



Tuesday, December 15, 2015

Food Stuffs

The holidays are a time for celebrating, being with friends and family, and, of course, **INDULGING**.

Need some gourmet guidance? Here are a couple of delectable suggestions about bites and bevies for those of you who might need a soupçon of virtual virtual help this season.

Still looking for that perfect place to celebrate? Head over to Baron's Cove in Sag Harbor for some scrumptious fare from chef Matty Boudreau. This place serves great food and is positively **GORGEOUS!** The restaurant is open year-round. At Christmas, there will be a traditional family-style dinner with shared dishes on Friday, December 25, between noon and 8 p.m. On New Year's Eve, there will be two special seatings—from 5 to 6 p.m. and from 7:30 to 8:30 p.m.—in which to dine on a decadent five-course menu.

Coming up this weekend, on Saturday, December 19, in Bridgehampton, Topping Rose House's executive chef Ryan Murphy and guest chef Seth Bixby Daugherty are combining their culinary talents for a **GREAT** cause. The special evening, to benefit No Kid Hungry and the Bridgehampton Child Care and Recreational Center, starts at 6 p.m. with a cocktail hour and continues at 7 p.m. with a special four-course dinner. Don't miss this one if you can help it. Here's the menu: Topping Rose Menu-12-19-15

Need under-the-tree items and stocking stuffers? Check out the gourmet candy treats at Hampton Chocolate Factory. Their decadent desserts are sure to satisfy those in the mood for some South Fork sweetness.

Or add some real flavor with one of **Hamptons Salt Company's** creations. The all-natural sea salt comes in 33 different varieties, including decadent Black Truffle, luxurious Fleur de Sel, tangy Lime and the super spicy Ghost Pepper. Who wouldn't be ready to spice it up with these great gifts!

