

Dan's Papers

June 11, 2009

Food/Dining

Side Dish *Aji Jones*

Montauk Yacht Club Resort & Marina in Montauk is the place to be this weekend. In honor of its 80th anniversary, the resort will host a weekend-long Roaring '20s style bash. The festivities will begin Friday, June 12 with a Brooklyn Brewery Bash featuring a traditional BBQ feast for \$25 per person, plus beverages. Swinging Saturday, June 13, features a Burger Bash hosted by celebrity chef and best-selling cookbook author Katie Lee Joel, family-friendly outdoor activities, lawn games, and a spirited charity potato sack race. Admission is \$30 per adult, \$15 per child and includes food and beverages. Bootlegger's Happy Hour will take place 5 to 7 p.m. at Barracuda Bar. The Roaring '20s Anniversary Bash kicks off at 8 p.m. with live jazz, dinner and dancing under a waterfront tent, and a faux casino. Tickets cost \$50 for dinner and \$85 for dinner and open bar. The celebration closes on Sunday, June 14 with Super Sunday Brunch from 10 a.m. to 2 p.m. Price is \$25.95 per adult, \$12.95 per child, plus drinks. Call 631-668-3100 for tickets and information.

Harbor Bistro in East Hampton will celebrate Father's Day from 4 to 9 p.m. on Sunday, June 21. Two dinner specials will be offered for \$39 – a lobster dinner includes one half-pound broiled or steamed lobster and Cowboy steak dinner includes 20-ounce Cowboy Steak (ribeye with bone on) au poivre. Both specials include any beer and chocolate, chocolate cake. Harbor Bistro's extensive \$29 prix fixe will also be offered from 5 to 6 p.m. and includes choice of three courses or two courses and a glass of wine. The regular menu will be available as well. For reservations call 631-324-7300.



Gulf Coast Kitchen at Montauk Yacht Club

Stonewalls Restaurant in Riverhead will host a four-course dinner featuring Louis Latour Bourgogne Wines on Friday, June 26. Hors d'oeuvres will be served in the Grill Room at 6:30 p.m. followed by dinner at 7 p.m. Cost is \$70 per person plus tax and gratuity. The menu includes: Warm petits patés Parisien and crab cakes with Cremant De Bourgogne Rosé; Maine lobster raviolis, sauce nantua and tarragon with 2005 Meursault (89WS); Grenadins of veal, Grand-Mère with 2002 Beaune 1er Cru "Domaine Latour"; and warm chocolate tart with 2005 Nuits Saint Georges. For reservations call 631-506-0777 x4.

Chef Matthew Guiffrida of **MUSE Restaurant & Aquatic Lounge** in Water Mill introduces a new summer menu. New dishes include: "Tuna ménage a trios" with sesame seared ahi tuna, grilled tuna fish sandwich and jerked tuna lollipop (\$18); "The Three Little Piggys" with caramelized ginger and

Worcestershire glazed pork belly, grilled extra thick homemade bacon over cheddar cheese oatmeal and smoked pulled pork with maple spiked mustard (\$28); and Hawaiian style Atlantic salmon with macadamia nut and roast garlic streusel, sherried creamed corn poi and herb grilled sweet potato risotto (\$29). The restaurant is open for dinner Thursday through Sunday from 5:30 p.m. and offers a "Build Your Own" \$29.95 three-course prix fixe all night Sunday, Monday and Wednesday. Call 631-726-2606 for more information.

Turtle Crossing in East Hampton announces new cocktails and a bar sharing plate menu for the summer season. Drinks include: Turtle Wax with Cachaca, pineapple juice, passion fruit and club soda; Caipirinha with Cachaca and muddled lime; and Arnold Palmer with sweet tea vodka and homemade lemonade. The new menu, designed to serve 2-3, includes: Turtle BBQ sliders (\$12); Chili seared shrimp (\$12); Corn fritters and horseradish dipping sauce (\$10); Spinach and artichokes queso (\$10); Mole rubbed chicken skewers (\$10); and Mini crab cake sliders (\$12). Call 631-324-7166 for details.

Tierra Mar in Westhampton Beach is now open seven days a week for breakfast, lunch and dinner until Labor Day weekend on Monday, September 7. Breakfast is served from 9 a.m. to 11 a.m., lunch from noon to 4 p.m. and dinner begins at 4 p.m. Sunday brunch will be served from 11 a.m. to 3 p.m. Menu items change due to availability of local ingredients. Sample dishes include: Beer battered Peconic Bay oysters with smoked red chili aioli, pan seared Shinnecock day boat sea scallops with brown butter, and Acai berry sorbet. For more information, call 631-288-2700.