

HAMPTONS



Let It Grow

THE SURF LODGE'S COMMITMENT TO THE EAST END'S NATURAL RESOURCES RISES TO NEW HEIGHTS. BY KAREN AMSTER-YOUNG

Long Island's agricultural community has a rich history. The Surf Lodge in Montauk is a quintessential example of a restaurant tapping into this resource and extensively uses local produce on its menu. Passionately devoted to locavore sourcing, this hipster haven is all about creating a menu to satisfy the most finicky palates.

"Even from the beginning, we were all about the farm-to-table movement," says Surf Lodge owner Jayma Cardoso. "It then became something more—a philosophy. It tastes better, and it's better for you." And she's right. To the uninformed, this philosophy may at first seem unexpected for a place that hinges on trends, but the team is steadfast in its commitment to local sourcing.

This summer, Ron Rosselli, the restaurant's culinary director, is at the helm of the Surf Lodge menu.

With Angela Bazar, the chef de cuisine, he uses products sourced from Frank Trentacoste, better known as Farmer Frank, owner of Bhumi Farms in Amagansett. Trentacoste is one of a new breed of farmer out East: He left Wall Street to start Bhumi in 2003 and began working with Surf Lodge when he dropped off some produce at the back door. Other local purveyors include Good Water Farms in Bridgehampton and fishermen from Gosman's in Montauk.

With all the new additions and recipes, Surf Lodge regulars will still find their beloved market salad on the menu, along with many other staples. Those looking to drink their veggies instead should consider the I've Been Drinking Watermelon cocktail, made with basil from Bhumi. Trust us, it'll be a classic. 183 Edgemere St., Montauk, thesurflodge.com



From top: the Surf Lodge's restaurant with a view; hampington Bhumi Farms blueberries; Bhumi Farms in Amagansett.

