TOP: Chefs from Bartolotta Ristorante di Mare in Las Vegas; the Chefs & Champagne tent at Wölfler Estate Vineyard; past honoree Wolfgang Puck; Martha Stewart

menu lacking, especially with the likes of pastry chef Mark Gerlach from East Hampton's Nick & Toni's. "I'm very excited and honored to be included in this year's event," he says. "It's especially significant for me, as I did some volunteer work at the James Beard House right out of culinary school. It's nice to give back to such a great organization." Gerlach has chosen to feature a Stracchino and local blackberry cheesecake with an amaretti cookie crust—a personal favorite. It hasn't been available at the restaurant, but he says he "will probably feature it as a special after the event."

Money raised will support the Foundation's educational initiatives, food-industry awards, scholarships programs and publications. For reservations, visit jamesbeard.org/chefsandchampagne.



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