



NOV. 10TH 2025

Armond Joseph

*Chef
Léon 1909*

Executive Chef Armond Joseph leads the kitchen at Léon 1909 on Shelter Island, where he is redefining seasonal coastal cooking with a fire-driven approach rooted in the rhythms of Eastern Long Island. Born in Detroit and raised in a Palestinian household, he draws on the bold, bright flavors of his heritage while blending coastal and Italian influences. Joseph honed his craft in acclaimed kitchens including Selden Standard, Del Posto, Wildair, and Roman's before bringing his vision to Léon 1909. His ingredient-focused menus highlight what is fresh, foraged, or preserved, with dishes shaped by fire, seasonality, and a deep connection to place.

WINE PAIRINGS BY



CHEFS

AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

100% of Proceeds Benefit

Long Island Cares^{INC}

WELCOME BITES

MUSSELS ON THE HALF SHELL,
CHICKEN LIVER & ANCHOVY MOUSSE,
WATERMELON RADISH ROLL

*vervino vermouth variation one,
channing daughters, bridgehampton*

COURSE ONE

WARM FLATBREAD

an assortment of seasonal vegetables and spreads

*2022 tocai friulano pétillant naturel,
channing daughters, bridgehampton*

COURSE TWO

SQUID NOODLES

*pickled ramps, peanuts, ron's mystery peppers
won't succulent: thai rice washed vodka, chateau aloe
liqueur, makrut leaves, basil, mint, thai chili, citrus*

COURSE THREE

BLUEFIN TUNA

*wax beans, cilantro & yuzu sauce, fermented summer truffle
2021 ribolla gialla, channing daughters, bridgehampton*

COURSE FOUR

BRAISED SHORT RIB

*kabocha squash, preserved plum
2019 petit verdot, channing daughters, bridgehampton*

COURSE FIVE

LEMON VERBENA CUSTARD

*last summer's berries
'muscat de boom' muscat ottonel, channing daughters,
bridgehampton*

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