

good taste,

Harlan Social & Harlan Publick



A growing family is full of wonders—like how a mother and father can have two sons who are so completely distinct, even opposite, yet still display a certain quality that is so of the family. Such is the case with Harlan Social and Harlan Publick. You might say one is the brother running Wall Street; the other, younger one, rocking the mic at a Brooklyn pub.

Both excel at what they do. Stephen Lewandowski—co-owner and head chef of Harlan Social in Stamford and Harlan Publick in South Norwalk—is one proud father.

It takes an energetic man to shape two distinct styles, each reverberating the energy of their surroundings. Lewandowski is a master of it. He graduated from the Culinary Institute of America in 1995, moved on to Gotham Bar and Grill before working for the Ritz-Carlton in both New York and Boston. He then worked for

Tribeca Grill for twelve years, where serving the likes of Nelson Mandela, Bruce Springsteen, Bill Clinton, and both Bushes became the norm.

After achieving such prominent success in New York, Lewandowski was drawn to Connecticut to open new restaurants. Turns out, he is a family man—he moved here to settle down and remarks that the “Harlan” stands for both his wife’s maiden name and his son’s name.

“When we opened Social in Stamford, we took a risk,” Lewandowski begins. The south-end of the city was a new development—attractive but, being new, unproven. “I’m so proud of Social because it’s become the neighborhood restaurant. It wears a lot of hats and that’s what we wanted there.” In every detail it mirrors the urban—busy yet refined—taste of the city. The interior of Social in Stamford’s Lockworks complex has a cozier feel and more extensive menu. Social preaches a “refined culinary experience in a relaxed neighborhood meeting place.”

Lewandowski’s younger, more free-spirited son, Harlan Publick in South Norwalk, has found a home in the up-and-coming

Crispy Duck Confit
with Coconut Carrot
Puree and Spinach



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good times

industrial development: SoNo Ironworks—a magnet for people looking for a good time in a cool, hip place without the drive to New York. The sophisticated menu at Publick reveals the quality that Lewandowski demands from his kitchens. He provides his chefs with “the freshest local ingredients available” to ensure his staff is delivering “an experience unlike any other,” he says.

“We want the two restaurants to tie together,” Lewandowski says. “We want people to come in to Publick and say, ‘Oh, that’s a

Baby Beet, Arugula & Pear Salad



Harlan product,’ but notice there’s differences that separate the two.” At both places, diners can expect their high expectations, from old favorites to complex culinary innovations, to be satisfied.

Publick and Social are both ferociously dedicated to top-notch cuisine, but the deliveries are different. Publick offers dishes like Crispy Duck Confit, Short Rib Bolognese, Seared Hudson Valley Foie Gras, and a thirty-eight-ounce Prime Aged Tomahawk Steak for two. In other words, mouth-watering choices for those with a refined palate. They also offer creative options like crispy sweetbreads and bacon-and-blue-cheese tater tots, as well as a \$2 sampler nights for those who want a taste

of everything. Publick also boasts an attractive outdoor patio that seats a few hundred guests.

Social, on the other hand, boasts a menu of authentic favorites done perfectly. Consider the Ricotta Cavatelli with root vegetable carbonara, Braised Lamb Flatbread, and Seared Sea Scallops with spinach and pancetta risotto and truffle vinaigrette.

Just as important as good food, Harlan is neighborhood friendly. “We really want to understand the neighborhood we’re going into and make sure we’re complementing it,” he says. “At the end of the day, it’s about becoming a solid anchor there.” For example, on Monday nights Publick, poised to become an after-work must, hosts rooftop networking events to attract the tenants of SoNo Ironworks. As for Social, Lewandowski says, “There are thousands of new apartments down in Stamford, so it’s a great opportunity for people to get into a space and naturally meet others.” The restaurant makes it easy with walk-around wine tastings.

These siblings might look different at first glance, but that’s by Lewandowski’s expert design—after all, these restaurants are in the Harlan family, and bearing the name *Harlan*



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always means exquisite food, outstanding service and a wonderful time out on the town. If Publick and Social have piqued your interest, there’s good news: Lewandowski promises that Social and Publick are only the beginning, there are more restaurants still to come.

Seared Sea Scallops
with Sweet
Corn Succotash

