



OCT. 12TH 2026

Chris Perrotta

*Executive Chef / Owner
Blackbird Kitchen & cocktails*

Chef Chris Perrotta, chef and owner of Blackbird Kitchen & Cocktails, is passionate about creating memorable dining experiences through seasonally inspired cuisine and locally sourced ingredients. His ingredient-driven approach brings fresh flavors and thoughtful small plates to Long Island's South Shore while supporting the region's farms and producers.

Since opening Blackbird, Chef Chris has expanded his vision by acquiring Rustic Root and opening Uncle Frank's, growing a family of restaurants built on quality, creativity, and genuine hospitality—with even more on the horizon.

WINE PAIRINGS BY



WÖLFFER ESTATE
VINEYARD

CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

100% of Proceeds Benefit



WELCOME DRINK

campari, spring in a bottle, lemon, honey

COURSE ONE

MONTAUK BLUEFIN TUNA TARTARE

sunset mango, avocado, chili, & potato chips

*"summer in a bottle" sauvignon blanc,
wölffer estate vineyard, south fork*

COURSE TWO

CRISPY SQUASH BLOSSOM

*maine lobster, mascarpone, sungold tomatoes
estate rosé, wölffer estate vineyard, south fork*

COURSE THREE

SWEET CORN AGNOLOTTI

*chorizo, chives
tequila, corn, lime, salt*

COURSE FOUR

MONTAUK BLACK SEA BASS

*cucumber, avocado, sweet corn relish
semillon 2021, wölffer estate vineyard, south fork*

COURSE FIVE

DRY-AGED MUSCOVY DUCK BREAST

*belgium endive, confit duck leg sling roll,
blood orange demi-glâce
fatalis fatum 2020, wölffer estate vineyard, south fork*

COURSE SIX

FLOURLESS CHOCOLATE CAKE

*vanilla ice cream
mezcal, brandied cherry, angostura bitters, orange peel*

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