



In Their Prime

Prime Restaurant Celebrates Five Years in Huntington

Opened in 2006, Prime – An American Kitchen and Bar, is one of the finest restaurants not just on Long Island, or in New York, but in the world. Honored with an International Star Diamond Award from The American Academy of Hospitality Sciences; it also represented Long Island in an I Love New York luncheon at Manhattan's James Beard House.

The latest trends in cuisine and design come together at Prime to present the most insatiable and fashionable of diners with a first choice dining destination whatever their mood. Under one roof, diverse menus combine classic favorites with modern twists to be savored in surroundings of equally balanced contrasts with a striking décor.

A la carte selections include "primers"; raw bar favorites, mizu sushi, steaks and chops, surf and turf, and, hand-made desserts.

Dine in the elegant dining room or private Vine Rooms, at the bar, in the Lodge or outside on the Porch, the Fantail deck, dockside, at the Cabana Bar or on one's boat with Prime Picnic Basket service.

Prime has become not only a local favorite, but a destination for many celebrities who find themselves in the Huntington area. Some of the well-known names who have been spotted at Prime include Paula Abdul, James Caan, Ron Darling, Paula Deen, Cameron Diaz, Rick DiPietro, Mike Francesa, Kathie Lee Gifford, Clark Gillies, Victoria Gotti, Bill Guerin, Sean Hannity, Kevin James, Billy Joel, Ashton Kutcher, Pat LaFontaine, Congressman Steve Levy, Stephen "Starbury" Marbury, Demi Moore, Ralph Maccio, New York Islanders, New York Jets, Scott Pelley, Patrick Roy, Garth Snow, Alan Stillman, Sharon Stone, Kiefer Sutherland and Al Troutwig.

The Prime experience is underscored by excellent service and topped off by a spectacular view of Huntington Harbor. Prime is the fourth fine dining establishment from the Bohlsen family, who also own and operate the top

Zagat-rated Tellers Chophouse and newly acclaimed Verace in Islip; and the vibrant H2O Seafood Grill in Smithtown.

In celebration of their fifth anniversary, Prime is planning six evenings of celebration Tuesday, January 10 to Sunday, January 15. Each night, Prime Executive Chef Gregg Lauletta presents a three-course dinner at \$40 or \$50 with wine pairings by Beverage Director Paulo Villela. Also available with any a la carte entrée is a \$10 unlimited tasting of featured wines by Robert Foley, Frogs Leap, Catena, Laver Cake, Mer Soleil and Stags Leap; and 50% off the entire wine list.

BACK of the HOUSE



Gregg Lauletta is a Long Island native who joined Prime from Shelly Fireman's Fireman Hospitality Group where he was corporate chef. There he oversaw culinary operations for seven diverse Manhattan restaurants including Trattoria dell'Arte. Throughout the group, he oversaw kitchens that ranged from Italian and American seafood to a Tuscan-style steakhouse. As a member of the executive team that built and opened

Shelly's La Tradizionale and Brooklyn Diner Times Square, Lauletta created menus for all the group's cuisine concepts.

Lauletta's culinary arts career was forged under the tutelage of Chef Larry Forgione, the 'Godfather' of American cuisine and chef-owner of An American Place and The Beckman 1766 Tavern. In 1994, the fellow Long Islander recruited the then-student of biology to assist in a celebrity-studded Miami culinary fundraiser. Lauletta was smitten. Opting to exchange life with mortar and pestle in a pharmacy, for one in a fine dining establishment, Lauletta graduated first in his class from The New York Restaurant School at the Art Institute of New York City.

Since his first steps in a professional kitchen, Lauletta has worked alongside noted chefs in top spots. His formative cooking years were spent with Forgione at An American Place and Tom Colicchio at Gramercy Tavern. Honing his skills further, he became tournaunt to Todd English at Olives Restaurant; chef de partie to Gabriel Krauthar at The Ritz-Carlton's Atelier; and sous chef to Alfred Portale at New York's legendary Gotham Bar & Grill. After a stint as executive chef at Millie's at the Americana Manhasset, Lauletta joined Fireman Hospitality Group.

Now at Prime, working with the Bohlsen family at what the New York Times' Joanne Starkey calls, "a waterfront palace with a menu to match," Lauletta is applying his know-how. His passion for fine dining is paired with dynamic kitchen management skills for assorted menus at the bar, on the deck, in the lounge and in the elegant dining room. He takes pride in cooking, but also in teaching. Lauletta espouses the use of all the senses. He believes tasting is important but so is listening to the sound of a searing pan, trusting one's nose and evaluating presentation. He also teaches the importance of seasonality and of supporting local growers from New York's North Fork and Hudson Valley.

Says Newsday's Peter Giannotti in 2010, "Lauletta is serving some of the best steaks on Long Island. His 16-oz. New York strip is the best I've tasted this year: just fibrous enough, juicy, full of mineral sweetness. Lauletta's kitchen sends out a lot of other fine food. And it will take some doing to divert you from the beef. But that "millennium" lobster, moist and deftly spiced, provides potent competition."



Jim Lennon photos.