

Noah's serves local rosé, paired with seasonal fare and fresh catch.

rosé-colored glasses

TRY ALL KINDS OF INCARNATIONS OF THE WINE OF THE HAMPTONS AT THESE LOCAL RESTAURANTS. BY DALENE ROVENSTINE

75 Main

Featuring two rosés (Diamarine and Whispering Angel) by the glass, 75 Main also offers more than half a dozen by the bottle. The food and nightlife destination has magnums and double magnums of Bertaud Belieu, perfect for toasting to the end of summer with many of your closest friends. **75 Main St., Southampton, 283-7575; 75main.com**

Almond

In addition to the usual suspects (such as the North Fork's

Paumanok's varietal), the French bistro also features the Yves Lambert Cremant de Loire sparkling rosé (\$50). Pair it with a Mecox Bay cheese plate or Montauk Pearl oysters. **1 Ocean Road, Bridgehampton, 537-5665; almondrestaurant.com**

Beacon

"Rosés have always played an important role in our wine programs," says owner David Loewenberg, who curates Beacon's wine selections, such as the Nicolas Feuillatte brut. "They are easy



to enjoy on their own and also pair beautifully with the East End's selection of seafoods, poultry, and produce." **8 W. Water St., Sag Harbor, 725-7088; beaconsagharbor.com**

Bell & Anchor

The "...Pink" and "Still Pink..." sections of The Bell & Anchor's wine menu are bursting with flavor. Create your own sampler with two types of sparkling rosé

and five types of traditional; or celebrate over Lobster Thermidor with a magnum of Château Miraval. **3253 Noyac Road, Sag Harbor, 725-3400; bellandanchor.com**

Fresh Hamptons

Chef Todd Jacobs's new restaurant offers fresh fare such as wasabi-dusted skate or Long Island duck alongside a full Prana menu of *continued on page 280*

PHOTOGRAPHY BY GREG NIESBIT

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GUIDE **imbibe**

continued from page 278

smoothies, juices, and raw, gluten-free, vegan, and vegetarian options. Pair either side of the menu with a Riviera-ready Lamargue Les Grandes Cabanes 2012, or keep it local with the Petit Verdot Channing Daughters.

203 Bridgehampton—Sag Harbor Tpk., Bridgehampton, 537-4700; freshhamptons.com

The Frisky Oyster

Chef/owner Robby Beaver uses The Frisky Oyster to showcase his passion for sustainable farming and fishing. Farm-to-table dishes like Halpin Farm's spaghetti squash or the local corn soup pair perfectly with local rosés from Croteaux and Bedell.

27 Front St., Greenport, 477-4265; thefriskyoyster.com

Noah's

"We love our local rosés, especially because they pair so well with the region's seafood offerings," says Owner and Executive Chef Noah Schwartz. "We try to rotate among the vineyards." However, Schwartz admits to being partial to Croteaux and says there's always a Paumanok Vineyard dry rosé on the wine list.

136 Front St., Greenport, 477-6720; chefnoahschwartz.com

North Fork Table & Inn

Co-owner and Executive Chef Gerard Hayden's dishes are made of local, organic produce, local grass-fed cows, heritage pigs, seafood from the Peconic Bay and Long Island Sound, and North Fork artisanal cheeses. Whether feasting on a prix fixe seated dinner or ordering à la carte at the bar, diners can choose from McCall or Italian rosé.

57225 Main Road, Southold, 765-0177; nofoti.com

Pierre's

Pierre's wine selection isn't just inclusive—it's award-winning. The 2013 *Wine Spectator* honored list features rosés from Côte de Provence and a Louis de Sacy Grand Cru Rosé. Sip them with the French restaurant's famed desserts such as Mousse au chocolat Valrhona or the Tarte aux pommes des Demoiselles Tatin.

2468 Main St., Bridgehampton, 537-5110; pierresbridgehampton.com H

SUMMER IN A GLASS

Maintain a taste of summer with **Nick & Toni's Berry Rosado**.

The classic receives a twist with the Berry Rosado, invented on the spur-of-the-moment. Over-ripe berries, an open bottle of Wölffer Rosé, club soda, Bootlegger 21 Vodka (sourced from Roscoe, New York), and lemons were on hand, and voilà, the locally sourced cocktail was created. Rotating in-season fruit ensures "you can quaff this refreshing punch all season, and it's always a bit different," says Nick & Toni's Beverage Director Richard Scoffier.
136 N. Main St., East Hampton, 324-3350; nickandtonis.com



The Berry Rosado at Nick & Toni's features every East Ender's favorite spirit: rosé.