

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 Tasp, extita-vrigin olive oil, divided 2 pints Balsam Farms Sun Gold tomatoes 2 sprigs fresh tarragon 1 az, freshly squeezed lemon julice, plus the zest of one lemon 4 6-az, striped bass fillets, skin on 1 Tasp, unsatted butter Salt and pepper to taste Garnlish: Good Water Farms microbasil

Rub the corn with 1 Tosp, of olive oil and season with soit 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 chapped tatragon. Add an additional Tosp. of olive oil, lemon zest and lemon juice. Season with saft and pepper to taste and set aside

Place a nonstlick saute pan over high heat. Add 1 Tosp. 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, 631.324.8700, fresnorestaurant.com



1010 BY CAMERON WHITMAN/STOCKSY; WINE PHOTO

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



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 $(wick hams fruit farm.com). \ They're\ savory,\ small\ and\ sharply$ 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 SCOTT KAMPF UNION CANTINA, SOUTHAMPTON

On a Plate: Freshoff-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 (hamptonwater wine.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 1/2 cup crumbled queso blanco

Charred Poblanos Vinaigrette

1/2 cup charred poblano chiles, seeded and peeled 1 cup extra-virgin olive oil

1/4 tsp. salt 1/2 tsp. black pepper Pinch of sugar 2 tsp. white wine vinegar

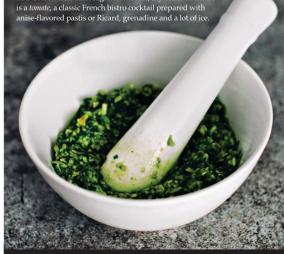
Combine vinaigrette ingredients in a blender. In a large bowl, add salad ingredients and toss to coat. (You'll have extra dressing.) Plate and serve.

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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)