

## East End on the menu

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Last Updated: 4:42 PM, July 12, 2010

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YOU don't have to go all the way to Southeast Asia to eat outside with Martha Stewart. You can just head to the Hamptons on Saturday, July 24, when Stewart will be honored at the James Beard Foundation's annual Chefs & Champagne blowout.

The event, at the Wolffer Estate Vineyard (*yay, rosé!*) in Sagaponack, will feature the food of more than 30 chefs, most from NYC or the Hamptons.

And who better to ask about where to eat on the East End right now? Dining tips from the chefs of Chefs & Champagne include, as you might have guessed, chill seafood shacks (Marc Murphy of NYC's Ditch Plains and Landmarc eateries likes Gosman's Dock and Duryea's in Montauk) and more fancypants Hamptons standbys (Eduard Frauneder of NYC's Seasonal Restaurant & Weinbar enjoys Della Femina in East Hampton and Pierre's in Bridgehampton).

But other notable picks include the Mexican street-food-inspired menu at La Fondita on Montauk Highway in Amangasset. Huaraches, chorizo tortas, pozoles — they're all here.

Robbin Haas of Gulf Coast Kitchen at the Montauk Yacht Club is among La Fondita's big fans: "Love this place. Real Mexican in a no-frills space," he says. "Love the mondongo and all the tacos. Reminds me of the great little taquerias in Mexico City." And Jason Weiner of Almond in Bridgehampton and NYC says that: "For a great post-beach snack, nothing beats the tongue tacos at La Fondita."

And in what shouldn't come as a big surprise to the summer-house set, arguably the best restaurant on the East End isn't even in the Hamptons. It's in the North Fork (also home to fantastic wineries, gorgeous farm stands and pies so perfect they can make you cry, like the peach-praline masterpiece at Hallock's Cider Mill in Laurel).

The North Fork Table and Inn in Southold has been swarmed by foodies since husband-and-wife team Gerry Hayden (the former executive chef at Aureole) and Claudia Fleming (the former pastry chef at Gramercy Tavern) opened the spot in 2005. "I think the North Fork Table and Inn is the best restaurant on Long Island," says Anita Lo of NYC's recently reopened and much-raved-about Annisa. "Everything is delicious, especially desserts made by superstar pastry chef Claudia Fleming."

It's a point that's worth making twice, we think, given that Jennifer Giblin, the pastry chef of NYC's Blue Smoke enthusiastically agrees. "The best place I can recommend in the area is North Fork Table," she says. "The food is amazing, local, seasonal and prepared with care, and Claudia Fleming's desserts are worthy of the trip alone!"

Here are more picks, in their own words, from the chefs of Chefs & Champagne.

### **Marc Murphy, Ditch Plains and Landmarc**

Gosman's Dock is the quintessential Montauk hangout on the water with a clam bar, restaurant and fish market. The seafood combination plate at the clam bar has generous piling of crispy calamari, clams, fish and shrimp, which I share with my wife and kids. They also have amazing fresh corn, which is so sweet and buttery. When I feel like cooking for the family or having some friends over, I head to the fish market to pick up the fresh catch of the day to throw on the grill at home. It's the perfect way to entertain on the beach.

Duryea's is where I go in Montauk for my lobster fix — it's seafood straight from the ocean to your plate. It's no frills with self-service and paper plates, but it's worth the visit for the food and the view. I usually go for the steamed lobster with fresh, crisp coleslaw on the side, but the lobster roll is my other favorite.

Almond in Bridgehampton is a casual, stylish bistro-style restaurant that is perfect for a night out with my wife and friends. I'm a big fan of fresh oysters and clams, and they have an amazing towering platter of seafood called the Almond Plateau Royal. You also can't go wrong with their steak frites — especially the dry-aged NY strip with bordelaise sauce.

**Anita Lo, Annisa**

In East Moriches (just before the Hamptons where I have a house), I like La Volpe for decent, straightforward Italian. Try the individual pizzas made in a wood-burning oven and well-balanced classic Italian salads.

For breakfast in East Hampton — just cooked doughnuts at Dreesen's.

**Eduard Frauneder, Seasonal Restaurant & Weinbar**

Pierre's in Bridgehampton is a simple but authentic and delicious French bistro. The dining room is pleasant and has an airy feel to it. The seafood is exceptional, and my favorite dish is the Bouillabaisse Marseillaise. I'm a big fan of Pierre, who is an eccentric guy, but he only works four months a year, so it makes sense.

Della Femina in East Hampton is near my house and they screen soccer games, which makes me very happy. The space is a comfortable open dining room with great outdoor seating. The crowd is well-heeled (hey, it's the Hamptons), but what I love most about Della Femina is the Long Island fluke tartar. It's local and perfectly seasoned — my kind of food!

Iacono Farm in East Hampton — For me, the best restaurant in the Hamptons is the one in my kitchen. That's why I love going to this chicken farm. The mother-son owners are warm and welcoming, and the chickens are even friendly! Visitors get to see exactly where their food is coming from and gain a stronger connection and respect for it, which I think is important. And it's fun. You can tour the farm then buy your fresh 2.5- to 4-pound chickens, plus gizzard, liver, etc.

**Jason Weiner, Almond**

For a special occasion, North Fork Table and Inn is my favorite spot. I learned so much from Gerry working alongside him in San Francisco back in the day — and every time I eat at North Fork Table, I learn something new about seasonality and simplicity.

**Pastry Chef Mark Gerlach, Nick & Toni's**

My new favorite spot this year is Bostwick's Chowder House in East Hampton. I like to get the fried fish sandwich with an ice-cold beer, a perfect summer meal.