



 **TRAHANAS**

OCT. 28TH 2025

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

PALMER
VINEYARDS

CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

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

WELCOME

PUMPKIN SOUP

chardonnay, palmer, north fork

COURSE ONE

SEARED SCALLOP

*compressed apple, parsnip, vanilla
2021 blanc de blancs, paumanok, north fork*

COURSE TWO

ROASTED BEETS

*row 7 organic beets, smoked almond beet purée,
sheep's milk ricotta, grilled plumcots
2022 minimalist chardonnay, paumanok, north fork*

COURSE THREE

CONFIT DUCK

*grilled radicchio, balsamic, pickled grapes
2022 cabernet sauvignon, palmer, north fork*

COURSE FOUR

DRY-AGED PICANHA

*bone marrow stuffing, potato purée
2015 old roots merlot, palmer, north fork*

COURSE FIVE

APPLE CIDER CAKE

*spiced walnuts, brown butter gelato
2023 late harvest gewürztraminer, palmer, north fork*

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