



*Chef Brian Cheewing at Wölffer Kitchen.
Photo credit: by Randee Daddonna.*

VINTNER'S BOLD EXPANSION

Designed with wood, glass, cork and steel, Wölffer Kitchen on Main Street in Sag Harbor, the offspring of Wölffer Estate Vineyard, pays homage to the wine making process in its very aesthetic: wine, aged in wood barrels which are bound with steel straps, makes its way into glass bottles, typically sealed with corks.

Since its July 2015 opening, Wölffer has been offering modern American cuisine with a distinctively Mediterranean flare and a focus on fresh, local ingredients that are sourced from local fishermen, farmers, and dairies. Specialties of the house include lollipop lamb chops with tapenade, spiced garbanzos and cucumber salsa verde; braised short rib; and butternut squash ravioli.

"I keep the food simple, clean and bright, trying not to complicate things and letting the high quality ingredients speak for themselves," explains Chef Brian Cheewing.

Wölffer Kitchen's ambience is a study in contrasting textures and materials, from the murals depicting al fresco street scenes, to the gold metallic painted ceiling, rusted corten steel railings, cork wall

paneling, distressed and smoky antique mirrors, and vintage-style hanging pendant lamps.

In a unique departure from other establishments, and owing to the restaurant's provenance, Cheewing creates food to go with the wine, and not the other way around.

"We also use the very best local ingredients and everything is handmade from scratch, including our fresh semolina pasta and a number of gluten-free desserts," he says.

This spring: asparagus is back on the menu, Cheewing introduces spring lamb and for the first time offers a raw bar of chilled local clams, oysters, lobsters and other seafood delicacies.

WÖLFFER KITCHEN
29 Main Street, Sag Harbor
Wolfferkitchen.com

At each of these three temples of gastronomy, a memorable dining experience awaits. Comme on dit en France, bon appétit! **LL**

Arlene Gross is a freelance writer who lives in Huntington with her husband and son.

favorite is the ever-enticing "Devils On Horseback," an appetizer of bacon-wrapped dates stuffed with blue cheese and served with fresh bratwurst.

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