



SCENE

GRILLS ON WHEELS

HAMPTONS ARISTOCRAT PROVIDES FOOD, FIRE AND FUN WITH ITS NEWEST CULINARY EXPERIENCE, THE SALTY TROLLEY. BY LAURA HAWBAKER

The spray of waves mingles with the clink of aperitif cocktails and the sumptuous smells of a Gozney Wood Smoked Dome oven. There's no better way to set the scene and serve up delectable cuisine at a beachside soiree than with the Salty Trolley—the latest option on the menu at Hamptons Aristocrat, a farm to table catering company. “The Salty Trolley Wagon allows for a private restaurant execution on the beach,” says Lexi Ritsch, Director of Catering and Events. Ritsch co-founded Hamptons Aristocrat alongside Culinary Director and Executive Chef Louisa Young. In addition to a service staff, chef team and bartender, the Salty Trolley features a 20-foot long, custom built and trademarked al fresco mobile kitchen. With three menus to choose from, chow down on kale pesto pizza and traditional margarita, tuna tostadas and dirty street corn or chilled lobster tails, NY strip steak and key lime pie. Guests can munch and mingle with friends and family beneath bistro lights at German biergarten tables, sipping wine beside the bloom of a beach bonfire. No shoes required. 87 Sunset Avenue, Unit A, Westhampton Beach. 631.684.9635, hamptonsaristocrat.com