



LOUIE'S
PRIME STEAK · SEAFOOD

NOV. 4TH 2025

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
Long Island Cares^{INC}

COURSE ONE

BAKED BLUE POINT OYSTER
osetra caviar vin blanc

CHILLED KUMAMOTO OYSTER
ponzu, ikura, yuzu oil
sparkling rosé, bedell cellars, north fork

COURSE TWO

KATAIFI-WRAPPED PRAWN
wilted spinach, ginger-chili scented shellfish emulsion
verdejo, bedell cellars, north fork

COURSE THREE

PAN SEARED DAY-BOAT SEA SCALLOP
jerusalem artichoke velouté,
fresh umbrian black truffle
chardonnay, bedell cellars, north fork

COURSE FOUR

DUET OF AKAUSHI WAGYU BEEF
red wine braised beef cheek, roasted sirloin,
potato purée, row 7 garleek, heirloom carrot,
bone marrow cabernet franc bordelaise
cabernet franc, bedell cellars, north fork

COURSE FIVE

VALRHONA CHOCOLATE GANACHE CAKE
vanilla bean crème fraîche, raspberry coulis,
black sesame gelato
musee, bedell cellars, north fork

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