



HC&G Faces



Pamela Morgan

HC&G contributing editor Pamela Morgan cut her teeth as a chef working in many a famous kitchen. The Wichita Falls native graduated from and taught at the New York Restaurant School, and in 1998 published the cookbook *Pamela Morgan's Flavors* (Viking). Today, Morgan is an event planner, specializing in charity and private events. For this issue, she produced "The Glorious Bounty of the East End," on page 120 about The Laundry's 28th anniversary celebration.



The Glorious Bounty of the East End

THE LAUNDRY
CREATES A
SUMMER FEAST
TO CELEBRATE
ITS 28TH
ANNIVERSARY
AND ITS LOCAL
PURVEYORS OF
FINE FOOD.

TEXT BY ANNETTE ROSE-SHAPIO | PRODUCED BY PAMELA MORGAN
PHOTOGRAPHS BY GEORGE ROSS | FOOD STYLING BY ELLEN GREAVES



Executive Chef Andrew Engle, Tracy Bonbrest and husband Stuart Kreisler make it look easy. But maintaining consistently excellent cuisine able to capture three generations of loyal customers can only be achieved by hard work, dedication and knowing how to combine all the right ingredients. And in the case of The Laundry, that means supporting local farmers, winemakers, brewers, cheesemakers, bakers and other purveyors to represent the best of what the East End has to offer.

Bonbrest's father Billy designed the original restaurant with Norman Jaffe around an existing building—a defunct steam laundry—hence the name. He opened in 1980 as managing partner with a few principals and a group of limited partners, among them noted ICM agent Sam Cohn, who brought the late great choreographer Bob Fosse along with him. The opening night's star-studded guest list included Lauren Bacall, Roy Scheider, Liza Minelli, Sidney Lumet and Peter Stone, to name a few. Bonbrest, who was 18 at the time, still has fond memories of that exceptional evening.

Her brother Bill ran the restaurant following their father's death, but after years of living and surfing in East Hampton and Manhattan, he was lured to California,

where he remains active in the restaurant business. Despite the distance, he continues to help his family maintain the integrity of the restaurant.

After they married in the early '90s, Bonbrest and Kreisler restructured The Laundry's partnership, buying out the limited partners. The goal was to preserve the East End institution the restaurant had become and to ensure that it stayed in the family. At the end of the decade, they were faced with a problem not uncommon to even the most popular restaurants—the termination of their lease. Forced to leave their well-established location, find a new space, renovate and equip it was a daunting task. The Laundry's loyal clientele supported the move and returned in force when the restaurant reopened.

Bonbrest said that the restaurant benefited from moving into the town of East Hampton, since residents saw her, Engle and Kreisler hard at work every day setting up the new location. Another plus from the move is that The Laundry, now situated on four acres, is the only restaurant between the West End and Montauk that can accommodate large, on-site events. With Engle's expertise, they can create anything from a tea dance to a wedding. The restaurant itself seats 124, with room for 100 outside on the back patio and large lawn area. They provide



To The Table | The Laundry celebrates its 28th year with a special luncheon (PREVIOUS SPREAD LEFT) to honor its local purveyors. From left front to back, Paul Roman with guest, David Falkowski of Open Minded Organics, Ann Christianson of Quail Hill Farm, Cynthia Christianson, Dusty Roth of Wölffer Vineyard, Tracy Bonbrest of The Laundry, Barbara Dixon, Editorial Director of Hamptons Cottages & Gardens, Eileen Iacono of Iacono Farms, Roman Roth of Wölffer Vineyard, Spencer Niebuhr of Southampton Public House Brewery, Garrett von Kempen of Loaves & Fishes Cookshop and Laura Donnelly, food writer for the *East Hampton Star*. **Flower Power** | Peonies from Roman Roth's garden (PREVIOUS SPREAD RIGHT) were artfully arranged for the occasion by Katherine Kjerland. **They Make the Magic** | The Laundry's Tracy Bonbrest and husband Stuart Kreisler (see LEFT) are dedicated to providing the best that the East End has to offer. **An Idyllic Setting** | The place settings' soothing ocean hues complement the bright bursts of color from Katherine Kjerland's floral arrangements (LEFT). Plates, glasses, place mats and linens were provided by Sybille and Garrett von Kempen of Loaves & Fishes Cookshop. See Resources.



Eat Your Veggies! | Summer succotash blends a bounty of vegetables—corn, yellow squash, zucchini, sugar snap peas, peppers and onions—fresh from the farm. Visit www.hcandg.com for recipes. See Resources.



The Ocean's Bounty | A platter of Montauk lobster salad with refreshing musk melon, double-smoked bacon and Wölffer Verjus vinaigrette (opposite) satisfies the most demanding dinner guests. The stunning platter was donated by Sybille and Garrett von Kempen of Loaves & Fishes Cookshop. **Half Pint** | Indra Roth (far left), daughter of Roman and Dushy Roth of Wölffer Vineyard, gets time to herself while the adults chat. **Let's Toast!** | Celebrating friendship and a good meal (left) Garrett von Kempen, Roman Roth and Eileen Iacono enjoy the al fresco banquet. **Gone Fishing** | Andrew Engle, The Laundry's executive chef (below, top and bottom left) prepares a striped bass, one of the restaurant's most popular dishes. **Who Needs Pearls?** | Chilled fresh oysters (below) are simply impressive as a way to start off a meal. **Magie Mushrooms** | David Falkowski (bottom) is famous on the East End for his knowledge and nurturing of a large variety of gourmet mushrooms. Visit www.hcandj.com for recipes. See Resources.

MONTAUK LOBSTER SALAD WITH WÖLFFER VERJUS VINAIGRETTE
Serves 6-8

Salad

- 2 pounds cooked and shelled lobster meat
- 1 medium red onion, chopped thin
- 2 cups local musk melon, medium-dice
- 1 cup rendered Schaller and Weber double-smoked bacon; reserve fat to drizzle over salad
- 2 medium heads Bibb lettuce, rinsed with leaves separated

Vinaigrette

- 1/2 cup Wölffer Verjus
- 6 Tbsp extra virgin olive oil or grape seed oil
- 2 Tbsp shallots, minced
- 2 tsp fresh thyme leaves
- 1 tsp Dijon mustard
- Sea salt and fresh ground black pepper, to taste

Combine the Verjus, shallots, Dijon mustard and thyme in a bowl. In a slow, steady stream, whisk in oil. Season with salt and pepper.

Arrange Bibb lettuce leaves on a platter or individual plates. Sprinkle on lobster, musk melon, red onion and bacon.

Drizzle on vinaigrette and warm bacon fat. Finish with a few turns of the pepper mill and some sea salt.



Peachy Keen | A delicious twist on strawberry shortcake, this version is made with fresh poached peaches from The Milk Pail in Water Mill and Wölffer Late Harvest chardonnay shortbread biscuits. **Circle Of Friends** | The close community of the East End's finest food purveyors (opposite top) makes The Laundry a special place. Clockwise from top left, Spencer Niebuhr, Laura Donnelly, Sybille von Kempen, Stuart Kreisler, Eileen Iacono, Roman Roth, Cynthia Christianson, Ann Christianson and David Falkowski. **Chill Out** | Icy cold granitas made from summer musk melon and watermelon (opposite bottom) are sure to please on a hot afternoon. Visit www.hcandg.com for recipes. See Resources.



everything themselves, including floral arrangements by Bonbrest's mother, Katherine Kjerland.

Bonbrest and Kreisler, with the help of a talented team, have realized a singular accomplishment with the move. Although they live in Manhattan with their children during the school year, they alternate weekdays to travel to the East End to work, 362 days a year. They spend every summer, long weekends and holidays in East Hampton. Their connection to the community is strong—and they remain committed to supporting local farmers and other purveyors that supply the restaurant. Executive chef Andrew Engle, now a partner in the business, has helped The Laundry thrive and grow not only with his cooking skills, but with the relationship that he has established with local farmers as well.

The Laundry established a reputation for providing high-end cuisine in the style of the Great American Restaurant at popular prices, but they aren't averse to making a hamburger, too. Bonbrest explains that the restaurant enjoys both a local clientele and an international reputation because of its eclectic menu of American classic cuisine. That kind of variety, and a regular prix fixe menu, encourages East End residents to bring their families in frequently. Bonbrest was recently on a flight and discovered that her seatmate had come to The Laundry as a young girl, a third-generation fan.

But one of the restaurant's greatest strengths comes from its commitment to using primarily local ingredients. Chef Engle personally picks the chickens each week from Iacono Farms. He consults with David Falkowski, owner of Open Minded Organics, on the finer points of the mushrooms Falkowski nurtures and grows himself. The wine list features bottles from Long Island's best wineries. When The Laundry celebrated its 28th year with a special luncheon, the event was also a way to honor those who are dedicated to a fast-disappearing way of life that provides sustenance in the most honorable way—maintaining the local family farm, the small vineyard, the microbrewery, the artisanal bakery and hand-crafted cheesemaking. This is what Great American Cuisine is truly about. 🍯



LATE SUMMER MUSK MELON GRANITA
Serves 4

- 4 cups seedless melon, chopped (one large melon)
- ½ cup sugar
- 1 Tbsp fresh lemon juice or to taste

Combine all ingredients in a food processor. Purée until smooth. Pour into a shallow wide pan and freeze for one hour.

Rake mixture with a fork and freeze for another hour. Repeat process until all liquid has frozen.

WATERMELON GRANITA
Serves 4

- 4 cups seedless watermelon, chopped
- ½ cup sugar
- 1 Tbsp fresh lime juice or to taste

Combine all ingredients in a food processor. Purée until smooth. Pour into a shallow wide pan and freeze for one hour.

Rake mixture with a fork and freeze for another hour. Repeat process until all liquid has frozen.