

**Chef Geoff Lazlo**

Geoff Lazlo





**25**

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ONLINE READERSHIP:

**353K**

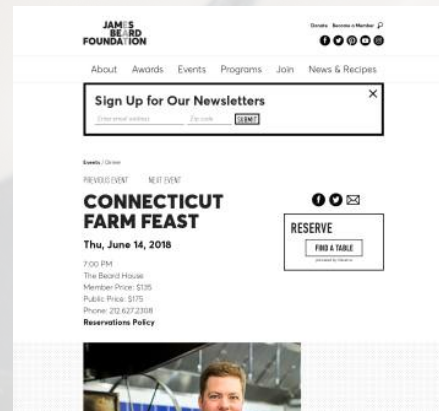
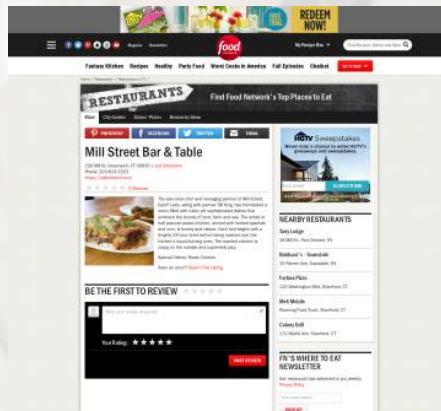
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Dec 27, 2017 (0)

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Moxie: "They have really stepped up their game. Roasted marrow bones with cherry compote was a standout. Great bartenders." — Robert Rabine, ShoreLine Times food writer

#### Best Chef

Tyler Anderson, Millwright's, Simsbury • Carlos Baez, The Spread and El Segundo, Norwalk • Bun Lai, Miya's, New Haven • **Geoff Lazlo, Mill Street Bar & Table, Greenwich** • Brian Lewis, The Cottage, Westport • Jeffrey Lizotte, Present Company, Simsbury • Dan Magill, Arethusa al tavolo, Bantam • Bill Taibe, Jesup Hall, The Wheel and Kawa Ni, Westport • Jeff Taibe, Taproot, Bethel • James Wayman, Oyster Club, Mystic • Matt Wick, Osa, Middletown

# CT MAG Best of 2018

DEC 27 2017

(EST.) MONTHLY VISITS: **48.9K**

(EST.) COVERAGE VIEWS: **329**

DOMAIN AUTHORITY: **52**

f 3.5K p 6 in 4

“ Best Chef: Geoff Lazlo, Best American Restaurant: Mill Street Bar & Table, Best Brunch: Mill Street Bar & Table



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# Review: Local and Fresh Without the Pretense at Mill Street Bar & Table

By PATRICIA BROOKS FEB. 6, 2016



Geoff Lazlo, the executive chef and managing partner, says he focuses on fresh ingredients from local sources. Wendy Carlson for The New York Times

Though he embraces the use of local sources, Geoff Lazlo, managing partner and the executive chef of Mill Street Bar & Table in Greenwich, likes to keep things simple. So he doesn't overwhelm diners with information, [à la the waitress in "Portlandia,"](#) about the provenance of each and every item on his menu.

"I'm tired of the farm-to-table cliché," he said, saying the term had become overused by people who were trying to ride a trend and not adopting the idea.

"I don't want to be dogmatic, but I am dedicated to local sources and change my menu almost daily," he said. The restaurant, he said, is "walking the walk, instead of talking the talk."



Oysters with beet vinegar and pickled mustard seeds. Wendy Carlson for The New York Times

Chef Lazlo, and Bill and Lesley King, are co-owners of Mill Street; the Kings also own the Back Forty, an 85-acre farm in Washington Depot, which supplies organic produce for the restaurant. [The chef](#) has an impressive résumé, having worked at [Chez Panisse](#) in Berkeley, Calif.; [Blue Hill Stone Barn](#), in Pocantico Hills, N.Y.; [Gramercy Tavern](#) in Manhattan, as well as Le Farm and the Whelk in Westport.

At Mill Street, which opened in September, diners are confronted by a wide range of temptations.

## NY Times Review

FEB 7 2016

(EST.) MONTHLY VISITS: **390M**

(EST.) COVERAGE VIEWS: **125K**

DOMAIN AUTHORITY: **98**

“ Review: Local and Fresh Without the Pretense at Mill Street Bar & Table: "Mill Street offers many creative dishes — strikingly original and enjoyed in convivial surroundings. And always, they are far from clichés." "VERY GOOD."





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Serendipity Cover



FEATURES Farm to Table Farm Dinner Celebrity Chef

# Chef Geoff Lazlo Cooks a "CT Farm Feast" Dinner at The James Beard House June 14

Stephanie Webster May 31, 2018

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Chef Geoff Lazlo, farm-to-table and fresh food fanatic, voted 2018's best chef by Connecticut Magazine, will be cooking five-course dinner complete with fine wine pairings at the famous James Beard House in the Greenwich Village New York City, on June 14.th The honor of cooking at the Beard House is by invitation-only. Fresh from his tour-de-force dinner at the Nantucket Food and

(EST.) MONTHLY VISITS: **45.9K**

(EST.) COVERAGE VIEWS: **2.53K**

DOMAIN AUTHORITY: **44**



18

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## Mill Street Bar & Table Is Anything But Run-of-the-Mill

A chef with a notable pedigree and a commitment to locally sourced, innovative dishes is behind this standout Modern American restaurant.

Published: 02/01/2017

BY ROSEMARIE T. ANNER



One terrific dish (of many) at Mill Street are these roasted baby beets, with hummus, yogurt, za'atar, and pita.

PHOTOGRAPH BY KEN GABRIELSEN

Geoff Lazlo set the bar very high when he partnered with Bill and Lesley King in launching Mill Street Bar & Table in Byram. Open just over a year, Lazlo is comfortably settled in this Greenwich hamlet. But that doesn't mean he isn't constantly tweaking his recipes. A graduate of the Culinary Institute of America, he's fine-tuned his palate in such formidable kitchens as Blue Hill at Stone Barns and Gramercy Tavern and alongside talented chefs like Bill Taibe at The Whelk in Westport. His cuisine is sharply different from anything you may have had before, so much so, in fact, you try to figure out how Lazlo eked out a delicious dish from some very humble ingredients.

First you have to navigate a menu that veers considerably from the appetizers/entrées/desserts sheets of yesteryear, but the patient and knowledgeable staff are a big help. There are snacks and flatbreads for sharing (absolutely order the Sunchoke Chips) and gussied-up vegetables (Lazlo is a committed farm-to-table chef — herbs under lights in the basement produce from community garden plots

**Mill Street Bar & Table**

230 Mill St, Byram  
203.813.3323; [www.millstreetct.com](http://www.millstreetct.com)

Food ★★★★★  
Service ★★★★★  
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## Mill Street Bar & Table Is Anything But Run-of-the-Mill

FEB 1 2017

(EST.) MONTHLY VISITS: **185K**

(EST.) COVERAGE VIEWS: **1.14K**

DOMAIN AUTHORITY: **56**



8



## Menu planning begins for Greenwich Food + Wine Festival

By Ken Borsuk Updated 9:46 am, Thursday, May 24, 2018

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Photo: Derek T. Sterling/Hearst CT Media

IMAGE 1 OF 25

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The annual Greenwich Wine + Food Festival took place on September 22-23, 2017. Celebrity chef guests, including Mario Batali, Scott Conant, Alex Guarnaschelli and Adam Richman, conducted cooking demonstrations, ... [MORE](#)

GREENWICH — It will be a few months before things start to cook, but the ingredients for the 2018 Greenwich Food + Wine Festival are being prepared.

Culinary star Daniel Boulud, who will be making his debut at the annual celebration of fine food and drink, will be joined by Adam Richman, Mary Giuliani, Scott Conant and Alex Guarnaschelli. Known worldwide for their skills and personalities, the chefs will be a major part of the festival on Sept. 21 and Sept. 22 at Roger Sherman Baldwin Park in downtown Greenwich.

"It's been thrilling to see the impact that the Greenwich Wine + Food Festival has had on this amazing community over the years," said Suni Unger, founder of Unger Media, the parent company behind the festival. "The area's top chefs, as well as thousands of exciting vendors, have not only connected with each other, but with 6,500 foodies annually. This festival has always been about supporting this area's fantastic food culture, and it's gratifying to see that mission come alive over the course of the weekend."

The festival, now in its eighth year, dishes up live music, culinary displays, book signings and, of course, the grand tasting tent on Sept. 22. That is the centerpiece of the menu — offering up food and drink from more than 150 vendors to satisfy all palates. Tents for tacos, burgers and barbecue will also be set up that day.

### Related Stories



**Batali, Train featured at Greenwich Wine + Food Festival 2017**

Richman, star of "Man v. Food" on the Travel Channel, will lead a culinary demonstration, hold a book signing and host the festival's annual Burger Battle among local chefs. Giuliani, executive chef and author Kevin Des Chenes and chef and educator Lindsay Perkins will also be taking part.

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(EST.) MONTHLY VISITS: Data not available

(EST.) COVERAGE VIEWS: Data not available

DOMAIN AUTHORITY: **64**

“ The Festival Ambassador Chefs includes such local favorites as Geoff Lazlo from Geoff Lazlo Catering. They will prepare the menu for the Sept. 21 Opening Night Master Chef Wine Dinner, which will honor Guarnaschelli.





tastingtable Mill Street Bar & Table

Baked clams with butter, spicy peppers and panko by Chef Geoff Lazlo at last night's BMW x Tasting Table event. #BMWdineanddrive @alyssaringler

cogliby @acreamer23
katrugg1111 Im not a chef but that looks like a clam to me
vviiiio0000 Lemon and beet nomnomnom

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3,027 likes

JUNE 1, 2017

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## Mill Street Bar & Table

230 Mill St, Greenwich, CT 06830 | [Get Directions](#)  
 Phone: 203-813-3323  
<https://millstreetct.com/>


★ ★ ★ ★ ★ 0 Reviews



The executive chef and managing partner of Mill Street, Geoff Lazlo, along with partner Bill King, has formulated a menu filled with rustic yet sophisticated dishes that embrace the bounty of land, farm and sea. The whole or half pasture-raised chicken, served with herbed spaetzle and corn, is homey and classic. Each bird begins with a lengthy 24-hour brine before being roasted over the kitchen's wood-burning oven. The roasted chicken is crispy on the outside and supremely juicy.

Special Dishes: Roast Chicken  
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(EST.) MONTHLY VISITS: **45.7M**

(EST.) COVERAGE VIEWS: **71.8K**

DOMAIN AUTHORITY: **89**





Participating in this saison showdown were Dailey Crafton, Cindy Rodriguez, Harry Rosenblum, Greg Boland, Joe Nardozi and Joe Schiavone, Matt Quinn, Kyle Quinn, Matt Spinozzi, Joe Cambareri and Justin Froawley, Geoff Lazlo, Jared Barnett, and Caitlin O'Donnell.

The afternoon saw an influx of local craft beer fans going from table-to-table, tasting ales of all sorts. Some used rye for an infusion of bitterness, others pumped up their beer's sweetness with pumpkin, and a few went the sour route as a sour mash version was present, as was another with vinegar for added pucker. The \$30 fee (\$40 at the door) – with \$5 from each ticket going towards [Riverkeeper's](#) Hudson River protection initiatives – allowed attendees to vote for first and second place “fan favorite” winners. Additionally, they got to try a few bonus beers at a self-service, mini tap takeover area by [District 96 Beer Factory](#), and learn about homebrewing from [Conduit Beer Co.](#)



The overall top prize, as previously judged on by an expert panel, went to Geoff Lazlo. Some of you may know Geoff from his restaurant, [Mill Street Bar & Table](#), just over the Port Chester line in Byram, CT, where he's the managing partner and executive chef. Lazlo, who brews on his rare days off, gets the honor of having his beer, called Delicate Fingers Saison, professionally brewed by District 96 and distributed locally. He also took second place in the fan vote. First place in the fan voting went to Joe Nardozi and Joe Schiavone for their Farmhouse Rye IPA, and Kyle Quinn received second place by the judges for his Saison



These Westchester High Schools Rank Among Best in the Country



## Top Honors at Brew Competition

NOV 12 2017

(EST.) MONTHLY VISITS: **182K**

(EST.) COVERAGE VIEWS: **1.02K**

DOMAIN AUTHORITY: **60**



66



5

“The overall top prize went to Geoff Lazlo.”

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Around Town Greenwich Wine + Food Talent

## Geoff Lazlo – Mill Street Bar & Table

By Serendipity

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### Innovative Chef:

Geoff's approach as a chef is heavily influenced by his close relationships with farmers, a community-minded spirit and a decade spent working alongside a celebrated group of seasonal fine

Serendipity

MAY 1 2016

(EST.) MONTHLY VISITS: **2.66K**

(EST.) COVERAGE VIEWS: **296**

DOMAIN AUTHORITY: **37**





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**The Gramercy Tavern Cookbook**

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An impromptu moment with the sous chefs. FROM LEFT: Saman Javid, Duncan Grant, Howard Kalachnikoff, Kyle Knall, and Geoff Lazlo.

**HOW I GOT TO GRAMERCY**

I love cooking today for the same reasons I did when I began. I was lucky to realize early on how food can reveal a culture. I took every chance to travel the world and to learn how food and cooking can be a common denominator, how they open doors to discovering people. My particular story began with working in both stellar restaurants and home kitchens in Japan and in France, because I was fascinated with those cultures and those places. In fact, I cooked abroad for many years before I ever worked in a professional American kitchen. Each experience helped me figure out what was unique about that culture and has informed the way I cook today. My apprenticeship may have been roundabout, but the essence of Gramercy Tavern is that we cook the way we do because we're searching for what's unique about being right here, right now. We ask ourselves,

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“Who are we? And what makes the food we cook so special?”

I have spent years thinking about how I want my restaurant kitchen to feel. I left for Tokyo the day after I graduated from college and began my career working for my first chef, Shizuyo Shima, at her tiny twenty-seat

# Gramercy Tavern Cookbook

(EST.) MONTHLY VISITS: **788K**

(EST.) COVERAGE VIEWS: **2.45K**

DOMAIN AUTHORITY: **78**



# Geoff Lazlo and Mill Street Bar & Table

APRIL 21, 2016

0 SHARES     

Geoff Lazlo loves food.

"I love Asian food. In particular, I love Japanese food. And I like French food. And I like Italian food. And I really like Middle Eastern food and Latin American food."

As Executive Chef and Managing Partner for **Mill Street Bar & Table** in Greenwich, Geoff's love for food is well placed, and his personal interest in food informs every part of what Mill Street has to offer.

"The menu is very selfish of me. It's basically all my favorite foods. The menu here has a great deal of diversity, and I think it's because I like everything. For me, Mill Street is about celebrating all that's beautiful in food."



(Photo by Noah Fecks)

At Mill Street, that beauty is not confined to the food. Located in the Byram hamlet of Greenwich, Mill Street occupies an 1855 building that is divided into numerous rooms and nooks – a byproduct of the many phases of construction the site has seen over its long lifetime – and each has its own flavor that creates the "sophisticated tavern" feel that dominates the space. From the marble-topped raw seafood bar, to the sunny, backyard patio, to the quiet, windowed enclave for smaller groups, Mill Street's cozy-yet-elegant feel sets the stage for the classically American (and yet incredibly new and innovative) food that is served here. And that food – and Chef Lazlo's relationship to it – is what truly makes Mill Street a wonderful dining experience.

## FROM GROWING FOOD TO PREPARING IT

Geoff Lazlo is a Connecticut native who grew up in a farming family.



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(EST.) MONTHLY VISITS: **778**

(EST.) COVERAGE VIEWS: **4**

DOMAIN AUTHORITY: **63**



A large group of people is seated at long wooden tables outdoors, enjoying a dinner. The tables are set with white tablecloths, pink napkins, and floral centerpieces. The event is held in a grassy field with a backdrop of rolling green hills and a clear sky. Several strings of warm white string lights are strung across the scene, creating a festive atmosphere. The people are dressed in casual to semi-formal attire, and some are engaged in conversation while others are eating. The overall scene is a vibrant and social outdoor gathering.

# EVENTS

Pictured: Geoff Lazlo Farm to Table Dinner at Millstone Farm, Wilton Ct.



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# CONNECTICUT FARM FEAST

**Thu, June 14, 2018**

7:00 PM

The Beard House

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Public Price: \$175

Phone: 212.627.2308

**Reservations Policy**



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(EST.) MONTHLY VISITS: **275K**

(EST.) COVERAGE VIEWS: **891**

DOMAIN AUTHORITY: **77**

“ At the Beard House, Greenwich Village, June 14, 2018



Photo: Fran Parente





## Events

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### Château Cos d'Estournel Wine Dinner

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Code	Price	Date	Time	Location	
GWD-07	\$750.00	5/19/18	7:00pm - 11:00pm	Private Home Address will be provided to ticket holders in early May	<a href="#">BUY TICKETS</a>

Château Cos d'Estournel, located in the St-Estèphe appellation of Bordeaux, is one of the iconic wines and great stars of Bordeaux's classified growths. The wines are big, bold, full-bodied and concentrated with perfectly ripe fruit. Elegant and balanced, 'Cos' is making some of the most exciting Bordeaux wines today. This dinner will feature four benchmark vintages direct from the cellars of this exceptional property. These magnanimous wines will be paired with the elegant yet earthy farm-to-table cuisine of Chef Geoff Lazlo from Mill Street Bar & Table in Greenwich, CT. Geoff's philosophy and approach involves a great connection to his farmers and his purveyors. The evening will be an exciting exploration of tastes and stories.

#### Featured Wines:

- 2012 Les Pagodes de Cos, Saint-Estèphe
- 2003 Château Cos d'Estournel, Saint-Estèphe
- 2005 Château Cos d'Estournel, Saint-Estèphe
- 2008 Château Cos d'Estournel, Saint-Estèphe
- 2011 Château Cos d'Estournel, Saint-Estèphe



**Dimitri Augenblick**, Business Development Manager, Château Cos D'Estournel

Almost 25 years ago in a Jazz Club in Paris, Dimitri Augenblick had his first glass of wine...it was a love at first sight! As the business development manager and family member, Dimitri is working with the team of Cos on making great wines. This is not only a part of his job but also his passion. Today Cos is one of the greatest wines of the Médoc which had often been known to surpass The Premier Crus.

Through all the wines of Michel Reybier's Estate such as Les Pagodes de Cos, Château Marbuzet, Goulée by Cos, Cos Blanc and more recently Hetszolo, a Tokaj from Hungary, Dimitri's purpose is to place them in all the best regions of the world.



**Geoff Lazlo**, Executive Chef,

Geoff's career cooking over the past 18 years has taken him from Alice Waters' kitchen at Chez Panisse in Berkeley, California, to Blue Hill at Stone Barns in the lower Hudson Valley, to Gramercy Tavern in New York City, where he was sous chef for 5 years. In 2012, he moved his family home to Greenwich, Connecticut to become the Executive Chef of leFarm and The Whelk in Westport. During that time he met and created formative relationships with many local farmers and artisans. In 2015, he founded and opened his first restaurant, Mill Street Bar & Table in Greenwich where he received a "Very Good" rating from the New York Times and received various local accolades including the Most Innovative Chef 2016 at the Greenwich Wine & Food Festival, Best Chef 2018 and Best American Restaurant 2018 from Connecticut Magazine and won first place in the Hudson Valley Farmhouse Ale competition in 2017. In January of 2018, Geoff left Mill Street to create several new concepts that highlight his passion for seasonal and local food, including a farm to table catering and event company, Geoff Lazlo Food.

When Geoff was five years old he turned his sandbox into a garden. Today he is still tending to his own plots at the Greenwich Community Gardens and in his own backyard, as well as teaching others in the local community to build gardens and grow their own food. He frequently speaks on the topic of Real Food. He is a champion for local charities such as the Make a Wish Foundation and teaches sustainability and gardening to 4th graders at the local elementary school. He has been honored to cook for notable individuals such as his 6 year old son, Lucas, and President Barack Obama. When he is not cooking or working in his gardens, in his free time he can usually be found tinkering with his vintage Land Rover Defender 90, brewing beer, dreaming about owning a vineyard or hanging around with his family, who all love to eat.



# 2018 Nantucket Food & Wine Fest

MAY 18 2018

(EST.) MONTHLY VISITS: **4.68K**

(EST.) COVERAGE VIEWS: **484**

DOMAIN AUTHORITY: **38**

“ Chef Lazlo is chosen to create the \$750 plate Chteau Cos dEstournel Wine Dinner at Nantucket Food and Wine Festival. May 2018.

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# Farm Dinners 2018

MAY 1 2018



JUL 26

## Summer Soiree

by Geoff Lazlo Food LLC

\$155.14



TICKETS

### DESCRIPTION

Geoff's career cooking over the past 18 years has taken him from Alice Waters' kitchen at Chez Panisse in Berkeley, California, to Blue Hill at Stone Barns in the Lower Hudson Valley, to Gramercy Tavern in New York City. In 2012 he moved his family home to Connecticut to meet and create relationships with local farmers and artisans. In 2015 he founded and opened his first restaurant, Mill Street Bar & Table in Greenwich where he received a Very Good rating from the New York Times and various local accolades including the 2016 Most Innovative Chef at the Greenwich Wine & Food Festival and first place in the Hudson Valley Farmhouse Ale competition. In January of 2018 Geoff left Mill Street to create several new concepts that highlight seasonal and local food. Stay tuned!

When Geoff was five years old he turned his sandbox into a garden. Today he is still tending to his own plots at the Greenwich Community Gardens and in his own backyard. He has cooked for notable individuals such as President Barack Obama and his 6 year old son, Lucas. When he is not cooking or working in his gardens, in his free time he can usually be found tinkering with his vintage Land Rover Defender 90, brewing beer or spending time with his family.

### TAGS

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### DATE AND TIME

Thu, July 26, 2018  
6:00 PM – 10:00 PM EDT  
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### LOCATION

Millstone Farm  
180 Millstone Road  
Wilton, CT 06897  
[View Map](#)

### REFUND POLICY

No Refunds

GEOFF LAZLO FOOD LLC

Organizer of Summer Soiree  
geoff.lazlo @GeoffLazlo

(EST.) MONTHLY VISITS: **46.7M**

(EST.) COVERAGE VIEWS: **47.5K**

DOMAIN AUTHORITY: **93**

“ SOLD OUT. Chef Lazlo's Farm to Table Dinners at Millstone Farm, Wilton Ct. June - October 2018.





## Beers &amp; Bites



**BEERS & BITES**

HAPA - KNOT NORMS  
MECHA - MEZON - EAT JUSTICE  
SKINNY PINES - MILL STREET  
NOSH HOUND - HARLAN

AUG  
15

**Beers & Bites:  
Presented by Half Full  
Brewery & CT Bites**

by Half Full Brewery

\$58.32

TICKETS

## DESCRIPTION

Half Full Brewery and CT Bites are beyond excited to bring you this year's most creative and collaborative food and beer-pairing event series. Not to be missed, "Beers & Bites" 2018 pairs limited release beers from Half Full Brewery with totally off-menu food items from some of Fairfield County's best chefs and food truck operators. For each event, the team behind the "bites" (1 brick and mortar chef, 1 food truck chef) will come together to collaborate on that evening's menu and cook and serve from the host Food Truck...two chefs, one totally off-menu food experience. Each menu item will be paired with a limited-release beer from the Half Full Brewery with the Brewers onsite to introduce each pairing. Tickets include 4 beers, all food, and a commemorative glass. Event details and FAQ's are below.

**Wednesday, April 4**

Beers: Sensible Decision, WROR #4, WROR #5, Grace & Darkness

Bites: **Chef Chris Gonzales** of **Hapa** and **Chef Jay LeBlanc** of **Knot Norms** take over the Hapa Food Truck.

**Wednesday, May 23**

Beers: Within Reach, WROR #6, WROR #7, Bee Enlightened  
Bites: **Chef Tony Pham** and **Chef Brian Reilly** of **Mecha** and **Chef Morgan Vondle** of **Mezon** debut the Eat Justice Food Truck.

**Wednesday, August 15**

Beers: Refresh, WROR #9, WROR #10, Transcend Hoppiness  
Bites: **Chef Jeff Borofsky** of **Skinny Pines** and **Chef Geoff Lazlo** of Geoff Lazlo Food Co. take over the Skinny Pines Wood Fired Catering Truck

**Wednesday, November 14**

Beers: Positively Pumpkin, WROR #11, WROR #12, Rise & Shine  
Bites: **Chefs Sam Rolbovsky** and **Maycie Maringer** of **Nosh Hound** and **Chef TBD** take over the Nosh Hound Food Truck

To read more about our beer styles head on over to [halffullbrewery.com/our-beers](http://halffullbrewery.com/our-beers)

[FAQs](#)

Q: What does my ticket get me?!?!

## DATE AND TIME

Wed. August 15, 2018  
6:30 PM – 9:00 PM EDT  
[Add to Calendar](#)

Select a different date ▾

## LOCATION

Half Full Brewery  
43 Homestead Avenue  
Stamford, CT 06902  
United States  
[View Map](#)

## REFUND POLICY

Refunds up to 7 days before event

(EST.) MONTHLY VISITS: **46.7M**

(EST.) COVERAGE VIEWS: **47.5K**

DOMAIN AUTHORITY: **93**

“ Food Truck Takeover with Chef Lazlo's award-winning brews. August 2018

# GREENWICH WINE + FOOD FESTIVAL

PRESENTED BY

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4th Annual  
**SERENDIPITY GOLF CLASSIC**  
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**Tuesday, June 12, 2018**  
at the Glen Arbor Golf Club in Bedford Hills, NY  
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Sept. 21-22  
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June 12  
SERENDIPITY GOLF CLASSIC

FRIDAY MASTER  
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## Serendipity

MAY 22 2018

(EST.) MONTHLY VISITS: **6.87K**

(EST.) COVERAGE VIEWS: **213**

DOMAIN AUTHORITY: **47**

 **280**     **3**     **1**

“ Chef Lazlo to appear in 2018 Greenwich Wine and Food Festival



# Family Cooking Class in Old Greenwich with Chef Geoff Lazlo for Make-A-Wish - April 21

April 21, 2018 @ 11:00 am – 1:00 pm | Wheelock Design Associates

## Make-A-Wish Fndn

APR 21 2018

Calendar Save Share

**Dessert**  
FAMILY COOKING CLASS  
WITH CHEF GEOFF LAZLO & WISH KID CONNOR

APRIL 21<sup>ST</sup> | 11AM - 1PM  
232 SOUND BEACH AVENUE | OLD GREENWICH, CT

Buy tickets at: [learntocookwithconnor2.eventbrite.com](http://learntocookwithconnor2.eventbrite.com)

Details

WHEN: April 21, 2018 @ 11:00 am – 1:00 pm

COST: Free [Register](#)

CONTACT: Brooke Bohnsack  
2035616988  
Email  
Event website

WHERE: Wheelock Design Associates  
230 Sound Beach Ave  
Old Greenwich, CT 06870  
USA

CATEGORIES: CLASSES & LECTURES

SITES: GREENWICH

PRICE: FREE

AUDIENCE: ALL AGES

(EST.) MONTHLY VISITS: **371**

(EST.) COVERAGE VIEWS: **2**

DOMAIN AUTHORITY: **58**



Join @makeawishct for an unforgettable afternoon with family and friends learning to cook with renowned gourmet and brewer, Chef @geofflazlo, and Connor O'Neill, a Wish Ambassador for Make-A-Wish Connecticut.

Connor's wish was to go on a Mediterranean cruise. His wish was made possible in 2016 thanks to Make-A-Wish Connecticut. Connor was drawn to the Mediterranean, not for the Romanesque architecture or beautiful vistas, but for one reason – the food!

Special thanks to @chuckwheelock for providing their beautiful test kitchen and design store in Old Greenwich, CT and to Chef Geoff Lazlo for sharing his time, passion and talents with us.

All proceeds from this event will be donated directly to Make-A-Wish Connecticut.  
<https://www.eventbrite.com/e/learn-to-cook-with-chef-geoff...>

#makeawish #makeawishct #wheelockdesign #geofflazlo #philanthropy #changinglives #cookingclass #greenwich #family #strmt #empower

Return to the Greenwich Calendar

# APR Family Cooking Class with Chef Geoff Lazlo for 21 Make-a-Wish

Saturday at 11:00am Add to Calendar



Chef Geoff Lazlo and Make-A-Wish Ambassador Connor O'Neill

Wheelock Design Associates  
232 Sound Beach Ave, Old Greenwich, CT 06870

BY BETSY KELLER

Like 0 Share

Join @makeawishct for an unforgettable afternoon with family and friends learning to cook with renowned gourmet and brewer, Chef @geofflazlo, and Connor O'Neill, a Wish Ambassador for Make-A-Wish Connecticut.

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<https://www.eventbrite.com/e/learn-to-cook-with-chef-geoff-lazlo-wish-kid-connor-tickets-44035771177>

#makeawish #makeawishct #wheelockdesign #geofflazlo #philanthropy #changinglives #cookingclass #greenwich #family #stnt #empower

For further information, click here.

This post is contributed by a community member. The views expressed in this post are the author's own. Registered users are welcome to post on Patch.

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May 4  
North Mianus Pow Wow

May 5  
I Love My Park at the Jay Estate

May 5  
Free College Admissions

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MAY 4 SEE MORE EVENTS NEAR YOU >

## Greenwich, CT Patch

APR 6 2018

(EST.) MONTHLY VISITS: 20.9M

(EST.) COVERAGE VIEWS: 44.6K

DOMAIN AUTHORITY: 85

f 4

t 1

“ Charity fundraiser for Make a Wish Foundation held April 21, 2018





**Greenwich Free Press**

News Gov't Around Town Police & Fire Lifestyle Business Real Estate Schools Dogs

## SOLD OUT: Learn to Cook with Chef Geoff Lazlo & Wish Kid Connor O'Neil

By: GREENWICHFREEPRESS | 9 HOURS AGO

Tweet Like 0 Email Print

*Chef Lazlo chats with his guests in his Mill Street Bar & Table. Credit: Karen Sheer*

UPDATE: Organizers tell us the event has sold out. The next class with Geoff Lazlo and Connor O'Neil will be held on April 21st from 11am to 1pm at Wheelock Design Associates. Please email Brooke Bohnsack at

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# Greenwich Free Press

FEB 22 2018

(EST.) MONTHLY VISITS:	<b>17.9K</b>
<hr/>	
(EST.) COVERAGE VIEWS:	<b>2K</b>
<hr/>	
DOMAIN AUTHORITY:	<b>37</b>
<hr/>	

“ Sold Out: Fundraiser for Make a Wish Foundation



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Events / Dinner

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# CONNECTICUT FARM TABLE FEAST



**Tue, April 12, 2016**

7:00 PM

The Beard House

Member Price: \$130

Public Price: \$170

Phone: 212.627.1111

**Reservations Policy**

## CT Farm to Table Feast

APR 12 2016

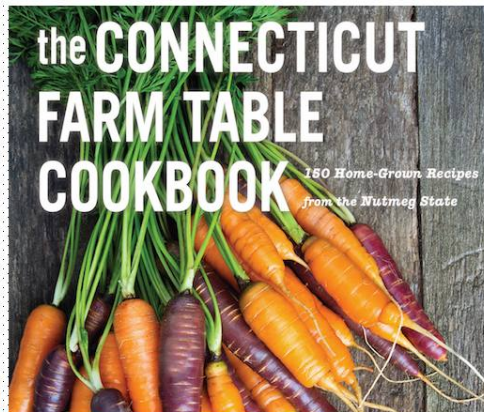
(EST.) MONTHLY VISITS: **156K**

(EST.) COVERAGE VIEWS: **528**

DOMAIN AUTHORITY: **76**



**89**







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Chef / Geoff Lazlo

# GEOFF LAZLO

Mill Street Bar & Table - Greenwich, CT



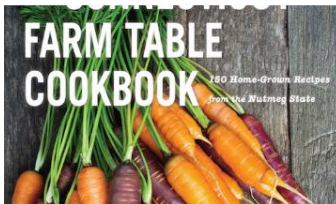
Geoff Lazlo

(EST.) MONTHLY VISITS: **156K**

(EST.) COVERAGE VIEWS: **528**

DOMAIN AUTHORITY: **76**

## EVENTS FEATURING GEOFF LAZLO



## Greenwich Shellfish Commission holds cooking event

Updated 5:29 pm, Sunday, January 7, 2018



Photo: Tyler Sizemore / Hearst Connecticut Media



IMAGE 2 OF 13

Buy Photo

Mill Street Bar & Table Managing Partner and Executive Chef Geoff Lazlo gives a presentation on shellfish meal ideas at Greenwich Point Park's Innis Arden Cottage in Old Greenwich, Conn. Sunday, Jan. 7, 2018. ... more

The Greenwich Shellfish Commission held a shellfish cooking event at Greenwich Point Park's Innis Arden Cottage on Sunday.

Mill Street Bar & Table Executive Chef and Managing Partner Geoff Lazlo gave a presentation on creative cooking ideas for clams, oysters and mussels that can be found nearby in the waters of the Long Island Sound.

Shellfish Commission Commissioner Roger Bowden and two local shellfishermen, Atlantic Clam Farms' Ed Stilwagen and Stella Mar Oyster Company's Jardar Nygaard, also spoke on the conditions of the shellfish in the Long Island Sound.



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(EST.) MONTHLY VISITS:

201K

(EST.) COVERAGE VIEWS:

1.13K

DOMAIN AUTHORITY:

60



11

“ Lecture-demo for Greenwich Shellfish Commission



NISSAN SPRING BACK SERVICE EVENT



Bruce Bennett Love your car. Love your dealership.

Westport Farmers Market opens with cook-off

Posted: May 24, 2018 7:45 PM UTC Updated: May 25, 2018 12:49 AM UTC



WESTPORT - The Westport Farmers Market held a friendly cook-off Thursday to celebrate its opening day.

Three local chefs rushed around the market with the clock ticking and the winner's title on the line. The "Chef of the Market" competition was the first of five this season giving professional chefs the chance to put their skills to the test.

In just 45 minutes with \$20 in hand, Ben Freemole, Christian Wilki and Geoff Lazlo were able to craft appetizers from scratch with no electricity.

The competition drew in crowds and allowed the market to teach locals how they can make their own meals with fresh ingredients.

Freemole, from GrayBarns in Norwalk, was Thursday's winner.

Three new chefs will compete in the next "Chef of the Market" contest on June 21.

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CONSUMER

Westport Farmers Market opens with cook-off

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Business Briefs: Deutsche Bank, Uber, Netflix

Business Briefs: Comcast, Target, Lyft

Business Briefs: Mark Zuckerberg, Amazon, Tesla Model 3

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Westport Farmers Market opens with cook-off

Chefs Quick Tip: Secret to great chili

Chefs Quick Tip: Salad dressing

Chefs Quick Tip: Coleslaw

Chefs Quick Tip: Potato salad

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THU FRI SAT SUN MON TUE WED Thursday, May 24, 2018

Denali Night Out in Trumbull Denali 6:00 pm

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(EST.) MONTHLY VISITS: 329K

(EST.) COVERAGE VIEWS: 1.3K

DOMAIN AUTHORITY: 72

Facebook icon 2

News feature on Chef Lazlo in cookoff to support Greenwich CT Farmers Market.





October 12, 2017

## New Lebanon's Fifth Graders to Take Part in 'Harvestfest'

by Greenwich Sentinel | Events, Greenwich Elementary Schools, News, Schools

On Monday, Oct. 16 from 12 to 2:30 p.m. Geoff Lazlo, Executive Chef of Mill Street Bar & Table will host New Lebanon School fifth graders and teachers at their first "Harvestfest." Students will harvest the last of the season's fresh vegetables, clean up the garden and compost the remains of the season's produce. Lazlo is offering his time and expertise to support the students to learn about this community garden right in their backyard.

New Lebanon School and Mill Street Bar & Table are launching what hopes to be a long-term partnership to engage students in garden-based learning and agency. Goals include providing a living laboratory for students, teachers and families, promoting healthy lifestyles, giving children access to watching real food grow, and supporting an understanding into the policies and practices of sustainable food production.

This partnership will evolve into a 'call to action' for the New Lebanon fifth grade International Baccalaureate Exhibition. Students will study and engage in lines of inquiry around the farm to table concept. This partnership will inspire students to research various topics that support this concept. Monday's Harvestfest will help kick-off the fifth graders' research for their important project as part of their culminating year at New Lebanon School. Please join in to learn more about this private, public partnership.

The garden is located at 55 William St. in Byram.

**People-Tag:** Geoff Lazlo

**Share this:**



**Tags:** byram, compost, Garden, greenwich, Harvestfest, Mill Street Bar & Table, New Lebanon School, partnership, vegetables

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(EST.) MONTHLY VISITS: **10.1K**

(EST.) COVERAGE VIEWS: **2.09K**

DOMAIN AUTHORITY: **25**

2

“ In 2018, Chef Lazlo was awarded a \$25,000 grant by the Greenwich Alliance for Education. His “Farm to Byrum” program covers every aspect of local farming from the science of germination to food policy, growing, caring for, cooking and selling.