

Wednesday, July 13, 2011

foodie fantasy

A posh nosh with two forks

BY MARIE ELENA MARTINEZ
Special to Newsday

It's a Long Island foodie's dream — a culinary meeting of North and South Fork restaurants in the height of summer, when snagging a dinner reservation on a Saturday night is next to impossible.

Dan's Papers founder Dan Rattiner came up with the idea for the inaugural Taste of Two Forks, where 40 restaurants and 20 vineyards will dish up all-you-can-taste samples under giant outdoor tents. Attendees will be free to wander booth to booth.

"The two forks have so much in common, but I don't think there's ever been an event that unites them in this way," says Rattiner. "So we're bringing it all together."

Who's who

Among the Hamptons restaurants participating: Blue Parrot, Almond, Starr Boggs, Beacon, Nick & Toni's, Savanna's and Vine Street Café. North Fork eateries include La Plage, Luce & Hawkins, The Frisky Oyster and Scrimshaw.



Chef Marcus Samuelsson of Red Rooster Harlem hosts.

Pindar, Channing Daughters, Wölffer and Bedell Cellars will serve a collection of wines, while award-winning Southampton Publick House will provide the brew.



Nick & Toni's, above, and the Channing Daughters Winery will be represented at the Taste of Two Forks event in Bridgehampton Saturday night.



The affair is being hosted by chef Marcus Samuelsson of the Red Rooster Harlem restaurant. Other boldfaced names involved include Ralph Lauren's daughter and owner of Dylan's Candy Bar, Dylan Lauren; Mark Feuerstein of the Hamptons-set television series "Royal Pains"; and "Real Housewives of New York" star Alex McCord.

As for attendees, organizers

Dan's Taste of Two Forks

WHEN | WHERE 7:30-10:30 p.m. Saturday, rain or shine, Sayre Park, 154 Snake Hollow Rd., Bridgehampton.
INFO 631-227-0188, danstasteoftwoforks.com
ADMISSION \$150 (\$225 VIP, includes early admission at 6:30 p.m.)

expect as many as 1,800. Dress code? Casual summer chic.

On the menu

Such foodie festivals are as much a treat for the chefs as the tasters.

"I always look forward to seeing what other chefs are making," says Nick & Toni's Joseph Realmuto, who will be making a strawberry ricotta tart with mascarpone cream.

Almond chef Jason Weiner says he will be dishing up house-smoked pastrami with pickles and grain mustard.

Montauk Yacht Club's Gulf Coast Kitchen will be serving locally harvested scallops with

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Dylan Lauren of Dylan's Candy Bar is expected at the event.

slow-roasted tomatoes, wilted spinach, garlic and lemon, according to general manager Lloyd Van Horn.

Indeed, local ingredients are the real stars of the night.

"It's the perfect time of year to use the sweet onions harvested on the East End for our barbecue brisket sliders," says Arthur Wolf of East Hampton's Turtle Crossing. Other highlights include Love Lane Kitchen's local goat cheese, fava and herbed bruschetta, and East Hampton eatery Serafina's ravioli filled with baby spinach and ricotta topped with a butter sage sauce.