

THE EAST HAMPTON STAR

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News for Foodies

BY JOANNE PILGRIM

Grilled Spit Chicken

Karen Lee will give her last cooking class of the season this evening in Amagansett. The dinner menu, which participants, limited to a dozen, will help prepare before dining, will include caponata with goat cheese crostini, marinated and grilled split organic chicken with Indian and Spanish spices, two-grain rice pilaf, and salad of local greens with blue cheese, roasted walnuts, and cranberries in a lemon-sherry vinaigrette. Dessert will be chocolate madeleines and mixed fresh berries with mint.

Those interested in attending the class, which will be held at a private residence, may send an e-mail to Ms. Lee at foodnow@rcn.com. Her website, karenleecooking.com, contains information about her classes as well as her catering services and cookbooks.

The cost of the class is \$110. A baking session is offered for free prior to the class, if desired.

Labor Day Weekend!

At Turtle Crossing in East Hampton, the holiday weekend brings an extra day to stop for lunch, which will be served on Monday as well as on Saturday and Sunday. Tonight is employees' night at Turtle Crossing, with drink specials such as frozen drinks or wine for \$6, and beers for \$4.

Weekend Brunch

LT Burger in the Harbor, the new burger joint by Laurent Tourondel in Sag Harbor, is serving brunch on Saturday and Sunday from 11:45 a.m. to 3 p.m.

The menu includes pastries such as cinnamon buns, coffee cake, croissants,

and bagels, a selection of fruit and yogurt, egg dishes, and French toast and pancakes, along with lunch-type items such as salads, burgers, and fries.

The family-friendly eatery has kids' items as well.

Which Tomato Is Best?

The Peconic Land Trust's Quail Hill Farm will have its 12th annual "Great Tomato Taste-Off" on Saturday at the apple orchard at the farm on Deep Lane in Amagansett.

Tasters can sample 58 varieties of organically grown tomatoes, including cherry, paste, and heirloom tomatoes in colors from red to pink, orange, yellow, purple, and green.

The suggested contribution for admission is \$5 for farm members, and \$10 for nonmembers. Children under 12 may participate for free. In case of heavy rain, the event will be canceled.

Clambake Goodies

Rick's Crabby Cowboy Cafe in Montauk is marking summer's last hurrah by offering "Rick's Clam Bake Bowl," a bowl of steamed clams and steamers with mussels and shrimp in a garlic white wine broth.

The casual waterfront family restaurant also offers lobster, crab legs, or steak as the centerpiece dish. Dessert can be s'mores by an outdoor fire, while listening to the live music at Rick's.

No Hot Dogs at This Contest

Contestants will vie for a trophy and a \$500 prize at a competitive eating contest at Bay Burger in Sag Harbor on Monday at 4:30 p.m.

Though hot dogs are the normal contest fare, at Bay Burger it will be lobster rolls. Contestants are being sought.

September Specials

Diners who visit the Gulf Coast Kitchen at the Montauk Yacht Club on Wednesday through Sunday through September will receive a complimentary glass of champagne as well as a free dessert, and a 10-percent discount on selections from the wine list.

At Hurricane Alley, another restaurant at the club, patrons will receive half off all drinks and complimentary bar snacks on Sunday through Thursday from 3 to 6 p.m., throughout this month.

Tea Tastes

Plain T, a boutique tea company on Powell Avenue in Southampton, offers visitors tastes of artisan teas "from the most prized gardens in the world," so that they can "taste and learn" by sipping. Tasting hours are on Thursdays from 4 to 6 p.m., or by appointment.