

Assemblyman Marc Alessi



Marc Alessi was elected to the 1st Assembly District representing Brookhaven, Riverhead, Southold and Shelter Island in a special election on September 13, 2005. Marc was elected to public office serving as political coordinator for CSEA on Long Island, and as the Long Island Director of the State Comptroller's Office.

In the State Assembly, Marc serves on the: **Labor; Energy; Transportation; Agriculture; Local Governments;** and **Aging Committees.**

Marc is Chairman of the Sub-committee on the Emerging Workforce.

On the Agricultural committee, Marc has fought to help his **farmers** and **wineries** survive on the East End of Long Island. He authored and passed legislation that allows wineries to hold two liquor permits at the same location so that they could keep their tasting rooms open while holding a tented event outside. He also extended the **North Fork Wine Trail**, and has recently created legislation to **remove small farm wineries** from the burdensome wholesale reporting requirement that tax and finance is trying to include them in.

As the **Chairman** of the **Emerging Workforce Sub-committee**, Marc has concentrated on the area of Tech Transfer, by fighting for tax credits that would provide an incentive for investors to invest in the new technologies that come out of our region's premier research institutions like **Brookhaven National Lab** and **SUNY Stony Brook**. Marc has also fought to ensure that our research institutions continue to thrive by securing **\$26 million** for SUNY Stony Brook to house one of the fastest Supercomputers in the world at BNL. He also worked with the New York Power Authority to ensure that both BNL and other private businesses on Long Island receive "low cost power" through the NYS Power for Jobs program.

On the **Energy Committee**, Marc is leading the charge to help ensure that **Biodiesel** plays an important role in NY's energy future. Because of Marc businesses today get energy credits from their utility when they invest in wind and solar power. Today, Marc introduced tax incentive legislation to include small companies that bring to market new alternative energy products.

Marc has begun the process of working with builders, environmentalists, and local planners to draft legislation that would provide a more regional approach to Long Island's Economic Development and Environmental Planning.



Lia Fallon

Executive Chef and co-owner of Amarelle, Lia Fallon is a seasoned culinary executive, food stylist and producer. Educated and trained at the Culinary Academy in New York where she received her culinary arts degree, Ms. Fallon began her career in Manhattan at The Food Network as a food stylist, working with celebrity chefs Emeril Lagasse and Bobby Flay. As her experience grew, Ms. Fallon began to discover she possessed an appreciation for the culinary arts beyond food styling; her repertoire expanded to include recipe development, cooking instruction and catering. Whether on display at a plated event for hundreds of guests, featured in the recipes of a new cookbook, or on the pages of her impressive styling portfolio, the Long Island native chef's talent and creativity are evident.

Chef Fallon evokes food to perform and achieve beyond ordinary expectations.

Steve Biscari-Amaral

One of the most experienced chefs and restaurateurs working on Long Island today, Amarelle co-owner Steve Biscari-Amaral is a graduate of the prestigious Johnson & Wales University. Steve has been a guest chef at the James Beard House in New York City, he was also nominated as "Chef of the Year" Pacific Northwest by the James Beard Foundation. A professional chef and caterer for over 30 years, Biscari-Amaral has also worked, studied and taught the culinary arts throughout Europe, the Middle East and Asia, including France, Spain, Israel and Hong Kong. Prior to establishing Black Tie Caterers and Amarelle, Biscari-Amaral's culinary masterpieces have been lauded in magazines such as Bon Appetit, Food & Wine, Food Arts, The Los Angeles Times, San Francisco Tribune and the New York Times. In addition to his culinary accomplishments, Biscari-Amaral is a fine artist and sculptor.