

FRESH ON THE SCENE

WELCOME HOME

New faces, new openings, new looks—here's what's happening



WELL, HELLO THERE! Executive Chef Duane Shand is now at the helm of the Café 47 kitchen.

NEW CHEF

A Perfect Addition **Café 47**

47 Arch Street,
203-900-1131;
theproofprovenance.com

Chic shop-and-nosh spot Perfect Provenance and its Café 47 have welcomed a new executive chef, Duane Shand. Chef Duane, who trained at Le Cordon Bleu and has cooked at top restaurants around the world, is originally from Trinidad—"a melting pot of cultures," he says. His global influence turns up in creative ways on the evolving dinner menus: a starter of coconut rice cake with smoked trout caviar, for instance, and an entrée of pork with cherries, chilies and sorrel in a Chinese barbecue sauce (outstanding). For lunch, favorite staples such as the Perfect Burger, Pasta Bolognese and Perfect Chicken Sandwich will remain on the menu along with the freshest seasonal dishes like a strawberry gazpacho with a chimichurri and a corn, shrimp, tomato and watermelon salad. To-die-for ice cream sandwiches (made with gooey homemade cookies) are also on the dessert list as are more savory options like a warm fig and goat cheese tart with vanilla ice cream, rosemary and honey. As delicious as the food is here, the selection of home goods, art and clothing tempts you to take a mid-course breather and browse.

Executive Decision **Mill Street Bar & Table**

230 Mill Street,
203-813-3323; millstreetct.com

Back 40 Kitchen

107 Greenwich Avenue,
203-992-1800; back40kitchen.com

THOMAS MCGOVERN