



OCT. 27TH 2025

Ben Hoffman & Julio Genao

*Executive Chefs
Prime: An American Kitchen & Bar*

BEN HOFFMAN

Executive Chef Ben Hoffman leads the culinary program at Prime: An American Kitchen & Bar in Huntington, NY, one of Long Island's premier dining destinations. His career has taken him through some of the country's most dynamic food cities, from New York to Chicago, where he held leadership roles in both fine dining and high-volume restaurants. He has cooked at the James Beard House, represented Pittsburgh at the national Taste of the NFL, and helped launch new concepts while guiding large teams. At Prime, Hoffman is known for his thoughtful approach to cuisine, leadership in the kitchen, and belief in food's ability to connect and inspire.

JULIO GENAO

Executive Chef Julio Genao brings more than 25 years of experience to Prime: An American Kitchen & Bar in Stamford, CT, where he continues to elevate the restaurant as one of the city's most celebrated culinary destinations. A graduate of New York Restaurant School, Genao trained under icons such as Floyd Cardoz, Lidia Bastianich, and several Michelin-starred chefs, experiences that shaped his bold and inventive style. His work has been featured in CBS2, AM NY, The Village Voice, and Food Arts, and he was named "Most Creative Chef" by Serendipity Magazine in 2018. At Prime, Genao combines technical mastery with creative flair, pushing the boundaries of modern cuisine while leading his team with passion and pride.

WINE PAIRINGS BY

Raphael

CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

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

COCKTAIL HOUR

ARTICHOKE BEIGNETS
WILD MUSHROOM FLAT BREAD
FIGS IN A BLANKET
estate rose, raphael, north fork

AMUSE

EGG TOAST
*brioche, uni, cured yolk, kaluga caviar, bearnaise
estate sauvignon blanc, raphael, north fork*

FIRST COURSE

A5 WAGYU TARTARE
*bone marrow, semi-dried cherry tomato pesto,
scallion oil, chive, horseradish, pain de campagne
estate cabernet franc, raphael, north fork*

SECOND COURSE

ROASTED BRANZINO
*peri peri, roasted peewee potato, charred onion, sunchoke
first label chardonnay, raphael, north fork*

MAIN COURSE

BEEF TENDERLOIN
*persillade, tallow chips, red wine reduction
la fontana, raphael, north fork*

DESSERT

MASCARPONE CHEESECAKE
*torrone, amaretti crust, marsala caramel,
kumquat marmalade, lemon olive oil gelato
merlot port, raphael, north fork*

Tellers[®]
NEXT DOOR

PART OF THE TELLERS LEGACY