



317 main
street
COCKTAILS • CRAFT KITCHEN • EVENTS

OCT. 5TH 2026

Eric LeVine

*Chef / Owner
317 Main Street*

Chef and partner Eric LeVine has built his career on blending classic technique with modern creativity, earning recognition from the James Beard Foundation and multiple “Best Chef Long Island” awards. A Culinary Institute of America graduate who trained under David Burke, LeVine now leads six restaurants including 317 Main Street, Vico, and The James Room. He has been featured in major outlets from The New York Times to the Food Network, where he won Chopped and appeared on Beat Bobby Flay. A six-time cancer survivor, author of four cookbooks, and passionate advocate for cancer research, LeVine continues to inspire both in and out of the kitchen.

WINE PAIRINGS BY

RG | NY

CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

100% of Proceeds Benefit

Long Island Cares INC

COCKTAIL HOUR

BUTTERNUT SQUASH + APPLE TART
GOAT CHEESE + ROASTED GRAPE MINI TACO
SHRIMP + CRAB CUP

scielo sparkling riesling 2023, rgny, north fork

COURSE ONE

TEMPURA SHRIMP

*fennel salad, green apple, kimchi
scielo chardonnay 2023, rgny, north fork*

COURSE TWO

QUAIL

*corn, mâche, green sauce
scielo rosé 2024, rgny, north fork*

COURSE THREE

CACIO E PEPE GNOCCHI

*pork, mushroom
cabernet franc 2022, rgny, north fork*

COURSE FOUR

DUCK

*delicato squash, duck dumplings, mirin broth
cabernet franc 2022, rgny, north fork*

COURSE FIVE

APPLE CRUMB TART

*roasted apple, cinnamon vanilla custard
guest's choice of wine pairing by rgny*

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