

HAMPTONS

MEMORIAL DAY ISSUE

Raw Power

GWYNETH PALTROW + TRACY ANDERSON
GET DOWN TO BUSINESS
IN EAST HAMPTON

**SOUTHAMPTON
TURNS 375**

**THE 100 MOST INVITED
NEW SOCIAL ETIQUETTE
+ SUMMER'S HOTTEST SOIRÉES**

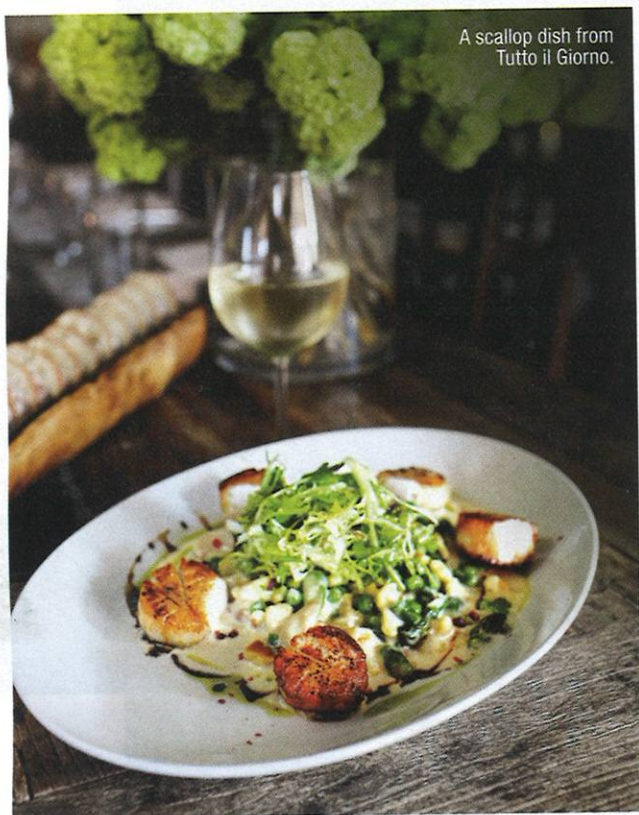
**#SHOPHAMPTONS
CURATED PRODUCTS
JUST A CLICK AWAY**

**THE EAST END'S
BEST EATERIES**

PLUS

ANDRÉ BALAZS
ROSS BLECKNER
KATIE LEE
STELLA MCCARTNEY
ERIC RIPERT





A scallop dish from Tutto il Giorno.

On the Download

RESY, A MOBILE RESTAURANT RESERVATIONS APP, LAUNCHES IN THE HAMPTONS.

BY ERIN RILEY

Nowadays, most conveniences are available with the tap of a fingertip, and that certainly includes coveted and last-minute spots at the best restaurants. "People place a high value on access and convenience," says Ben Leventhal, the creator of eater.com and cofounder of Resy, a reservation app that launched in the city last June and in the Hamptons on May 1. Instead of charging a fee for every cover booked, customers pay a convenience fee. "We wanted to partner with restaurants we personally love and those that deliver a consistent experience every time," says Leventhal, who is partnering with Sunset Beach, Topping Rose House, Ruschmeyer's, Tutto il Giorno, and the newly opened Scarpetta Beach to provide highly in-demand tables. resy.com



— masterful — ARTIST SERIES

As the owner of Bedell Cellars and a Museum of Modern Art trustee, Michael Lynne was at a MoMA party last May when he and his artist friend Mickalene Thomas decided to collaborate on a wine label. Bedell's First Crush White 2014 (\$25), available this month, is part of a long-running series of artist collaborations that have featured wine label designs by Chuck Close, April Gornik, and Ross Bleckner. 36225 Main Road, Cutchogue, 734-7537; bedellcellars.com

ABOVE: The First Crush White 2014 takes its label image from Thomas' "Untitled" series.

BEACH GREENS

Montauk Juice Factory creates a custom recipe for *Hamptons* magazine to celebrate the start of the summer.

Name: The Jitney

Recommended for: When you don't have enough time to sit down with your favorite salad but shouldn't miss out on your daily dose of leafy greens.

Breakdown: The fiber-rich avocado, spinach, and chia seeds will leave you feeling satisfied; the cucumber and the coconut water hydrate on a cellular level so you are energized; and the blue-green algae E3Live promotes mental clarity.

Recipe:

1 avocado	1 cup young Thai coconut water
5-8 organic romaine leaves	(or filtered water)
1 cup organic spinach	1 tbsp. chia seeds
1 organic cucumber	1 organic banana (or 1-2 pears)
2 oz. E3Live algae	1 tsp. raw, unfiltered honey

Sweet tip: Look for local raw wild honey in your farmers market—not only will you be supporting your neighborhood beekeeper, but a dash of this low-glycemic sweetener is full of healing enzymes and trace minerals that may help you combat seasonal allergies. 12 S. Etna Ave., Montauk, 668-8286; montaukjuicefactory.com

Ingredients in The Jitney include high-fiber avocado, spinach, and chia seeds, plus hydrating cucumber, and banana for sweetness.



// good greens // ORGANIC ABODE

DENISE MARI'S MARI MANOR is an all-in-one wellness destination.

Denise Mari, the founder of Organic Avenue and author of the recently released cookbook *Organic Avenue: Recipes for Life, Made with Love*, is seen as a pioneer of the now-flourishing clean-eating movement. So it's fitting that she's behind Mari Manor, the

very first bed-n-cleanse. In addition to organic and vegan breakfasts, the inn offers the Organic Avenue cleanse, private or small group yoga and meditation sessions, custom massages, cooking classes, and personalized nutrition

consultations. Enjoy any or all of these offerings within a secluded five-guestroom inn, located steps from Westhampton Beach, or as a nonguest by appointment. 91 Potunk Lane, Westhampton Beach, 288-5505; marimanager.com **H**