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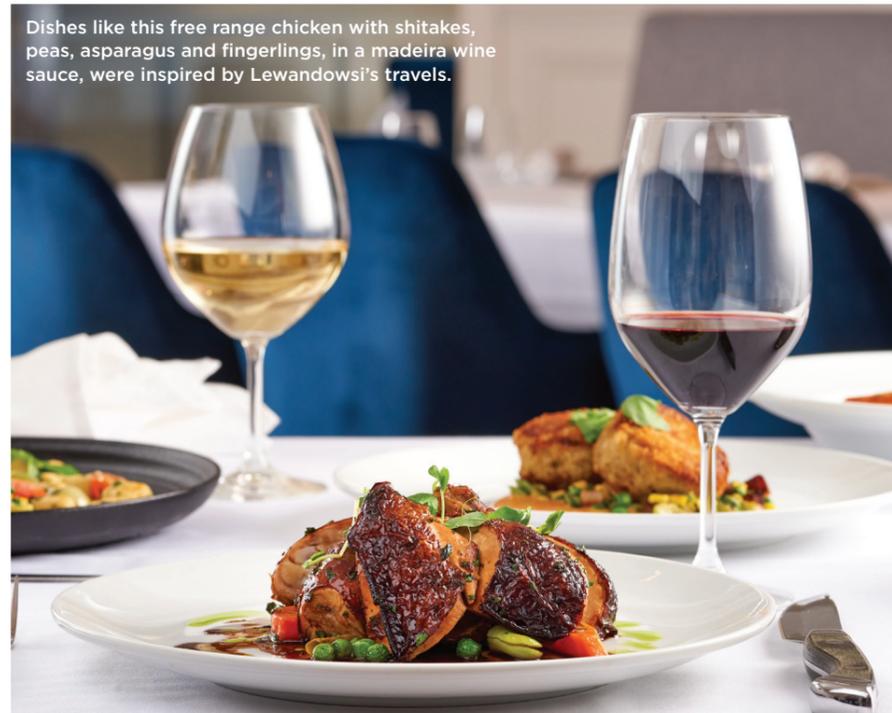
The New LOCAL

THE RECENTLY OPENED TOWNHOUSE IN GREENWICH, CT, PROVIDES GUESTS WITH GREAT FOOD, DELICIOUS COCKTAILS—AND PLENTY OF COOL SPACES FOR SOCIALLY DISTANCED DINING. By Holly Parmelee

A few innovative menu items, including seared scallops, grilled Atlantic swordfish and lump crab cakes.



Set in a former manor house, most recently home to Gabriele's, Townhouse blends modern and traditional in a relaxed, spacious atmosphere.



Dishes like this free range chicken with shitakes, peas, asparagus and fingerlings, in a madeira wine sauce, were inspired by Lewandowski's travels.

JOHN SHYLOSKI

There are certain combos that when put together, create magic. Lucky for us, that magic is happening right now at the recently opened Townhouse in Greenwich, CT. The culinary dream team of restaurateur Drew Nieporent (Nobu, Tribeca Grill) and Chef Stephen Lewandowski have renovated the space that formerly housed Gabriele's into a chic, stunning hotspot. Townhouse sates hungry foodies' appetites with a delectable menu, gorgeous atmosphere and top-notch service. Those ready to retire their apron and turn in their barbecue tools after a long summer cooking at home (we know we are!), will be running to this new restaurant. Nieporent and Lewandowski, longtime colleagues and friends, recently talked to us about what to expect when you sit down for a meal at Townhouse.

SOCIALLY DISTANT

There is lots of space at Townhouse, giving guests lots of options for socially distant dining. Diners can choose to sit on the brand-new patio, in the all-weather tented garden, or in the indoor atrium in the back of the restaurant. With tables properly spaced and multiple sets of French doors open, it's the best of both worlds. They also offer private dining in their elegant library or mahogany wine room. "When we first toured the restaurant space, we were really impressed with the size and potential, and it reminded us of Tribeca Grill," says Lewandowski.

YOUR GO-TO SPOT

Chef Lewandowski envisions Townhouse as the neighborhood place that everyone thinks of for a casual night out or a special occasion. "Greenwich is such a great town with an amazing clientele. I get to really push the envelope with creativity when it comes to the food," he says. "We really would like to be the place that you can come to a couple of times a week and have totally different experiences based on where you sit and what you eat. The menu will change three to four times a year with the seasons, and will always be fresh and exciting."

FOOD FIRST

While atmosphere and top-notch service are an essential part of any restaurant experience, it's really all about the food. "I've opened over 40 restaurants in my career, and Stephen is the whole shooting match," says Nieparent. When creating his menu, Lewandowski was inspired by his years of travel and made dishes that take you to places in the Mediterranean, Malaysia, Peru and North America. "Creating this menu brought up memories of my travel when I was younger and is ultimately a compilation of 20 years of Drew and I cooking and traveling the world together," says Lewandowski. "Every dish on the menu has some type of story behind it. Whether it is the Tamarind BBQ Pork Chop with Spiced Sweet Potatoes, which was one of the first dishes I created at Tribeca Grill, or the Tuna Tataki Crudo, which is a dish and technique that I honed when I was working with all the Nobu restaurant chefs."

ADD COCKTAILS

Where to start with this one? Townhouse has a sophisticated menu of house-made cocktails that are changed seasonally. Can't decide between the Six Shooter (Gunpowder gin, aromatic tonic water, blood orange) or the Lemon Sparkler (prosecco, limoncello, raspberries)? We suggest both! Plus, the wine list is well thought out and will make even the savviest oenophile happy.



The main dining room at Townhouse



The Townhouse cocktail combines blanco tequila, canton, grapefruit, club soda and lime.

"We have a great wine list, which is something that Drew and I are very passionate about," says Lewandowski. Most importantly, they have a large bar with additional high-top tables that provide room for socially distanced "cocktailing."

DREW'S MENU FAVORITES

"The shrimp ceviche, because it touches on all the tastes in your mouth," says Nieparent. "I also like the simplicity of the beefsteak tomato with blue cheese. I enjoy dishes with big flavors but not over portioned so that you feel too full."

STEPHEN'S MENU FAVORITES

"Sea scallops with pancetta, caramelized cauliflower and truffles" is a favorite dish, says Lewandowski. "The sweet, briny flavor of the scallops plays well against the salty, smoky flavor of the pancetta. We add in the crunchy cauliflower with a touch of acidity and finish it with black truffles' earthy flavor. Between the texture and flavor of this combination, you get a perfect bite that is very satisfying and filling. This dish is a perfect balance for wine drinkers, since it can be paired with white or red wine. It dances the line of an appetizer or entrée with the subtle flavors." 🍷

Meet the Talented Team



Stephen Lewandowski
Executive Chef and Partner



Drew Nieparent
Advisor



Dana Cifone
Director of Operations