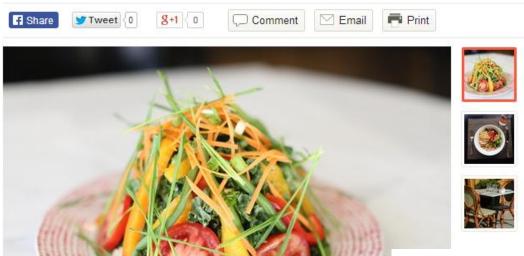


Spring Has Sprung: Greenwich Restaurants Change Their Menus

4 hours ago

by Jeanne Muchnick Lifestyle





GREENWICH, Conn. -- As the season changes, a host of Greenwich eateries are serving up a number of new menu options.

Here's a sampling of some new spring offerings:

Bistro Versailles: Along with a new seasonal menu, the chefs at Bistro Versailles are all about special monthly dinners showcasing a variety of entrees and wines. To usher in spring, they are offering a \$75 per person spring dinner March 31 at 7 p.m. complete with hors d'oeuvres, cocktail and special wine pairings. Expect items such as wild sorrel soup, gnocchi with morel mushrooms and black sea bass with green pea sauce. Go here for the complete dinner menu. Spring Forward: 339 Greenwich Ave., 203-661-6634, www.versaillesgreenwich.com.

Méli-Mélo: You can literally taste spring at Méli-Mélo, where items such as spring baby pea soup along with a detox salad, organic wheatgrass shots and fruit cocktails full of fresh fruit and coconut water are on the menu. There's also a "Sunlight Juice" of celery, spinach, parsley, lemon, ginger, and apple that brings in the sunshine even when it's not so bright outside.

Spring Forward: 362 Greenwich Ave., 203-629-6153, www.melimelogreenwich.com.

Clay Café by Maison Privé: So this fitness center may not be the first place that comes to mind when you think of food, but surprise surprise. You can eat here even if you're not a member, and there's a new sundeck, where you can dine alfresco. New to the menu: A build-your-own salad option along with a brown rice steamed bowl with various healthy protein choices. Spring

Forward: 11 Riverdale Ave, Port Chester, N.Y., on the Greenwich border, 914-937-

5000, www.insideclay.com/portchester.