A SUMMER PLACE Entertaining by the Sea

Tricia Foley Photography by Marili Forastieri

RIZZOLI



ONE-DISH LUNCHEON

The house, known as the red cottage at the end of Bellport Lane, is where owner Jeanette Friedman loves to entertain. She has filled the small house with antiques and textiles from her travels and years of collecting. Born in California, she is also a Francophile, as she taught French for years, lived in France, and has incorporated French culture with a California twist into her home and entertaining style. Although she works in the field of psychology these days, she was also a floral designer in San Francisco, and it shows in her colorful textured arrangements of flowers and food for the table.

Her antiques and furnishings come with memories of her travels and gifts from friends, and she weaves them all together with her love of color and pattern. Her dining table set for four is an old black-painted gateleg style that can extend to seat eight, if needed, with patinated Windsor chairs tucked under it, all by a window overlooking the garden.

A favorite summer lunch in her repertoire is a one-dish salade niçoise, a salade composée inspired by a Julia Child recipe that allows guests to create their own plates with their favorite ingredients, including local Long Island tuna. Chunks of a toasted cheese baguette are the perfect accompaniment. Dessert is a French dish called clafoutis, traditionally made with cherries, that Jeanette customizes with seasonal plums, peaches, and berries, all accompanied by a dry white wine—French, of course.

The little barn-red cottage was formerly a carriage house for a big house up the hill, overlooking the bay. Transformed into a summer home, it is nestled in greenery and gardens and is the last house before the ferry. A screen door allows summer breezes to cool the house.



MENU SALADE NIÇOISE WITH MUSTARD VINAIGRETTE CHEESE-TOASTED FRENCH BREAD JEANETTE'S CLAFOUTIS POUILLY-FUISSÉ WHITE WINE



LEFT: Stacks of colorful printed tablecloths and dishes are ready for the table, and flower bouquets from Jeanette's garden are placed throughout the dining area. **ABOVE:** Embossed lettuce plates and napkins are just right for a salad course. **OPPOSITE:** A collection of shallow vintage baskets adds texture to the wall. Every scene becomes a charming still-life.

SALADE NIÇOISE

Serves 6

INGREDIENTS

2 pounds ahi tuna

2 tablespoons avocado oil, or any neutral oil

Sea salt

Freshly ground black pepper

2 tablespoons extra-virgin olive oil

2 cloves garlic, minced

18 small new potatoes (about 2 pounds), boiled until tender, cooled, and halved

2 tablespoons finely chopped flat-leaf parsley leaves

1 pound haricot vert, trimmed and blanched

2 sprigs thyme, leaves finely chopped

1 large head frisée, dark outer leaves removed

1 bunch watercress

1 head butter lettuce, leaves separated

6 eggs, hard boiled, peeled, and cut into wedges

4 medium garden tomatoes, cut into wedges

12 Niçoise olives

1 (2-ounce) tin anchovy fillets in olive oil, drained

Mustard Vinaigrette (recipe follows)

Place a large skillet over medium-high heat and add the avocado oil. Season the tuna on both sides with sea salt and black pepper. Carefully place the tuna in the hot oil and sear for I minute on each side to form a crust. Remove from the skillet and allow to cool. Slice into 6 equal pieces.

In a large skillet, heat the olive oil over medium, then add the garlic. Cook for I minute, then add the potatoes and stir to coat. Add the parsley and stir to combine. Set aside. Place the haricots verts in a large bowl and sprinkle with the thyme; toss to combine.

To serve:

On a large platter, make a bed of the lettuces, then arrange the tuna, potatoes, haricot vert, eggs, tomatoes, olives, and anchovies on top. Drizzle with the mustard vinaigrette.

MUSTARD VINAIGRETTE

Makes a generous ¼ cup

INGREDIENTS

¼ cup extra-virgin olive oil2 tablespoons Dijon mustardSprinkle of freshly ground black pepper

In a medium bowl, slowly whisk the olive oil into the mustard. Season with pepper.

NOTE: Store in an airtight container in the refrigerator until ready to use, or for up to 3 days.

CHEESE-TOASTED FRENCH BREAD Serves 6

INGREDIENTS

baguette
cup extra-virgin olive oil
cup grated Asiago cheese

Slice the baguette in half lengthwise and then in 4- to 5-inch pieces crosswise. Brush the cut sides with olive oil.

Sprinkle the cheese on top, and broil until golden brown.

A classic salade Niçoise is the inspiration for this one-dish luncheon—all the traditional ingredients are arranged in rows so that guests can create their own custom versions.

JEANETTE'S CLAFOUTIS

Serves 6

INGREDIENTS

2 tablespoons unsalted butter, plus more for the baking dish

3 cups whole milk

6 cups mixed fruit (pitted cherries, blueberries, pitted and chopped peaches, pitted and chopped plums)

1/4 cup plus 3 tablespoons Demerara sugar

34 cup granulated sugar

3/4 cup unbleached all-purpose flour

Pinch of sea salt

3 large eggs, beaten

1 teaspoon pure vanilla extract

Mascarpone (or whipped cream or vanilla yogurt) for serving

Preheat the oven to 350°F. Butter an 11 by 11 by 2-inch baking dish and set aside.

In a medium skillet, sauté the fruit in the 2 tablespoons butter until soft, about 5 minutes. Add I tablespoon of the Demerara sugar and stir thoroughly. Spread the fruit in the prepared baking dish.

In a large bowl, mix 3 tablespoons of the Demerara sugar, the granulated sugar, flour, and salt together. Add the eggs gradually, until a smooth batter forms. Add the vanilla to the egg mixture. Stir to combine, and then pour the mixture over the fruit.

Bake until golden brown, about I hour. Sprinkle the remaining 3 tablespoons of Demerara sugar on top and broil for I minute to crystallize. Serve with mascarpone.







MIDCENTURY COCKTAILS

Nothing makes Jeff Weinstein happier than the whir of a blender or the cranking of his 1950s ice machine as he makes classic cocktails or creates his own. Formerly a food critic for *The Village Voice* and *The New Yorker*, and author of the book *Learning to Eat*, Jeff turned his talents to researching and creating cocktails a few years ago, and those in the know always look forward to his cocktail parties, co-hosted by his partner, writer Daniel Felsenthal. In their 1950s Popular Science-kit house in the village, they love to serve cocktails at six o'clock, and house Negronis are always on the menu.

Depending on the season, friends gather in the open living room filled with collections of midcentury china or at the table set up in the backyard garden. Hors d'oeuvres can be as simple as small dishes of pickled vegetables, olives, or nuts, or their new favorite: buttered baguette slices with anchovies. Jeff is a "flavor collector," and his pantry is filled with jars and cans of international spices and herbs, bags of Japanese dried seaweed, Mexican jalapeños, and mustards from all over the world. It is a flavor-filled experience to stop by for drinks in summer, when muskmelon daiquiris and basil pesto gin drinks are made with ingredients from the garden.

Jeff likes to set up a table with his collection of glasses—including some with painted diamonds or fruits from the 1940s and Scandinavian colored glass tumblers—and let guests choose their favorites.

MENU

COCKTAILS HOUSE NEGRONI GIN PESTO MUSKMELON DAIQUIRI

HORS D'OEUVRES

ANCHOVIES ON BUTTERED BAGUETTE SLICES LIGHTLY PICKLED CUCUMBERS WITH RADISHES



LEFT: With a drinks station set up, part of the fun is watching Jeff and Daniel produce the cocktails of the evening. **OPPOSITE:** Daniel pours the House Negroni from a smoked-glass pitcher.



GIN PESTO

Serves 1

This drink is surprisingly strong. Usually lemon juice is used, but lime juice adds a jump.

INGREDIENTS

12 basil leaves

1 ounce ($^{2\!\!/_{3}}$ jigger) freshly squeezed lime or lemon juice

3 ounces (2 jiggers) gin

 $^{1\!\!/_{\!\!2}}$ ounce ($^{1\!\!/_{\!\!3}}$ jigger) agave syrup

Muddle the basil leaves in a cocktail shaker.

Fill the shaker with ice and add the lime juice, gin, and agave syrup. Shake well.

Strain the mixture into an old-fashioned glass or any medium-size glass filled with ice.

HOUSE NEGRONI

For a large party, place old-fashioned glasses or similar glasses, a pitcher filled with equal parts Campari and vermouth, ice, stirrers, a few jigger glasses for measuring, and mezcal (or gin or tequila) on an open table or bar so guests can mix their own drinks.

INGREDIENTS

3 ounces (2 jiggers) Campari

- 3 ounces (2 jiggers) red vermouth
- 3 ounces (2 jiggers) mezcal

Measure Campari and red vermouth in equal amounts into a small pitcher and stir.

Chill in the refrigerator, covered, for a few hours or overnight. The next day, combine with the mezcal and serve over ice.

MUSKMELON DAIQUIRI Serves 2

This cocktail is a quiet firework and is tasty with or without rum. Serve with wide festive straws. Muskmelon is frequently available on Long Island, but you can replace it with another type of fragrant melon if you're having trouble locating it near you.

INGREDIENTS

6 to 8 scoops ripe muskmelon

2 cups crushed ice

6 ounces (4 jiggers) white rum

3 ounces (2 jiggers) freshly squeezed lemon or lime juice (or 1 jigger of each)

 $1\!\!\!\!/_2$ ounces (1 jigger) simple syrup or agave syrup

In a blender, blend the ingredients to a slush. Pour into two cocktail glasses.

Jeff makes a muskmelon daiquiri wearing a pineapple-printed 1950s shirt from his vintage wardrobe.