



# Tastes of the Season

HAMPTONS CHEFS OFFER THEIR WELL-HONED OPINIONS ON SUMMER'S MOST COVETED INGREDIENTS, HOW TO PREPARE THEM AND WHAT TO DRINK WHEN (AND AFTER) THE PARTY GETS GOING. BY MATTHEW WEXLER



## EXECUTIVE CHEF GRETCHEN MENSER FRESNO RESTAURANT, EAST HAMPTON

**On a Plate:** I love Balsam Farms' (balsamfarms.com) Sun Gold tomatoes. They're like candy drops. Pair with local bicolored corn, Good Water Farms (goodwaterfarms.com) microbasil and seared Montauk striped bass, and your plate screams summer in the Hamptons.

**In a Glass:** There's nothing better to pair with Montauk pearl oysters than Channing Daughters Rosato di Merlot (channingdaughters.com), but when the night ends, give me a can of Montauk Summer Ale.

### Pan-Seared Striped Bass with Sun Gold Tomatoes and Corn (serves 4)

- 4 ears of Balsam Farms bicolored corn, shucked
- 3 Tbsp. extra-virgin olive oil, divided
- 2 pints Balsam Farms Sun Gold tomatoes
- 2 sprigs fresh tarragon
- 1 oz. freshly squeezed lemon juice, plus the zest of one lemon
- 4 6-oz. striped bass fillets, skin on
- 1 Tbsp. unsalted butter
- Salt and pepper to taste

**Garnish:** Good Water Farms microbasil

Rub the corn with 1 Tbsp. of olive oil and season with salt and pepper, then grill until lightly charred. Remove the kernels from the cob and place in a bowl to cool.

Halve the tomatoes and add to the cooled corn, along with chopped tarragon. Add an additional Tbsp. of olive oil, lemon zest and lemon juice. Season with salt and pepper to taste and set aside.

Place a nonstick saute pan over high heat. Add 1 Tbsp. olive oil and butter to the pan. Season the bass fillets with salt and pepper. Cook for approximately four minutes, skin side down, then flip the fillets and cook for another four minutes until slightly opaque in the center. To serve, plate the corn and tomato salad, top with seared bass and garnish with microbasil.

8 Fresno Place, East Hampton,  
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CORN PHOTO BY CAMERON WHITMAN/STOCKSY; WINE PHOTO BY LEFTERS KALLERGSUNFLASH



**I Used to Lovage, But I Had Tequila (recipe by Jimi Rando), (serves 1)**

2-3 ripe cherry tomatoes  
 ½ oz. elderflower liqueur  
 ½ oz. lovage syrup  
 1½ oz. silver tequila  
 ½ orange  
 Lovage leaves for garnish

In a cocktail shaker, muddle cherry tomatoes

with the elderflower liqueur. Add the lovage syrup and tequila and top with ice. Squeeze the orange to extract its juice and drop in the shaker, filled with ice. Shake and strain over ice. Garnish with fresh lovage leaves.

23 North Ferry Road, Shelter Island, 631.749.0053, 18bayrestaurant.com



**CHEFS AND CO-OWNERS ELIZABETH RONZETTI AND ADAM KOPELS**

18 BAY, SHELTER ISLAND

**On a Plate:** We look forward to the arrival of sour pin cherries from Wickham's Fruit Farm (wickhamsfruitfarm.com). They're savory, small and sharply sour, and we love them for crudo, duck dishes and cocktails.

**In a Glass:** Lovage thrives in the heat and becomes intense and aromatic. Our GM Jimi Rando created a cocktail utilizing the abundance of ripe cherry tomatoes, lovage syrup and Wölffer Estate (wolffer.com) verjus, another local product that shines when the heat is on.

**EXECUTIVE CHEF PHILIPPE CORBET**  
 LULU KITCHEN AND BAR, SAG HARBOR

**On a Plate:** Green sorrel has been cultivated for centuries. It has a distinct sour flavor and sharp lemony tang due to its oxalic acid content. The wide, broad leaves are terrific when pureed in soups and sauces, added to salads or used to accompany fish.

**In a Glass:** After a hot night on the line, my drink of choice is a *tomate*, a classic French bistro cocktail prepared with anise-flavored pastis or Ricard, grenadine and a lot of ice.



**Green Sorrel Chimichurri**  
 (yields approx. 2 cups)

10-12 peeled garlic cloves  
 2 oz. Fresno chiles, without seeds  
 8 oz. sun-dried tomatoes or tomato confit  
 4 oz. red wine vinegar  
 A few dashes of Tabasco sauce  
 2 tsp. salt  
 8 oz. Italian parsley  
 8 oz. Balsam Farms fresh sorrel  
 1 cup extra-virgin olive oil

Using a food processor, chop the garlic, Fresno chiles and sun-dried tomatoes. Set aside. Finely chop the parsley and green sorrel (it's very fragile, so the less worked, the better). Add the olive oil. Combine the two mixtures and keep covered in the refrigerator until ready to use. Chimichurri can be used as a sauce after grilling fish or chicken, or even as a marinade.

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**EXECUTIVE CHEF SCOTT KAMPF**  
 UNION CANTINA, SOUTHAMPTON

**On a Plate:** Fresh-off-the-boat striped bass can't be beat. We source ours locally from Shinnecock Bay and use it for tacos with heirloom watermelon pico de gallo. The watermelon from F&W Schmitt's Farm (schmittfarms.com) is also used in a tomatillo and watermelon salad.

**In a Glass:** Jon Bon Jovi's Hampton Water (hamptonwaterwine.com) hits the mark. The Rhone varietal rosé pairs terrifically with our menu, where it's used in sangria.



**Tomatillo Watermelon Salad (serves 2)**

2 cups seedless watermelon, cut into 1-inch cubes  
 1 cup tomatillos, diced  
 5 mint leaves, thinly sliced  
 ½ cup crumbled queso blanco

**Charred Poblanos Vinaigrette**

½ cup charred poblano chiles, seeded and peeled  
 1 cup extra-virgin olive oil

¼ tsp. salt  
 ½ tsp. black pepper  
 Pinch of sugar  
 2 tsp. white wine vinegar

Combine vinaigrette ingredients in a blender. In a large bowl, add salad ingredients and toss to coat. (You'll have extra dressing.) Plate and serve.

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TOMATILLO WATERMELON SALAD PHOTO © UNION CANTINA; CHIMICHURRI PHOTO BY ARTUR BIRTIUKOV/ISTOCK; TOMATOES PHOTO BY TORESEN/ISTOCK; CHERRIES PHOTO BY RENATA TOKOL-BOGNAR/ISTOCK