



317 main street
COCKTAILS • CRAFT KITCHEN • EVENTS

NOV. 3RD 2025

Eric LeVine

*Chef / Owner
317 Main Street*

Chef and partner Eric LeVine has built his career on blending classic technique with modern creativity, earning recognition from the James Beard Foundation and multiple “Best Chef Long Island” awards. A Culinary Institute of America graduate who trained under David Burke, LeVine now leads six restaurants including 317 Main Street, Vico, and The James Room. He has been featured in major outlets from The New York Times to the Food Network, where he won Chopped and appeared on Beat Bobby Flay. A six-time cancer survivor, author of four cookbooks, and passionate advocate for cancer research, LeVine continues to inspire both in and out of the kitchen.

WINE PAIRINGS BY

RG | NY

CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

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

COURSE ONE

SMOKED SALMON

avocado, quinoa, lemon

2021 sparkling white, rg|ny, north fork

COURSE TWO

QUAIL

corn, leek, green sauce

2024 white merlot, rg|ny, north fork

COURSE THREE

AGNOLOTTI

pork, mushroom

2023 tinto, rg|ny, north fork

COURSE FOUR

DUCK

duck confit, apple, pear

2022 cabernet franc, rg|ny, north fork

COURSE FIVE

NON-BAKED CHEESECAKE

strawberry, cream, crumb

2020 sparkling rosé, rg|ny, north fork

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