

Ralph Perrazzo Bbd's Las Vegas

Prime Beef Neck Pastrami On Rye With Deli Mustard

Steve Gallagher The Trattoria

Grilled Peach with Stracciatella, Mache, Aged Balsamic

Matthew Birnstill The Quogue Club

Confit Lamb Tacos, Fried Oysters

James Mcdevit Bohlsen Group

Ricotta Tart, Caramelized Figs, Honey, Hazelnuts
Tellers Bacon, Spicy BBQ Corn

Josh Eden Existing Conditions

Pork & Shrimp Steamed Dumplings, Shaped & Steamed To Order

Tom Schaudel Jewel

L.I. Billi Bi, Savory Biscotti, Parsley Oil

Patrick Gaeta North Fork BBQ

Smoked Wagu Beef Brisket

John Bauer Danfords

Tuna Wonton Poke, Pineapple, Seaweed Salad

Marc Lamaina Lucharitos

BBQ Crescent Farm Duck Tacos

Eric Lomando Orto

Olive Oil Poached Halibut, Hazelnut, Fennel & Mushroom

Stephan Bogardus Halyard

Peruvian Style Ceviche, Cucumber, Fresno Chili & Cilantro

Jim Lizankie Sunnys Riverhead Diner & Grill

Saturn Farm Spinach Salad, LI Duck, Gorgonzola, Strawberries

John Louis Maui Chop House

Hawaiian Luau Meat Balls

Peter Mangouranes Good Life

Lobster Salad, Gazpacho Moat

Justin Scarfo Ruggeros

Grilled Pulpo Salad, Heirloom Cherry Tomatoes

Anthony D' Adamo Ritz Carlton Central Park NYC

Strawberry Yuzu Parfit, Valhrona Dulcey Berry Granola

Breweries

Sand City Brewing

Be Nice Until It's Time To Not Be Nice

Fruited Kettle Sour

Tafelbier

Belgian Table Beer

Barrier Brewing

Money

IPA

Root & Branch

Everyone Stands Beneath Their Own Dome of Heaven

Double IPA

Evil Twin

Tired Of Hops Yet?

Pilsner

Grimm

Butterfly Door

Double IPA