



TRAHANAS

OCT. 26TH 2026

Thomas Gloster

*Executive Chef
Trahanas Hospitality
(The Lannin/The Union/General Club)*

Executive Chef Thomas Gloster oversees the culinary vision for Trahanas Hospitality Group, which includes The Union, The Lannin, and The General at Eisenhower Park. With more than 20 years of experience, Gloster is known for pairing bold creativity with refined technique, offering elevated American classics with global influence. He previously owned Rustic Root in Woodbury, helped shape menus at Opus Steakhouse, and cooked at Rothmann's and Prime. A winner on Food Network's Chopped, Gloster continues to bring energy, innovation, and leadership to some of Long Island's most distinctive dining destinations.

WINE PAIRINGS BY



CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

100% of Proceeds Benefit



COURSE ONE

HUDSON VALLEY STEELHEAD

*brown sugar cured, beets, dill,
apple cider, mustard seed
orange blossom, del vino, northport*

COURSE TWO

ROASTED BUTTERNUT SQUASH

*smoked and candied almonds,
brussel sprouts, crème fraiche, sherry
alto chardonnay, del vino, northport*

COURSE THREE

NDUJA PASTA

*fresh rigatoni, sweet onions, herbs
suprema red blend, del vino, northport*

COURSE FOUR

BEEF SHORT RIB

*smoked cauliflower purée, black garlic,
baby vegetables
grande super tuscan, del vino, northport*

COURSE FIVE

STICKY TOFFEE PUDDING

*hot toffee, gelato, candied citrus, streusel
del vino, northport*

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