



Monday · March 1st, 2021 - Tuesday · March 2nd, 2021

Club Chefs of Westchester Tour of Eastern Long Island

Your contact is Gary Portuesi at (917) 868-4712.

Monday · March 1st

Lunch at Townline BBQ (2hr)
Proceed to our oyster experience in Montauk.
Oyster Farm Experience with Montauk Pearl Oysters (3hr)
Gurneys Montauk
Lobster Bake in Montauk (2hr 30min)

Tuesday · March 2nd

Breakfast at Gurneys Montauk (1hr 30min)
Tour of Balsam Farms (1hr 30min)
Lunch at Nick & Toni's with Wines Presented by Lenz Winery (3hr 15min)
Wine Tasting at Wolffer Estate (1hr 30min)

Your contact is Gary Portuesi at (917) 868-4712.

Please contact Gary for any questions and to inform him of any changes to your schedule.

Please note, all events are casual so feel free to dress accordingly. We recommend you dress in layers as it will still be winter-like. As of the printing of this final itinerary, weather in Montauk on Monday morning will be raining, giving way to a partly cloudy afternoon with a high of 45 degrees. Tuesday looks colder, with a high of 36 degrees but plenty of sunshine.

We require all participants to strictly adhere to all Covid-19 protocols including mask-wearing (when not eating or drinking), social distancing and hand sanitizing. We will provide hand sanitizer at every event and activity. Any participant

not respecting these protocols will be asked to leave. Finally, all participants will be required to present a negative Covid-19 test result within 72 hours of the start of the program (either PCR or rapid) to be submitted to Austin Braswell prior to the start of the trip.

As many of you will be driving, please be prudent with your drinking--don't drink and drive! A few thoughts. You can request an Uber from the hotel to get to dinner on March 1, if you like (not covered in the cost of this program). We will also provide spittoons at wine tastings.

Monday · March 1st



Lunch at Townline BBQ

(631) 537-2271

3593 Montauk Hwy, Sagaponack, NY 11962

<http://www.townlinebbq.com>

11:00 AM

Start Time

1:00 PM

End Time

2hr

Duration

Meeting Point

Townline BBQ

Arrive at Townline BBQ at 11:00AM. Meet Chef Joe Realmuto, Executive Chef of several restaurants in the area. He will introduce his talented team and describe the sourcing of products, including meats, from local farms. Pit Master Bill will talk about different smokers, rubs and sauces. TownLine smokes their dry-rubbed meats on-site and serves plenty of housemade sauces and southern-inspired sides. In fact, Chef Joe will discuss recipes for the succulent dishes we'll be sampling including St. Louie style short ribs, chicken and pork belly, plus lots of traditional sides along with their famous TownLine Spicy Bread & Butter Pickles. Bar Manager Ryan will chat up the beer program and local brewers.

After lunch, we'll move out back to the mobile smoker for a Q & A conversation with TownLine's Pit Master.

Lunch will end at 1:00PM.

Notes

After lunch, please proceed to Montauk. See separate directions where to meet for our Montauk Pearl Oysters experience.

Proceed to our oyster experience in Montauk.

Plug in the following address for GPS to get to Montauk's Commercial Fishing Pier:

484 W Lake Dr

Montauk, NY 11954

If you have trouble finding it, use the coordinates for Gosman's Clam Bar.

We will be meeting at the Montauk commercial fishing pier. Please see directions above.

The commercial pier is located in Montauk's north shore where Flamingo Ave meets West Lake Drive. When you get to that intersection, you'll see a large arch. Enter the arch and park in the lot. We will meet here as a group before proceeding.



Oyster Farm Experience with Montauk Pearl Oysters

<https://www.montaukpearloysters.com>

2:00 PM

Start Time

5:00 PM

End Time

3hr

Duration

Meeting Point

Montauk Commercial Fishing Port

Montauk Pearl Oysters is the world-famous, farm-raised oysters produced exclusively by Mike Martinsen. Mike will take us on a journey through his family business that focuses on providing clean and sustainable seafood choices to the public. Mike has been working on the water in various fisheries since 1980. He is extraordinarily knowledgeable and, with him, you will learn how he raises the oysters and how the oysters he produces helps reestablish natural populations in the wild as the oysters themselves filter millions of gallons of water each day.

Enjoying Montauk Pearl Oysters is one of Eastern Long Island's treasured experiences. They raise millions of oysters, moving them from the harbor to Block Island Sound and back, seasonally. Learn about the oyster nursery system and how they are finished in cages submerged at various depths and harvested to order from the waters of Montauk. If we're lucky, we will see some amazing local wildlife including seals!

We will visit the oyster beds, meet a fisherman or two and watch them bring in their haul to the local warehouse where they are cleaned and packed in ice to be delivered to various markets. Finally, we will learn how to shuck oysters (in case you need some tips), and enjoy a few of them to whet our appetites for dinner.

Please note: the program is subject to weather and sea conditions.

Notes

After the oyster program, please proceed to Gurneys Montauk to check-in.



Gurneys Montauk

1-631-668-2345
290 Old Montauk Highway
Montauk, NY 11954
US

Mar 01 · 4:00 PM

Check In

11:30 AM

Check Out

Situated on Montauk's most pristine stretch of oceanfront real estate, Gurneys Montauk is the only four season resort in Montauk. Providing guests with direct access to a one thousand foot private sand beach, Gurneys features 109 rooms, suites and beachfront cottages, each with ocean views.

Room Selection

Room Category

Deluxe Oceanview King Rooms

Room Description

If you are traveling solo, you will have a single room.

Room Notes

Room and taxes are included, as is breakfast. Please present your credit card for any incidentals.



Lobster Bake in Montauk

631-238-5707
Sammy's Restaurant & Bar
448 West Lake Drive
Montauk 11954

7:00 PM Start Time	9:30 PM End Time	2hr 30min Duration
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Depart Gurneys at around 6:40 to get to Sammy's Restaurant. Be prepared for a seafood extravaganza in an authentic setting in a typical, laid-back Montauk fish shack. Mike Martinsen and his crew will prepare for us a feast with oysters and lobsters as the star attractions. In supporting roles, indulge in salads and homemade breads and then for our grand finale, enjoy a sumptuous seasonal dessert.

Mike will continue our education on the pristine fish that is so prized by chefs in the Northeast. He will also share with us his secrets in creating a spellbinding and successful lobster bake, an activity that is quite popular on the East End of Long Island.

Dinner will be paired with sparkling, white and red wines that Gary and Sal will present.

Tuesday · March 2nd

Breakfast at Gurneys Montauk

7:15 AM Start Time	8:45 AM End Time	1hr 30min Duration
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Enjoy breakfast at the hotel (included in the pricing). You will be given a voucher which you are welcome to use for breakfast on your own and when you like between 7:15-8:45AM at Tilly's. If you prefer room service, there will be an extra charge for the service that you can cover upon check-out, as well as anything extra you may wish to order.

Notes

Please check-out and be ready to depart by 9:00AM.



Tour of Balsam Farms
<https://www.balsamfarms.com>

9:30 AM Start Time	11:00 AM End Time	1hr 30min Duration
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Meeting Point

Balsam Farm Stand 293 Town Lane, Amagansett, NY 11930

We will meet co-owner Ian Calder-Piedmonte, at Balsam Farm Stand in Amagansett at 9:30AM.

Founded in 2003 by Alex Balsam, Balsam Farms is located across several parcels of land between the villages of Amagansett and Sagaponack. The farm's founding goes back to a young boy and his love of tractors when Alex Balsam got behind the wheel of his first tractor (an antique 1939 Farmall A), on his thirteenth birthday, and shortly after, began farming a small one acre plot in Amagansett. Several years later, on his first day of his freshman year at Cornell University, he met philosophy major Ian Calder-Piedmonte, and the two became good friends. A few years after graduation, when the farm was beginning its second season, Alex persuaded Ian to spend the summer farming with him back in his hometown of East Hampton, promising beautiful beaches, a few beers, and plenty of time to enjoy the East End summer. The reality of it was very little time at the beach, a lot of hard work, and a passion found. Today, Alex, Ian and team farm approximately 90 acres with two greenhouses, a new barn, over 20 tractors, and an impressive Farm Stand, all operated by their outstanding and skilled farm and field crews.

Their commitment to good food also means a commitment to safe food, and that includes the ways they plant, grow, harvest, wash, pack, and deliver their produce. Learn how Ian and his team does this to perfection, and how Balsam Farms is connected to the local economy and to neighboring restaurants. We'll learn what he's got percolating for the spring and summer of 2021 and how you can access their pristine produce.



11:15 AM

Start Time

2:30 PM

End Time

3hr 15min

Duration

You met Chef Joe Realmuto yesterday at his casual concept BBQ restaurant. Now, see him at the other end of the culinary spectrum at his fine dining restaurant, Nick & Toni's, located in East Hampton. Opened in 1988, their flagship restaurant in East Hampton (one of five in the area that includes TownLine BBQ, La Fondita, Rowdy Hall, and Coche Comedor) is still, after so many years, a charming and exciting place to eat. The Tuscan farmhouse setting, wood-burning oven, extensive beverage program, and contemporary art all add to the ambiance and energy of the dining room.

We'll start with a garden tour with Andi and James who will talk about what they produce in the garden year-round. We'll then sit for a lavish lunch along with a few guest appearances. First up is Jerol Bailey from Lenz Winery (in Peconic, on the North Fork), who will walk us through the wine pairings for today's lunch, from a 2013 Old Vines Merlot to a 2019 Sauvignon Blanc (and lots of other wines, and not necessarily in that order). Learn why Lenz winery is one of the finest wineries on the East Coast thanks to their impressive portfolio.

Next up, is a visit from Steven Judelson, owner of Amagansett Sea Salt, one of the most prized sea salts made in the USA. Amagansett Sea Salt is the salt used by many of the highest-ranked and regarded chefs and restaurants in the world. Their salt is made in Amagansett from Atlantic Ocean seawater. Steven will describe how he creates his artisanal product and will suggest the best ways to use his variety of sea salts in your cooking.

Finally, enjoy a conversation with Doug Davidson of Dock to Dish, the original community supported fishery. He'll share with you how membership in Dock to Dish provides for a constant supply of pristine--and sustainable--fish from Eastern Long Island.

Notes

After lunch, proceed to Wolffer Estate, about a 15 minute drive (heading west).

Wines will only be offered as tastings with spittoons available for those who are driving.



Wine Tasting at Wolffer Estate

631-537-5106

139 Sagg Road, Sagaponack, NY 11962

<https://www.wolffer.com>

3:00 PM

Start Time

4:30 PM

End Time

1hr 30min

Duration

Meeting Point

At Wolffer Estate

Since 1988, Wölffer Estate Vineyard has been committed to producing premium, distinctive wines, ciders and spirits through their dedication to quality, penchant for style and celebration of place.

Wine Maker Roman Roth will take us on a delicious journey sampling Wolffer's award-winning reds, whites, rosés and sparkling wines. Indulge in the estate's reserve wines and sample their cheese platters and other goodies as the grand finale to our two-day culinary extravaganza.

Please note: the wine tasting is meant to provide participants with samplings of wine in a professional setting with spittoons available.

Notes

After our Wolffer Estate experience, you are welcome to depart for home.