

The Long-Islander.

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THE FOODIES

Chefs To Cook At James Beard House

Some of the area's top chefs will prepare a meal for some of the most discriminating palates in the world when they present at James Beard House in New York City next month. Chef Guy Reuge, and associate Eric Werner, both of Sandbar in Cold Spring Harbor, and Franco Sampogna, executive chef at Jema in Huntington, will bring their A-games to Beard House to showcase their cuisine in a \$175-a-plate dinner (\$135 for members) at the Greenwich Village shrine to culinary excellence.

Reuge is up first on Monday, Feb. 6 with a menu highlighting Sandbar's "refined take on the land-meets-sea concept," reads the James Beard

Foundation website. A few selections from the multi-course menu include: Peconic Bay scallops ceviche; oysters with Meyer lemon gelee; and octopus carpaccio. Courses include wine pairings and chefs, in keeping with the foundation's educational mission, talk about their cuisine, preparation and presentation.

This won't be Reuge's first rodeo; he cooked at James Beard House when he owned the celebrated Mirabelle in St. James. Sandbar

Huntington cuisine will again be highlighted when Jema's Franco Sampogna and team cook at Beard



Guy Reuge

House on Tuesday, Feb. 28. "Jema's pedigreed chef," who partnered with restaurant owner Joy Mangano to remake the former Porto Vivo, will create "a winter menu showcasing his

classical French training and the bounty of the East End," reads the foundation website. Among highlights from the hors d'oeuvre menu: octopus croquettes with parsley-anchovy sauce; roasted pepper tarts with radishes and br l ed mackerel; lobster tartare with lobster roe croustillant. Among four dinner courses – each with wine pairing – foie gras torchon with hazel-



Franco Sampogna

nuts, pistachios, pine nuts, apricots, pears, raisins, and fig puree; Shinnecock Atlantic scallops with cauliflower and spigarello; and Long Island duck with polenta, capers, olives, and ginger.

Dinners at James Beard House further the foundation's mission to "celebrate, nurture, and honor chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone." The foundation continues the work of James Beard, cookbook author and among the first "celebrity chefs." For tickets or information call 212-627-2308, or go to Jamesbeard.org.