



THE
HALYARD

OCT. 6TH 2026

Francis Derby

*Culinary Director
The Halyard*

A Long Island native, Chef Francis J. Derby is Culinary Director of The Halyard at Sound View Greenport, where he showcases the bounty of the North Fork through seasonal, ingredient-driven cuisine. Raised in Bellport, his early experiences on his grandfather's duck farm inspired a career that took him to acclaimed kitchens including WD-50, Momofuku Ssäm Bar, Gilt, Tailor, and Mugaritz in Spain. He earned recognition as the opening chef of The Cannibal in New York and Los Angeles, and later led Prime: An American Kitchen & Bar in Huntington and The State Room in Patchogue. At The Halyard, Derby continues to champion local sourcing, building strong relationships with farmers, fishers, and artisans to create food deeply rooted in Long Island's land and sea.

WINE PAIRINGS BY

MACARI
VINEYARDS
NORTH FORK OF LONG ISLAND, NEW YORK

CHEFS AGAINST HUNGER

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CANAPÉS

PEEKO OYSTER
BLUE FISH RILLETTE
LITTLE NECK ESCABECHE

*"horses" sparkling cabernet franc 2025,
macari vineyards, north fork*

COURSE ONE

LOCAL FISH CRUDO
*shaved fennel, radish, neptune spice
"katherine's field" sauvignon blanc 2025,
macari vineyards, north fork*

COURSE TWO

PECONIC ESCARGOT
*carrot, farm herb pesto, sourdough focaccia
"lifeforce" sauvignon blanc 2025,
macari vineyards, north fork*

COURSE THREE

LOBSTER CAPPELLETTI
*slow roasted tomato, sauce américaine
meadowlark north fork rose of pinot noir 2025,
macari vineyards, north fork*

COURSE FOUR

MONTAUK MONKFISH
*romesco, cauliflower, almond
chardonnay reserve 2025, macari vineyards, north fork*

COURSE FIVE

NOFO CHICKEN BALLOTINE
*celery root, mattituck mushroom, foie gras jus
cabernet franc 2024, macari vineyards, north fork*

COURSE SIX

CHAMOMILE CAKE
*buttermilk-squash fudge, hazelnut
"block e" dessert wine, macari vineyards, north fork*

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