

NEW YORK City, must be examined further.

we heard that the plane did not clear it and that

closed several streets off the busy Post Road, a

come.

pointing too, noting that were first made aware of a

Digital News Editor Jim Shoy contributed to this story.

Primary Food & Drink closes on Greenwich Avenue

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night. On Thursday, the tables were still set with silverware, plates and glasses. The bar was fully stocked with expensive scotches and high-end vodkas. But the door to Primary was locked and the dining room, the bar and the kitchen were empty. Not a soul in sight.

The atmosphere was strikingly different from the buzz Elliot's arrival in town created. Not merely a celebrity cast member on "MasterChef" and guest on "Iron Chef" and "Top Chef Masters" — he had real credentials, including successful Chicago restaurants and two Michelin stars under his chef coat.

His high-end cuisine was noted for the creative, some-

times whimsical approach he took to standards, such as foie gras served as a lollipop — and coated in Pop Rocks.

"Graham and myself are very humble people, and I think the greatest compliment people pay us about our restaurants is that when they eat there, they say they have fun," Verrier told Greenwich Time in the lead-up to the Primary's opening. "It doesn't have to be this pretentious thing. It's good food and re-envisioned with the utmost integrity to the food and service."

The restaurant opened in the spot at the bottom of the Avenue that for many years was home Thataway Café, to generally good reviews.

"The theme is to take

classic American dishes and give them contemporary incarnations," wrote Hearst Connecticut Media restaurant reviewer Melanie Barnard. "This works exceedingly well in some instances, while others seem to be a work in progress. A main course of Moroccan lamb packs tender pieces of boneless lamb together and lightly breads them in panko before a quick, crisp sautéed finish ... This one works exceedingly well.

"But a work in progress is the 'deconstructed' Caesar salad. Three tiny (really tiny) crunchy wedges of lettuce rolled in a creamy but bland Caesar dressing and arranged in a row, with one atop a golden crusted brioche rectangle (described as

a brioche Twinkie) and the other two decorated with minuscule anchovies is not a salad, and certainly not a \$12 salad."

The salad is an Elliot staple, one he brought with him from Chicago.

The Chicago Tribune reported this week that Elliot closed two other restaurants, both in Chicago, in the recent past: Grahamwich, a sandwich place, and Graham Elliot, in which he earned his Michelin stars. Elliot in November told Chicago magazine that he plans to reopen a revamped Graham Elliot under a different name, serving "creative, higher-end" food. Meanwhile his Graham Elliot Bistro remains open and successful in The Windy City.

"I'm back in Chicago, taking time to focus on Graham Elliot Bistro, as well as Lollapalooza, training for the Chicago Marathon and writing my first cookbook," Elliot, who serves as culinary director of the music festival, said in his statement.

"They put a fortune into that build-out. They built a beautiful place," said Ron Brien, principal in Greenwich-based real estate firm Alliance Commercial Property.

"When it comes to Greenwich Avenue you have to have a niche. The prices were too expensive for Greenwich Avenue."



Graham Elliot

Bittersweet last day at Cos Cob School

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Toronto.
"It also means that it's a new start for me," Amelie said. "I'm really sad to be leaving my community. It's like I have to maximize everything there. It's bittersweet."

If the students need

guidance and motivation, they can look to the five Cos Cob alumni — and new Greenwich High graduates — who were recognized at the assembly. Ashley Grudzinski, Stephanie Viola, David Faria, Spencer Heim and Daniela Perez each received a \$700 college scholarship from

the Cos Cob PTA.

"My favorite memory from Cos Cob School was that every Wednesday I would have lunch with the school psychologist, Mrs. Horn," said Faria, who will attend the University

of Hartford. "That, honestly, influenced me to help everybody else that was around me."

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