

CHEF JEREMY BLUTSTEIN

Showfish, Gurney's Star Island Resort & Marina

Blutstein steers the ship at the newly renovated Gurney's Star Island Resort & Marina. The majority of the menu is sourced from local farms, while diners who have fished nearby waters can tag their catch for preparation.

Broccoli Pretending to Be a Caesar: Featuring a triecta of Quail Hill Farm broccoli (shaved raw, blanched and fried), this fall salad elevates a classic with housemade Caesar dressing, smoked bluefish and herbed brioche crumb in place of old-school croutons.

Fermented Amagansett Adobo Pork: Dried, smoked and fermented chile peppers anchor this Mexican-inspired pork shoulder, served with Stone Throw Farm grits and a brightly flavored chowchow featuring tomatillos from Balsam Farms. 32 Star Island Road, Montauk, 631.668.3133, showfishmtk.com

CHEF SAM MCCLELAND

Bell & Anchor

Catch an early sunset over Mill Creek Marina as McClelland and his crew serve up innovative comfort food in a nautical-inspired dining room.

Blackfish With Local Mushrooms:

The end of summer marks the return of blackfish, a firm, sweet and flaky fish that's paired with earthy local mushrooms. Morel cream sauce and mashed Yukon Gold potatoes round out the hyper-local dish, with all ingredients sourced within 10 miles, and 20 miles for the fish.

Slow-Cooked Porchetta: With the dish's origins dating back to Ariccia, Italy, McClelland's version of pork-on-pork sources belly, butt and loin from Mecox Bay Dairy, which raises 100% Berkshire heritage pigs. The cuts are rolled with herbs, spices and fennel, then slow roasted and served with sauteed spinach and creamy polenta. 3253 Noyac Road, Sag Harbor, 631.725.3400, bellandanchor.com

CHEF PHILIPPE CORBET

Lulu Kitchen & Bar

Cracking fires aren't just for



Hamptons Harvest Table

LOCAL CHEFS SAVOR AUTUMN AS A PLATFORM FOR SHOWCASING HEARTY DISHES THAT BECKON COZY GATHERINGS. BY MATTHEW WEXLER

autumn beach bonfires. Lulu's wood-fired oven raises the bar with a combination of oak and a hint of apple wood to turn out rustic fare perfect for the changing season.

Wood-Fire-Grilled Leeks: The menu's farmstand selections

celebrate the simplicity of local ingredients, such as this dish, garnished with almond harissa mustard, balsamic reduction, crushed almonds and a drizzle of extra-virgin olive oil.

Cowboy Ribeye for Two: A beautifully marbled, 40-ounce

Angus steak sourced from D'Artagnan is the centerpiece of this culinary cornucopia, served with an array of seasonal vegetables such as late-harvest squash and Brussels sprouts and a bubbly skillet of mac and cheese. 126 Main St., Sag Harbor, 631.725.0900, lulusagharbor.com

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