A weekly invitational profile series on area professionals demonstrating excellence in the fields of health, law, healthcare & medicine, education and business.

**COMPREHENSIVE EYE CARE**

**SPECTOR EYE CARE** is staffed by a team of Board Certified & Fellowship Trained Ophthalmologists - Drs. Scott Spector, Paul Guerrero & Neeti Panik and Optometrists - Drs. Judith Elson & Mary Beth Schanzer who together provide general eye care, exams for cataracts, lens implants, diabetic eye disease, corneal surgery including cornea transplants, laser eye surgery for the correction of nearsightedness, farsightedness & astigmatism, onsite optical dispensing, treatment of glaucoma & diabetic retinopathy, as well as medical & laser treatment of age related macular degeneration including Avastin, Lucentis and Ozurdex injections.

The teaching method called “Kumon” is a comprehensive approach to learning. The ultimate purpose is not simply to develop superior academic skills, but to develop the potential of each student. With more than 50 years experience worldwide, teaching children & watching them grow, Kumon has provided millions of students the opportunity to succeed as self-disciplined, self-motivated and self-confident learners. Visit www.kumon.com

**locations in Norwalk - (203)853-9000, (203)573-1063**

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**DR. PHILIP R. CORVO** is double Board Certified in General Surgery & Critical Care Surgery and is a Fellow of the American College of Surgeons. He has 14 years of experience in general surgery, DaVinci® robotic laparoscopic procedures & surgical oncology.

Dr. Corvo performs robotic laparoscopic cholecystectomy and laparoscopic hernia repairs, which are state-of-the-art surgical techniques for removing the gallbladder and minimally invasive hernia repair. Dr. Corvo has experience with all series of robotic gynecologic surgeries in the country as part of the leadership team of his hospital. He is the primary surgeon for the DaVinci® robot and teaches other surgeons how to use it for robotic surgeries. Seventy-five percent of patients undergoing robotic laparoscopic cholecystectomy and laparoscopic hernia repair routinely go home the same day of surgery. Dr. Corvo uses this same minimally invasive robotic technology for appendectomies, color rectal surgery, cholecystectomy and other operations. Visit www.drcorvo.com

**UROLOGY ASSOCIATES of Norwalk**

11 Elmcrest Terrace • Norwalk, CT 06850 • (203)853-4200 • www.urolonork.com

**WE TEACH THE WAY CHILDREN LEARN**

**WINSTON PREPARATORY SCHOOL** provides students, grades four to twelve, who “learn differently” an opportunity to participate in a quality remedial and compensatory education in a caring learning environment, specifically designed to meet their individual learning needs. Winston is a private, NEASC accredited setting for students whose unique learning needs have not been met in traditional placements and enrolls students with Language Based (dyslexia), Non-Verbal (Aspergers) & Executive Function (ADD/ADHD) learning disorders.

Whether problems are due to a mismatch between teaching practice & learning style or a result of a child’s learning disability, Winston Prep improves skill deficits while also providing each student daily, one-on-one remedial instruction with appropriate educational professionals. The School has a low student-to-teacher ratio, objective progress measurement, total language development approaches, experiential hands-on learning, multi-sensory reading & math approaches, as well as study & organizational skills and social skills development. Locations in Norwalk & NYC. Visit their new Website for more info and Open House dates.

**WINSTON PREPARATORY SCHOOL**

57 W Rocks Rd • Norwalk, CT 06851 • (203)229-0455 • www.winstonprep.com

**BEST OVERALL RESTAURANT**

A top rated restaurant has three main requisites; first, delicious food; second, a varied menu selection; and last, but not least, a great team of employees. The first thing people notice about a restaurant is the food they serve. The food must be delicious and presented in a manner that is both appetizing and inviting. The second thing people look for is a wide and varied menu selection. This is important because it allows patrons to choose from a variety of dishes that suit their taste preferences. The third thing people look for is a friendly and knowledgeable staff that can assist them in making the right choices. The staff should be knowledgeable about the menu and able to answer any questions that patrons may have.

Well known for its delicious food, Market’s menu changes with the seasons. David invites you to make your selection from a wide variety of foods and be assured, regardless of your selection, that it will be one of the best meals you have ever eaten. Executive Chef Rafael Pucchi makes daily market trips to ensure only the freshest ingredients are incorporated in his unique epicurean creations. Relax & unwind in their upscale South Beach décor with a specialty martini or peruse their extensive wine list. Market also offers in-house catering for your special event. Dining at Market can be adequately described – it must be experienced.

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