INTERSECT BY LEXUS-NYC TO OFFER DINE-AWAY AND DELIVERY FROM RESTAURANT-IN-RESIDENCE, THE GREY

January 13, 2021

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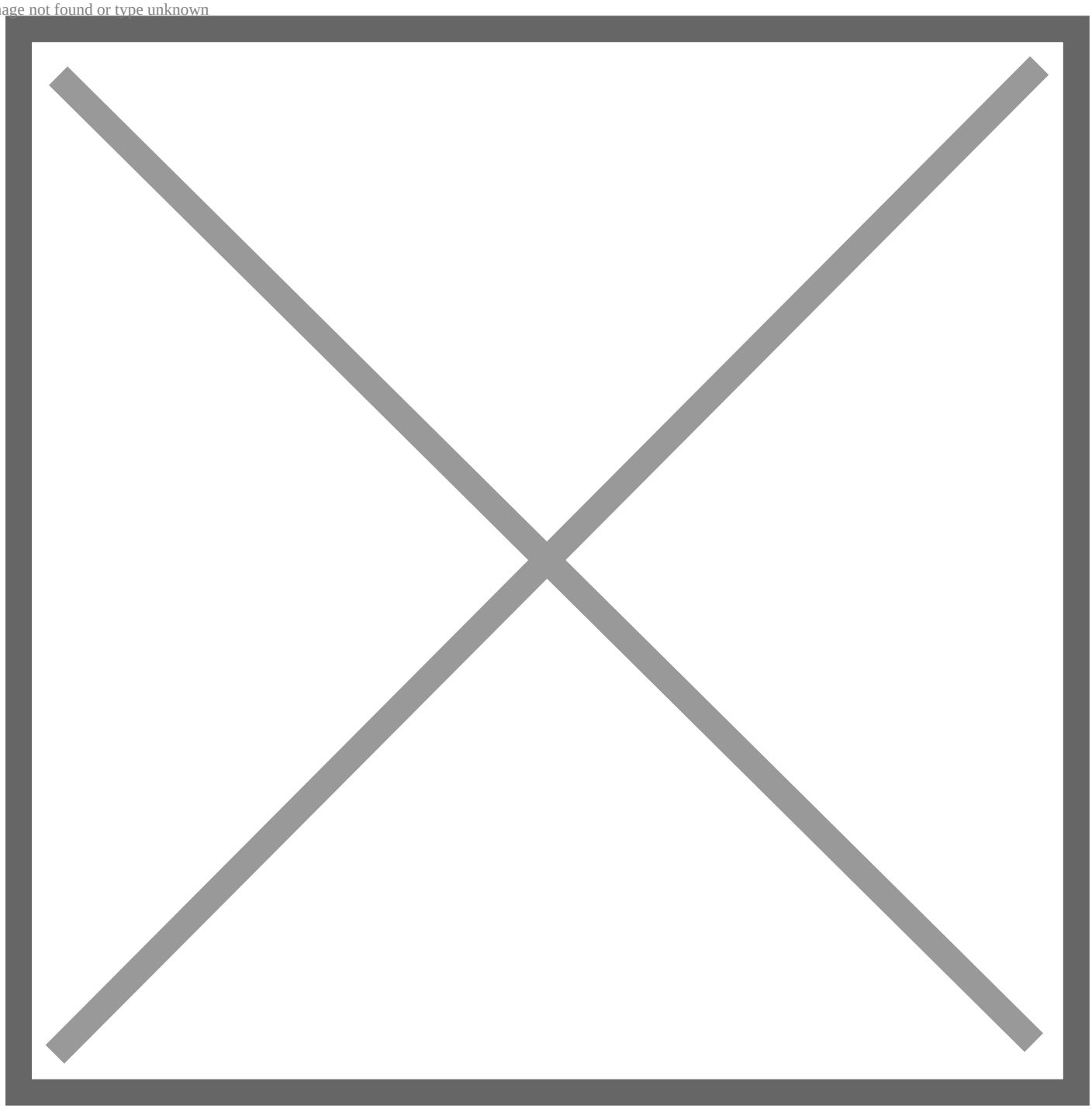

NEW YORK (January 13, 2021) – **INTERSECT BY LEXUS – NYC**, the innovative culinary destination in New York City's Meatpacking District, will introduce its first-ever dine-away and delivery program. Beginning January 21st, INTERSECT's dine-away offering will feature a weekly rotating three-course menu with optional beverage pairings from its fifth Restaurant-in-Residence, Savannah, GA-based **The Grey** helmed by award-winning Executive Chef and Partner, **Mashama Bailey**.

"We are excited to introduce our first-ever dine-away program at INTERSECT with Chef Bailey's soulful Southern cuisine," says **Rachel Espersen, Head of INTERSECT BY LEXUS – NYC**. "In the interest of the health and safety for all team members and guests, we're creating ways to bring the INTERSECT experience – amazing cuisine, hospitality and innovation – directly to our guests' homes."

Dine-away from The Grey at INTERSECT will be available Thursday through Sunday evenings for purchase at $65.00 per meal (exclusive of delivery, tax and gratuity) and includes appetizer, entrée and dessert courses, along with sides of The Grey's signature collard greens, pickles and homemade bread. The inaugural menu will feature *Smoked Catfish with Rye Crackers*, *Yardbird with Captain Sauce* and *Devil's Food Cake*. Subsequent menus include:

- *Week of January 25 — Leeks Vinaigrette // Grilled Red Snapper // Butterscotch Cream*
- *Week of February 1 — Crab Louie // Smoked Lamb // Brown Butter Fritter*

Diners can browse weekly menus released each Monday and availability opens one week in advance for both pickup and delivery orders, which can be placed on Intersect-NYC.com.

Complementing Chef Bailey's take on port city Southern cuisine is a selection of wine, beer, and handcrafted cocktails, such as Chatham Artillery Punch (*Cognac, Bourbon, Rum, Cremant de Bourgogne*) and the Father John Manhattan (*Russell's Reserve Rye, Cocchi Torino, Bitters*), available to order à la carte. A wine pairing package is available each week for an additional $24.00. All meals are custom packaged in luxurious INTERSECT BY LEXUS – NYC keepsake boxes, complete with reusable insulated tote bag. Vegetarian menu options will also be available.

A limited number of unique gifts inspired by The Grey and INTERSECT BY LEXUS will be included with guests' meals each week, such as a copy of the restaurant's new book *Black, White & The Grey*, an at-home pickling kit and a free month of Netflix to stream Chef Bailey's episode of *Chef's Table*. In addition, each week a new short video featuring Chef Bailey and a custom playlist courtesy of The Grey will be released.

INTERSECT's Executive Chef **Nickolas Martinez** will helm the kitchen day-to-day, while Chef Bailey will continue to provide culinary guidance throughout the residency.

INTERSECT is launching multiple initiatives to support the community this year, including sponsoring a 12-week fellowship through Drive Change. The fellowship will support a formerly incarcerated youth to work with the INTERSECT team focusing on culinary training and professional development. Additionally, INTERSECT will donate 500 meals to local frontline workers.

Based in Savannah, Georgia, **The Grey** is an award-winning restaurant by **Chef Mashama Bailey**. The restaurant is set in a former Greyhound bus terminal and was founded in partnership with **Johno Morisano**. The duo also oversees The Grey Market, which combines their love for New York City bodegas with the history and convenience of the Southern lunch counter. Bringing her personal take on Port City Southern food to a city of her youth, Chef Bailey taps into all her experiences to create dishes that are deep, layered and soulful in their flavors. With a penchant for regional produce, seafood and meats, her style of cuisine is a melting pot of surprising and comforting tastes with something new and revealed each time. Adding to her list of impressive accolades, in 2019 Chef Bailey became the first African American chef to star on Netflix's *Chef's Table*.

The Grey was a semifinalist for the James Beard Foundation's Best New Restaurant award, with Chef Bailey winning Best Chef Southeast award in 2019. She will now bring her renowned cooking style to INTERSECT with an exciting menu that blends Southern cooking with New York flavor.

The indoor dining room and The Lounge at INTERSECT remain temporarily closed due to COVID-19.