

Thursday, March 31, 2011



News for Foodies

BY JOANNE PILGRIM

Almond Returns

There's good news this week for fans of Almond, the popular French bistro that closed its doors in Bridgehampton last fall, leaving only the Manhattan branch option for Almond devotees. Eric Lemonides and Jason Weiner, the restaurant's owners and chef, have found a new location — the spot on the corner of Ocean Road and Montauk Highway in Bridgehampton that was formerly occupied by the restaurant One Ocean. Word is they will be open again before Memorial Day.

Wine, Women, Food

Rowdy Hall in East Hampton will have ladies' night wine dinner tonight featuring Wolfier Estate wines. The three-course meal, served family style, will be prefaced with hors d'oeuvres served with the Wolfier 2010 rosé, starting at 6:30.

A first course will include bacalao croquettes, Jessup's Neck oysters, and country paté with grilled baguette, served with a 2008 chardonnay. Entrees will include pan-roasted local cod and clams in a saffron broth, grilled marinated chicken, fries, and grilled asparagus, served with a 2007 cabernet franc. Dessert will be toasted angel food cake with citrus compote and whipped creme fraiche, with another chardonnay. The dinner will cost \$55 per person, plus tax and gratuity.

Bedell Cellars at Maidstone

Also beginning on Sunday is a week of wine dinners to be held at the Living Room restaurant at c/o the Maidstone in East Hampton, each featuring wines from Bedell Cellars of Cutchogue.

A special menu will be available all night from Sunday to Thursday, and be-

tween 5:30 and 6:30 p.m. on Friday, April 8, and April 10. Each of three courses will be paired with a different wine. The special will cost \$55. As seating is limited, reservations have been recommended.

Art and Dine

On Tuesday, the Living Room continues its Art and Dine series of dinners that include a discussion with various people in the arts. This week's guest will be Emma Walton Hamilton, a children's book author and former actress who will be interviewed by Heather Buchanan, a columnist and reporter for The Independent newspaper.

The event begins at 6:30 p.m. and includes a two-course prix fixe dinner, plus a cookie plate for dessert and a glass of wine. The cost is \$36 per person plus tax and gratuity.

Bulgarian Fare

On Wednesday at noon, Mimi Agnelo, a native Bulgarian, will demonstrate how to make kyufta (meatballs), banitza (traditional cheese pie), and yogurt ice cream, at the Rogers Memorial Library in Southampton. She will serve samples of the fare, and discuss Bulgarian cuisine. Reservations are required and may be made by calling the library.

April Prix Fixe

The Gulf Coast Kitchen by Robbin Haas, a restaurant at the Montauk Yacht Club, will offer a \$29.95 dinner prix fixe on Fridays and Saturdays during April. Appetizer choices include an iceberg salad with apple-smoked bacon and blue cheese, butternut squash gnocchi, Blue Point oysters, and clam chowder. On the entree list will be grilled hanger steak, marinated organic herbed chicken, pan-seared loin of Berkshire pork, seared diver scallops, pan-seared skate, and roasted local cod. Dessert will be included as well.

Get Brickle

Chocolate-covered macadamia nut brickle made by East Hampton Edibles

is now available at the Seafood Shop in Wainscott, as well as at Pierre's To Go in Bridgehampton, and Hampton Marketplace and the Monogram Shop in East Hampton, and can also be ordered online at www.easthamptonedibles.com.

It comes in dark chocolate, milk chocolate, and white chocolate varieties, as well as types made by special request.

Chicken in 16

A cooking demonstration at the Loaves and Fishes Cookshop in Bridgehampton on Saturday, featuring use of the Turbochef oven, will show cooks how to prepare roast chicken in that appliance in just 16 minutes. The free demo takes place from noon to 2 p.m.

Tasting Sen

A new tasting menu at Sen restaurant in Sag Harbor offered on Sunday through Thursday nights will allow diners to order one small dish from each of

seven categories at a cost of \$26 per person plus tax and gratuity. Among the selections are several soups and salads, seasonal vegetable dishes, sushi and sashimi, special "kitchen selections," rice, and ice cream. A number of selections carry supplemental costs.

Phao Hours

Phao restaurant, adjacent to Sen, will be serving dinner seven days a week starting tomorrow. Among its Thai and Asian offerings are pad thai, spring rolls, and chicken curry.

Another Restaurant Week

Long Island Restaurant Week, which begins on Sunday and runs through April 10, features a \$24.95 prix fixe. A list of participating restaurants in both Nassau and Suffolk Counties can be found at www.longislandrestaurantweek.com. Local participants include Muse in Water Mill, Rugosa in Wainscott, and Tutto Il Giorno in Sag Harbor.