

Dear Friends and Family,

Just like the mailman, neither heat, nor rain, nor humid and muggy night shall keep us here at Inside Park from serving you up the best of this season. The greenmarkets right now are exploding in a shock of color, flavor and intense diversity: heirloom tomatoes, every shade under the sun; stone fruits that drip juice straight to your elbow; the first of the season's peppers; gorgeous plump summer squashes; sweet, refreshing melons; tender and young cucumbers; and bunches of basil with a perfume more signature than Chanel No. 5.

These are just a few reasons why we love summer and want you to come dine here and enjoy it with us – heat, rain and all. So, if you've not had a chance to experience our dining room, now is a great time. Fully air-conditioned, it is truly a hidden gem beneath a 30-foot beamed ceiling with intricate Byzantine-style stenciling.

And, for those who would still rather be far away on a sandy beach, we are bringing delicious seaside tastes to midtown for "Seashore Saturdays" at Inside Park. The hands-down favorite is our *Traditional New England Clambake* – which [New York Post](#) featured this past Saturday – with roasted one-half lobster, clams, mussels, head-on shrimp, linguica sausage, corn and potatoes (can also be pre-ordered with 24-hours notice to enjoy Tuesday through Friday after 2pm). It's one of the city's best summer dining deals – don't miss out!

**Complimentary Sangria on Seashore Saturdays**

Receive a free pitcher of refreshing red or white sangria for the table when you say the code: "**We Sell Seashells by the seashore.**" Offer valid on Saturdays only through September 4. Click [here](#) for the full Seashore Saturday Menu.

**Pickle Those Watermelon Rinds!**

If you find yourself cooling down with an ice-cold watermelon, remember to save the rinds and try my pickle [recipe](#) to "put them by" and enjoy later as a sweet and salty remembrance of a hot August night.

**Adventures in Pig Roasting**

I recently collaborated on preparing a proper pig roast with my friend Steven Rinella, who then wrote an article recounting our experience for *The New York Times*. Click [here](#) to read the article and view the slideshow of us goin' whole hog.

Best regards,



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