

TRAVEL

# Food and Tour News: Oysters in New York, Wine and Jambalaya in Maine

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[In Transit](#)

By SHIVANI VORA SEPT. 10, 2015



A Sea Fire Grill specialty.

*Our morning travel news digest, with deals, tips and anything else*

*that travelers may want to know.*

## **IN NEW YORK, OYSTERS ON THE FARM AND PLATE**

The Midtown Manhattan seafood restaurant [the Sea Fire Grill](#) is giving diners a chance to see where its bivalves come from by offering an expedition to [Sexton Oysters](#) in West Islip, N.Y.

The Sea Fire's executive chef, Ted Pryor, will lead the half-day trip, which takes place on Saturday, Oct. 17, and includes transportation in a luxury minibus to Sexton. Once they reach the farm, participants will take a 20-minute boat ride to the area in the water where they are harvested and learn about the different varieties.

An oyster lunch back in the city follows the visit. Mr. Pryor and his team will serve a five-course menu with dishes like roasted halibut in an oyster saffron sauce. The food will be paired with cocktails like mimosas as well as wine.

The restaurant plans to introduce more trips to Sexton Oysters based on interest.

The cost for the event is \$300 a person with a maximum of 10 participants. Reservations can be made at 212-935-3785.

## **NEW KATSUYA RESTAURANTS IN THE MIDDLE EAST**

[Katsuya](#), the popular Los Angeles-based sushi chain owned by the hospitality company Sbe and run by the sushi master Katsuya Uechi, is expanding in the Middle East. Five new locations will open late next year and in early 2017, including at the Villagio and Doha Festival City, both malls in Doha, the Mall of Egypt in Cairo and two in Dubai — one stand-alone space in the city center and another at the Madinat Jumeirah hotel.

The group already has eight locations including in Kuwait, Los Angeles and Miami, but John Kolaski, the chief operating officer of Sbe Restaurants, said that branching out in the Middle East is important for the brand because of the fast-growing leisure market there.

Menus at the new spots will feature Katsuya staples like miso-marinated black cod and yellowtail sashimi with jalapeño. Also, like the other restaurants, the contemporary décor is a collaboration with the designer Philippe Starck.

## **IN LOS ANGELES, A RESTAURANT FROM MOBY**

The musician Moby will open a vegan restaurant called [Little Pine](#) in Los Angeles's Silver Lake neighborhood in late October. A vegan for more than 25 years, Moby previously owned Gobo, two now-closed vegan restaurants in New York City.

This new spot is a short drive from where he lives and will start by serving dinner before eventually expanding to breakfast, lunch and weekend brunch. The menu features seasonal plates in unexpected ingredient combinations like roasted beet salad with arugula and pea shoots with cashew ricotta and spicy mustard vinaigrette. A retail space near Little Pine's entryway will sell eco-sustainable housewares and gifts from Moby's favorite artisans.

## **A TASTE OF NEW ORLEANS IN MAINE**

Renowned chefs from around the world are gathering in Maine next month for a two-day celebration of food and wine called [VinFest](#). The event will be held Oct. 2 and 3 at the [Cellardoor Winery](#) in Lincolnville, near Camden, and will feature a lineup of 10 Relais and Châteaux chefs from Europe and the United States including Chris Long, the co-executive chef of Natalie's at Camden Harbour Inn in Camden and Roberto Pession, the executive chef of La Chandelle at the Hotel Hermitage in Cervinia, Italy.

The theme of the weekend is New Orleans cuisine. There will be a gala on Friday night inside a tent in the middle of the vineyard with a seven-course dinner paired with wine and entertainment from the two-time [Grammy Award](#)-winning singer and songwriter Colbie Caillat

On Saturday night, each chef will set up a mini pop-up restaurant serving dishes the city is known for like jambalaya, and guests can sample dishes while listening to a performance by the R&B singer Billy Ocean. Friday tickets are \$175, Saturday tickets \$125.

## **A SINGAPORE CELEBRATION IN NEW YORK CITY**

Singapore marks its 50th year of independence from Malaysia this year, and to celebrate, the Singapore Tourism Board in New York City has organized several events around town including a [Singapore Restaurant Week](#) from Sept. 18 to 27. About 20 popular restaurants will participate by offering Singaporean-inspired dishes and cocktails: the Clam will serve Singapore chili crab, the Red Cat will offer sautéed squid with

**mango and black pepper vinaigrette, and the Streetbird Rotisserie will be cooking Singapore chicken fried rice and curry veggie noodles.**

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