

EAT. STAY. FALL IN LOVE.

The Hamptons' Topping Rose House Surpasses Every Expectation

Words by Vanessa Pascale



At the epicenter of the Hamptons, within walking distance to the town's eateries, boutiques, art galleries and wineries, stands Topping Rose House—a stately historical white three-story house-turned-luxury-hotel, complete with an America flag flying out front. Since opening two years ago, the Bridgehampton retreat—comprised of 22 rooms and suites—has been receiving glowing praise. In 2014, TRH made Travel + Leisure's "The Best New Hotels" list, and was the venue for Katie Couric's summer wedding, which took place in their rustic barn followed by a reception around the outdoor pool.



The main house, where you check-in, has a bed-and-breakfast feel to it with its cozy dining room replete with two wood burning fireplaces, sitting area on the second floor, revolving pieces of unique contemporary art curated by Winston Wachter Fine Art, and rooms found at the top of the staircase. After being served warm apple cider, which we welcome enthusiastically on this cold day, we are escorted to our cottage suite adjacent to the main house.

Each cottage shares an entrance with another cottage – allowing some privacy for guests who chose to occupy both. Modern and inviting – with its neutral palette and chic trimmings— every inch of the room is thoughtfully outfitted. There is a JAMBOX, in-room safe, two pairs of wellies and umbrellas—a must for the season—and luxurious robes and white slippers to comfortably pad around the room in. Resting atop the king-sized powder-white duvet is an iPad (free Wi-Fi is provided throughout the property), and on the dresser is a basket of local goodies, Tate's Chocolate Chip Cookies, beef jerky, seasoned popcorn..., and fridge full of soft drinks, and bottled water – all of which are complimentary. An assortment of top shelf liquor is on hand for purchase, and should you want a late night meal, 24-hour room service is available.

Two pairs of oversized sliding glass doors are found in the cottage – one in the room, which opens on to a private patio, the other in the bathroom. Our bathroom features a deep tub with a separate glass-enclosed shower, his and hers sinks, private toilet, and Naturopathica Bath Products from the Naturopathica Healing Arts Center & Spa onsite. (The spa offers a list of holistic well-being therapies and treatments, as well as a fitness center and sauna.)

For your venturing out needs, Lexus guest vehicles, complimentary Trek bicycles,

The intimate 50-seat dining room features traditional décor punctuated with modern accents. Guests also have the option of dining alfresco on the white wraparound porch when the season permits. Tonight the restaurant is warmly lit up by the charming milk glass and iron drum pendant lights hanging overhead.

After surveying the menu, we order the Butternut Squash, Saba & Pumpkin Seed Burrata (\$20), Gold Rush Apple, Celery & Black Truffle Peconic Bay Scallops (\$25), and Petrossian Royal Transmontanus Caviar served with chopped boiled egg yolks, chopped egg whites, crème fraîche, chives, and buttery toast (\$80) to start. The dishes arrive and we immediately dive in. The table collectively agrees that the dishes are “so good” in between bouts of “mmms.” The spread is a delectable mélange of savory, salty and tart flavors – so delicious that no morsel is left behind.





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For our main course, we order the Walnut Agnolotti with Sweet Potato, Stracchino & Truffle Honey (\$30); Squid Ink Linguine with Fresno Chiles, Mussels & Sea Urchin (\$30); Taleggio Mezzaluna with Local Mushrooms and Black Truffle (\$45); Pecorino Fries, Brussels Sprouts & Bordelaise 30-Day Dry Aged Striploin served with bone marrow (\$140); and Parmesan Gnocchi (\$14). Many of the ingredients featured on the menu are grown, raised and caught by local businesses. The freshness of the food is undoubtedly evident and greatly appreciated. Every dish is perfectly seasoned and bursting with flavor. A foodie's dream dinner, the Black Truffles brought the Taleggio Mezzaluna to life, solidifying it as our table's favorite of the night, followed closely by the Squid Ink Linguine –which was so tasty with its plump mussels. The Gnocchi, which I believe myself to be a connoisseur of, was melt-in-your-mouth perfection.



For dessert, we order the Spiral Pear Tarte Tatin with Brown Sugar Jus and Puff Pastry (\$12) and Brioche Doughnuts Cashew Ice Cream, Chocolate Ice Cream and Nutella (\$12) – both of which satiate our cravings for something sugary and scrumptious. As with all of our dishes that came before, the kitchen does not disappoint. From start to finish, my guests and I experienced a satisfying explosion of tastes and textures melded together perfectly. The food by far exceeded our expectations. We had no idea that we'd be in for such a culinary treat.

That is what Topping Rose House does, goes above and beyond, surprising guests with its high standards for cuisine, accommodations, and service. I will definitely be returning to enjoy the property this summer, and I highly suggest you do, too. **ML**



Topping Rose House is located at One Bridgehampton Sag Harbour Turnpike, Bridgehampton, NY 11932, about 100 miles outside of New York City, 51 miles from MacArthur Islip Airport, 90 miles from LaGuardia Airport and 93 miles from JFK International Airport. Phone: 631-537-0870 Website: ToppingRoseHouse.com