



## **Long Island Cuisine: Featuring Local and Sustainable Seafood**

**Chef Andrew Greene, CCC (Certified Chef de Cuisine)  
American Culinary Federation – Long Island Chapter  
Executive Chef and Vice President of the ACFLI**

**Wednesday April 4, 2018 at 3:00 PM**

Long Islanders have access to tremendous aquaculture, and our taste buds enjoy fresh, seasonal, and lightly seasoned flavors. The key with any dish though, like a beverage, is balance. Think of a dish with too much spice, salt, lemon, or monotone colors, and crunchy textures ... the same as a drink with too much alcohol, ice, bitterness, or sweetness. A good chef attempts to achieve this balance to promote a heightened experience for the diner. This concept will be explored in great depth.

The American Culinary Federation is a profession of chefs and cooks founded in 1929 and has grown to include more than 200 chapters in four regions across the United States.

The American Culinary Federation, Long Island Chapter, participates in culinary competitions, charity fundraisers, and public demonstrations. Their chefs are on the cutting edge of the culinary profession on Long Island.

Bring your appetite and be prepared to sample some amazing taste sensations!