



NOV. 2ND 2026

Dayven Alonso

*Executive Chef
H2O Seafood & Sushi*

Originally from California, Chef Dayven Alonso planted his roots on Long Island in his early twenties, where he has built a career centered on fresh, seasonal ingredients and genuine hospitality. Today, he serves as Executive Chef of H2O Seafood & Sushi, leading the culinary team at one of Long Island's premier seafood restaurants.

Chef Alonso believes that great food has the power to bring people together, whether around a family table or at a special celebration. His cooking reflects a deep appreciation for quality ingredients, thoughtful preparation, and creating memorable dining experiences that leave a lasting impression.

Outside of the kitchen, Chef Alonso is an avid fisherman, spending as much time as he can on the water. His passion for fishing further strengthens his connection to the seafood he prepares, inspiring an authentic, ingredient driven approach to his cuisine.

Chef Alonso is honored to participate in Chefs Against Hunger, using his passion for cooking to support Long Island Cares and help make a meaningful difference in the community.

WINE PAIRINGS BY



CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

100% of Proceeds Benefit

Long Island Cares INC

COURSE ONE

BLUE FIN TUNA TARTAR

*crispy rice cake, tamari ginger ponzu, shiso,
wasabi crème fraîche
dry riesling, paumanok, north fork*

COURSE TWO

LONG ISLAND DIVER SCALLOPS

*roasted sunchoke preserve, lemon confit, lardons
sauvignon blanc, paumanok, north fork*

COURSE THREE

MONTAUK STRIPED BASS

*sweet corn soubise, chanterelles,
beurre noisette, parsnip crisps
barrel fermented chardonnay,
paumanok, north fork*

COURSE FOUR

PRIME DRY-AGED NY STRIP

*choucroute, charred rapini,
truffled pommes puree, red wine reduction
assemblage, paumanok, north fork*

COURSE FIVE

WARM APPLE FRITTERS

*local apples, cinnamon gelato,
whipped mascarpone, pecan butterscotch
late harvest riesling, paumanok, north fork*

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