



LOUIE'S
PRIME STEAK • SEAFOOD

NOV. 3RD 2026

Gregg Lauletta

*Executive Chef
Louie's Prime Steak & Seafood*

Executive Chef Gregg Lauletta brings more than 30 years of fine dining experience to Louie's Prime Steak & Seafood in Port Washington, NY. He trained under James Beard Award-winning chefs Alfred Portale, Tom Colicchio, Todd English, Larry Forgione, and Gabriel Kreuther, with career highlights in Michelin-starred kitchens such as Gotham Bar & Grill, Gramercy Tavern, and Atelier at the Ritz-Carlton Central Park South. Lauletta later led Prime: An American Kitchen & Bar in Huntington for six years and transformed the culinary program at Cherry Valley Golf Club into an acclaimed dining destination. Today at Louie's, he draws on this extensive background to elevate steakhouse and seafood classics with precision, creativity, and hospitality.

WINE PAIRINGS BY

B
BEDELL

CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

100% of Proceeds Benefit



COURSE ONE

SHIGOKU WEST COAST OYSTERS

*bluefin toro, sea urchin coulis & caviar
sparkling rosé, bedell cellars, north fork*

COURSE TWO

WOOD FIRED TURBOT

*chanterelles, guanciale, farro, peconic bay
escargot butter
verdejo, bedell cellars, north fork*

COURSE THREE

RAVIOLO AL UOVO

*house made ricotta, confit organic egg yolk,
fresh black truffles, brown butter crumble
chardonnay, bedell cellars, north fork*

COURSE FOUR

SURF & TURF

*akaushi wagyu new york sirloin, butter poached lobster
tail, potato millfeuille, bone marrow bordelaise
cabernet franc, bedell cellars, north fork*

COURSE FIVE

VALRHONA CHOCOLATE GANACHE CAKE

*fiore di latte gelato, raspberry coulis
muse, bedell cellars, north fork*

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