



Tellers®
AN AMERICAN CHOPHOUSE

OCT. 20TH 2026

Thomas Haferkamp

Executive Chef
Tellers: An American Chophouse

Thomas Haferkamp serves as Executive Chef of Tellers: An American Chophouse and its private event venue, Tellers Next Door, where he leads the culinary team at one of Long Island's premier dining destinations. His career is defined by resilience, thoughtful leadership, and a commitment to mentoring the next generation of chefs.

A childhood battle with leukemia shaped the calm, steady approach he brings to every service, instilling the belief that no challenge in the kitchen is greater than those he has already overcome. Chef Haferkamp began his culinary career at Gurwin Nursing & Rehabilitation Center before spending the past decade with Bohlsen Restaurant Group, refining his craft at Prime: An American Kitchen & Bar and Harbor Club at Prime before being named Executive Chef of Tellers.

Known for his dedication to excellence, teamwork, and hospitality, Chef Haferkamp has built a kitchen culture rooted in hard work, respect, and family, while continuing to deliver exceptional dining experiences for every guest.

WINE PAIRINGS BY

PALMER
VINEYARDS

CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

100% of Proceeds Benefit **Long Island Cares^{INC}**

PASSED HORS D'OEUVRES

WAGYU NIGIRI

WAGYU MEATBALL

BLUE POINT OYSTER

sparkling rosé, palmer, north fork

COURSE ONE

LONG ISLAND BEET SALAD

chioggia & golden beets, whipped goat cheese, roasted apple, pickled mustard seed, candied pecans, cider gastrique

2025 sauvignon blanc, palmer, north fork

COURSE TWO

SEARED DIVER SCALLOP

sweet corn velouté, crispy pancetta, trout roe, chive oil

2025 albariño, palmer, north fork

COURSE THREE

BRAISED SHORT RIB AGNOLOTTI

wild mushrooms, roasted squash, sherry vinegar brown butter jus, aged parmesan, crispy sage

2023 cabernet sauvignon, palmer, north fork

COURSE FOUR

35-DAY DRY-AGED NEW YORK STRIP

celery root & long island apple purée, roasted maitake, glazed cipollini onion, baby carrots, bone marrow bordelaise

2015 old roots merlot, palmer, north fork

COURSE FIVE

ROASTED PUMPKIN

pumpkin-pecan crisp, maple brown butter, vanilla bean ice cream, candied pecan

2011 reposo, palmer, north fork

Tellers®
NEXT DOOR

PART OF THE Tellers[®] LEGACY