

July 18, 2013

News for Foodies

BY JOANNE PILGRIM

A Taste of Montauk

Locally made beer and wine will be served along with fare from a number of Montauk restaurants on Sunday at “A Taste of Montauk,” a Montauk Chamber of Commerce event to be held at the 360 East restaurant at Montauk Downs from 6 to 9 p.m. Tickets are \$55 in advance (\$65 at the door) and can be reserved online at montaukchamber.com. Sponsors, besides 360 East, include Gurney’s Inn and the Bridgehampton National Bank.

Vegan Potluck

The Wellness Foundation of East Hampton will host its monthly vegan potluck on the beach on Monday evening. Participants have been asked to take a “vegan-friendly” dish to share, along with a copy of the recipe, and one’s own utensils and plates. Water will be provided. The free event gets under way at 6:30 p.m. at the pavilion at Main Beach in East Hampton. Ten cooks will be able to enter a “best summer dish contest” by pre-registering with the foundation. Dishes will be judged on taste, presentation, and the best use of healthy, vegan, and nutrient-rich ingredients, and the winner will receive a prize. Those who wish to enter the contest have been asked to send an e-mail to Barbara@wfeh.org.

Sunset Prix Fixe

A sunset prix fixe dinner is offered at East Hampton Point in the waning hours of the day, from 5:30 to 6:30 p.m. Monday through Thursday. A \$45 cost

includes a choice from the menu of any appetizer, any entree (except steak, which comes with a \$5 supplemental charge), and any dessert.

A “dock and dine” special at the Point offers boaters who visit for lunch and dinner free dockage, based on availability, along with a 10 percent discount off their entire check.

“Coffee Experience”

The Hampton Coffee Company, with locations in Westhampton Beach and Water Mill, opened its third cafe and espresso bar recently, on County Road 39A in Southampton.

Billed as a “coffee experience store,” it is modeled on West Coast-style espresso bars and includes a “pour-over bar,” where customers may work with a barista to select the type of coffee they’d like to try and a particular method of brewing. The company’s coffee roasting equipment has been relocated to the new site from the original Water Mill store, and there is a conference room where seminars will be offered. The first, on a date to be announced, will feature an introduction to the farmer from Sumatra from whom Hampton Coffee Company purchases some of its green coffee beans.