



RESORT & MARINA

# NEWS RELEASE

CONTACT:

Chuck Smith  
Island Global Yachting  
(954) 302-6021  
[csmith@igymarinas.com](mailto:csmith@igymarinas.com)

Ken Ellens  
Ken Ellens Communications  
(201) 758-2864  
[KenEllens@aol.com](mailto:KenEllens@aol.com)

FOR IMMEDIATE RELEASE

**MONTAUK YACHT CLUB & CHEF JARED POTTER FEATURE ARTIST BARBARA PINTAURO  
AND "A SPANISH CULINARY INFLUENCE" AT JUNE ARTIST WINE DINNER**

Sommelier from Veuve Clicquot

MONTAUK, LONG ISLAND, NY (June 13, 2008): Montauk Yacht Club's Executive Chef, Jared Potter, has announced that artist Barbara Pintauro of the Romany Kramoris Gallery will be the honored guest at the "Spanish Influence Artist Wine Dinner" Thursday, June 26<sup>th</sup>. The unique summer dinner series, launched in May, marries fine art with fine wines and superb cuisine. Atlantic Wine & Spirits will provide the evening's Sommelier -- from Veuve Clicquot -- to pair and present exceptional Spanish and Spanish influenced wines throughout the evening. Ms. Pintauro will be present during the reception and dinner.

The Spanish Influence Artist Wine Dinner will include five exceptional courses prepared and presented by Executive Chef Potter, with each course paired with Spanish wines presented by the Sommelier from Veuve Clicquot.

The June Artist Wine Dinner will be served in the yacht club's renovated Lighthouse Grill & Patio Restaurant, beginning at 6:30 pm with an alfresco reception presenting Barbara Pintauro and her art, held waterside on the Lighthouse Patio. The Spanish Influence Wine Dinner commences at 7:30 pm.

The June Artist Wine Reception and Dinner is \$80 per person, in commemoration of Montauk Yacht Club's 80<sup>th</sup> Anniversary. A special Artists Wine Dinner Rate of \$108 for a standard room and \$180 for a guaranteed waterfront room is also being offered for those guests who wish to stay the night (based on availability). Dinner reservations are required and can be placed, along with guestroom reservations, by calling (631) 668-3100 or visiting [www.montaukyachtclub.com](http://www.montaukyachtclub.com).

## *"Spanish Influence"*

### *Menu*

#### ***Passed Tapas***

*Empanadas of Steak and Chicken with Salsa Fresca  
Fresh Corvina Seviche served on Endive Spears*

#### ***Appetizer***

*Dusted Scallop Duo of Piquillo Pepper and Wild Mushroom*

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## MYC ARTIST WINE DINNER SERIES

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### **Salad**

*Grilled Saffron Caesar Salad with Jumbo Lump Crab  
(De-constructed)*

### **Intermezzo**

*Mojito Granite*

### **Entrée**

*Apple and Chorizo Stuffed Pork Tenderloin with Cider Madeira Sauce  
Butternut Squash Whipped Potatoes and Bundled Asparagus*

### **Dessert**

*Caramel Flan with Champagne Macerated Raspberries*

### **ADVANCE NOTICE:**

**Upcoming July Artists Wine Dinner, Celebrating “Americana,” Thursday, July 31<sup>st</sup>.**

### About Executive Chef Jared Potter

An immensely talented chef, Jared Potter has cooked for such distinguished guests as the Queen of England and the President of the United States. He trained under the award-winning, Culinary Institute of America graduate, Chef Anthony Frank. In his role as executive chef at Montauk Yacht Club, he oversees the entire culinary operations for historic resort, including its restaurants, catering and banquet functions.

Chef Potter was previously the executive sous chef of Virginia Crossings Resort, a Four-Diamond property located in Richmond, Virginia. Earlier in his career, he held culinary positions with Hilton Hotels and at restaurants in Virginia and Daytona Beach, Florida. He has received numerous awards and honors, including being named the NBC Dream Wedding Chef for 2006/2007, and participating in the Richmond March of Dimes “Dish of the Year for 2005.” Chef Potter served as part of the culinary team for the Royal Visit of HM Queen Elizabeth II on the occasion of the 400<sup>th</sup> Anniversary of the Jamestown settlement. Also a guest was President George W. Bush.

Jared Potter began his culinary career at the young age of 14, and worked his way up within the culinary industry with hard work and dedication, including training under award-winning, Culinary Institute of America graduate, Chef Anthony Frank. Chef Potter is a self-taught ice carving specialist, as well as a world-class garde manger technician. He is noted for putting his contemporary twist on classic dishes.

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ABOUT MONTAUK YACHT CLUB RESORT HOTEL & MARINA

Founded in 1928 and situated along a 22-acre waterfront, the historic Montauk Yacht Club Resort & Marina has long been a perennial favorite playground for those who frequent the shores of Long Island's South Fork East End. The Resort actually began as three separate estates. The original club building was built by entrepreneur Carl Fisher, the master builder who turned Miami from a sleepy backwater town into a thriving resort city. Fisher had dreams of replicating his success with the small seaside village of Montauk by creating a playground for the rich and famous. The club's original membership included Vincent Astor, J.P. Morgan, Nelson Doubleday, Edsel Ford, Harry Payne Whitney, Thomas Eastman, John Wanamaker and Harold S. Vanderbilt. Among the many guests was famed aviator Charles Lindbergh, who often flew his seaplane into the harbor to dock at the Marina.

Today, the Resort offers 107 comfortably-elegant guestrooms with views of Lake Montauk, including the 23 Villa Cottages. The Resort features superb dining in the Lighthouse Grill and lighter fare within the casual ambiance of Breeze's Café. Social and corporate groups are accommodated within flexible event space, including four conference rooms and a newly renovated ballroom, as well as extensive outdoor space. Recreational offerings include a private beach, the La Bella Vita Spa, tennis, outdoor and indoor pools, and golf at the nearby Montauk Downs, however the highlight is the property's 232-slip marina -- recognized by *Yachting* magazine as a "Top Ten Marina Destination in North America, Mexico & the Bahamas." Home to the *Brits vs. Yanks*, *Redbone*, and *Whitewater Challenger Montauk Yacht Club* fishing tournaments, the marina accommodates vessels 250+ feet with a maximum 12+-foot draft and features signature IGY services and comprehensive on-site amenities. For reservations or more information, please call 888-MYC-8668 or visit [www.montaukyachtclub.com](http://www.montaukyachtclub.com).

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