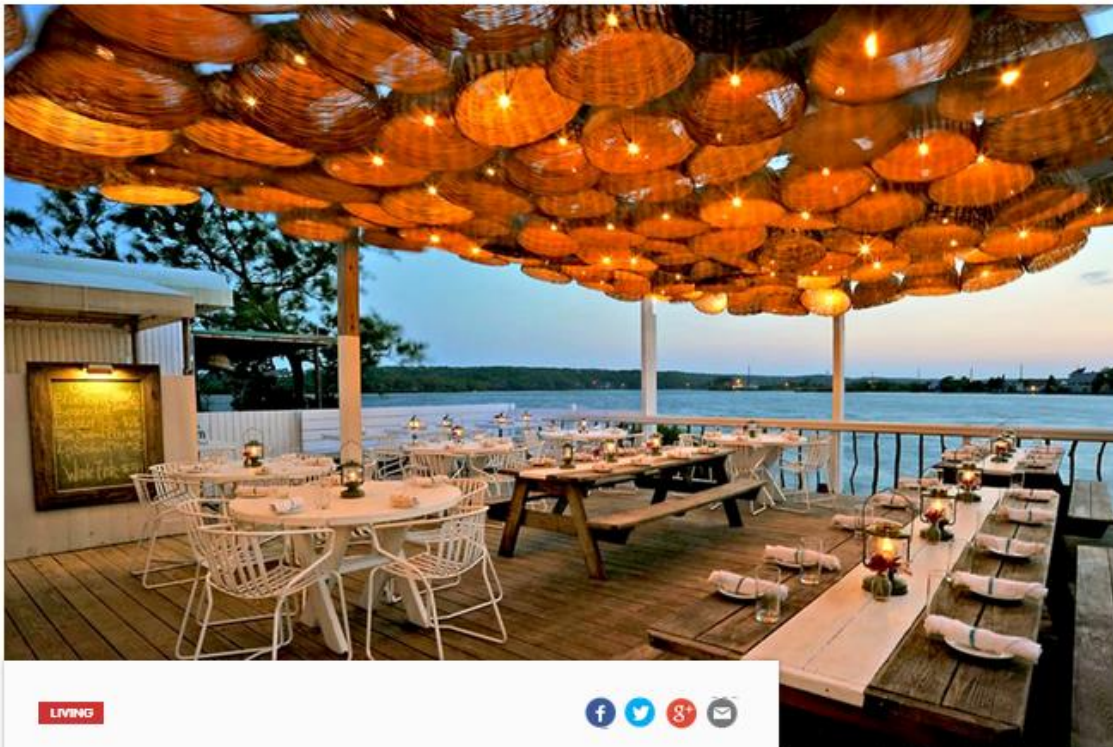


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LIVING



Montauk: What's new and improved on the tip of the East End

By Julie Earle-Levine

June 23, 2014 | 7:47 pm

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Gurney's Resort & Spa in Montauk being revamped

Montauk, LI, hosts the largest-grossing 7-Eleven in the nation

Sleek hotel revamps, star chef restaurants and fashion-forward new stores are putting this laidback, BoHo beach town on the map as a truly glamorous locale. Hardly surprising since French Vogue recently named Montauk the chicest spot in the Hamptons.

So while the occasional artist may still be found, this season look for even more surfers, models and fashion folk among the still hearty fishermen who call Montauk home year-round.

The biggest Montauk news is the overhaul of [Gurney's Inn](#) — where the valet now excitedly asks if guests know chef Seth Levine, the former chef at Sons of Essex in Manhattan.

Gurney's, where families have been coming for decades and things were a certain way — think rotten cedar board, Nantucket gray shingles, bad carpets and dropped ceilings — was in desperate need of change. George Filopoulos and Lloyd Goldman bought

the property in June last year and have already spent \$5 million.

The overhaul is being done in stages.

Michael Kramer is the designer behind the revamp, starting with 38 brand-new luxury suites (bringing the total number of rooms to 109) with private terraces planted with juniper berry trees, and where guests can lounge on custom-built striped daybeds.

Now the palette at the property is all soothing modern neutrals, in cream, white, gray and black.

Kramer, who was the design coordinator at Ruschmeyer's in Montauk and The Chelsea Hotel, used reclaimed wood that is vintage weathered.

The rooms have quilted linen headboards, polished wood floors and bathrooms with black granite counters, rainfall showers and mosaic floors. Kramer made the floor-to-ceiling glass doors reflective, to show off the ocean. (New suites, \$875/weekdays and \$1,075/weekends; 3-night minimum in July/August)



Room at Gurney's Inn
Photo: Handout



Gurney's Inn
Photo: Handout



Sole East
Photo: Handout



Montauk Yacht Club
Photo: Montauk Yacht Club

[Montauk Yacht Club](#) now has chef Robert W. Reed, who was executive chef at the Westin Dawn Beach Resort. Plus, there's a new fleet of paddleboats to play on. It's right on the waterfront with a private beach.

At [Ruschmeyer's](#), Roy Wohlers, formerly of Moby Dicks and South Edison in Montauk, is joining The Smile team as executive chef and will be serving brunch for the first time including a sandwich of poached lobster, sunnyside-up egg and arugula.

Also launching is Montauk's first cold-pressed, organic juice bar. [Montauk Juice Factory](#), by Madeleine Murphy and two brothers Paul and Brett Caretsky, is serving bottled daily juices including "The Ditch," named after Ditch Plains and perfect for ditching the hangover (celery pineapple, green apple, coconut water and dandelion root).

It's hard to find a better breakfast than [Joni's Kitchen](#), which just introduced avocado toast with cucumber greens, but [Tacombi's Montauk](#) outpost is now serving chorizo tacos topped with avocado

and plates of chilaquiles, along with their own coffee.

[The Candied Anchor](#) is a recently opened 1950s self-serve sweet shop offering candy (also nut-free, vegan-organic versions), locally made ice pops and sorbet. Jillian Renan is the owner and grew up in Montauk where her mom is a well-known baker (Dawn's Delights). And don't forget about [Navy Beach restaurant](#), which will be participating in Dock-to-Dish, the seafood cooperative where you get just-out-of-the-ocean fish from Montauk fisherman. Order the local catch ceviche of scallop, fluke, ruby red shrimp, jalapeno, ginger and mint (\$16) on the new menu.

Go to the recently opened [Martine & Juan](#) for gorgeous finds by the owners of the same name who travel the world and bring back carpets from Mexico and sarongs from Kenya. They have a fantastic vintage line and just launched their first clothing line that is mostly organic cotton.