



DINNER BUFFET MENU

Salads & more

(Please Select Three)

L'escale seasonal chopped salad, romaine, chopped "veggies" quinoa, nuts & more

Roasted beet salad, crumbled goat cheese, red onion, toasted pistachio, arugula
Sherry vinaigrette

Salad "Santé" spinach, kale, Brussels sprouts, quinoa, radish, cucumber, tomato, baby carrot
Blueberries, toasted almonds, moscatel dressing

Wedge salad, blue cheese, double smoked bacon, radish, red onion, cherry tomatoes
Buttermilk dressing

"Roasted salad" Brussels sprouts, squash, cauliflower, apple, lardons, toasted almonds
Pomegranate seeds, maple vinegar dressing

Baby romaine Caesar, parmesan croutons, oven roasted tomatoes, crispy capers

Beefsteak tomato, bocconcini mozzarella, arugula, basil, white balsamic glaze

Greek salad, cucumber, tomato, pepperoncini, kalamata olives, dolma, grilled feta cheese
Cabernet vinegar dressing

Baby spinach, Granny Smith apple, dried cranberries, toasted walnuts, Roquefort
Moscatel vinegar dressing

Fusilly pasta salad, bocconcini, pepperoni, cherry tomato, cucumber, roasted carrot, pepperoncini
Italian dressing

Pasta & risotto

(Please select two)

Pumpkin ravioli, sage brown butter, toasted pecan, pecorino Romano

Ricotta cheese tortellini "a la vodka" tomato cream sauce, pancetta

Oricchiette pasta, broccoli rabe, spicy italian sausage, light tomato sauce, parmesan

Toasted orzo & seafood, saffron, shrimp, clams, mussels, zucchini

Autumn risotto, roasted squash, mushroom, grilled radicchio, truffle essence

Penne Arrabiata, spicy eggplant tomato sauce, parmesan, basil

Rigatoni Bolognese, parmesan, basil

Entrées

(Please select two)

Grilled salmon, citrus "beurre blanc"

Branzino "a la plancha" saffron-olive-tomato sauce

Trout "almondine" lemon, parsley, toasted almonds

Grilled seafood skewers, shrimp, scallop, salmon, lobster sauce

Rotisserie Amish chicken, natural pan jus

Chicken "a la Francaise" lemon-caper-parsley sauce

Sliced Angus hanger steak, bordelaise sauce

Roasted bone-in pork loin, spicy baked apple sauce

Herb crusted rack of lamb, chermoula au jus

Sliced Angus beef strip loin, horseradish cream (additional \$ 7)

Accompaniments

(Please Select Two)

Authentic "Nicoise" ratatouille	Wild rice "Pilaf" raisin & almonds
Grilled asparagus, balsamic glaze	Scalloped potato au gratin
Roasted cauliflower "persillade"	Ginger carrot-rutabaga puree
Grilled broccolini, truffle essence	Smashed fingerling potatoes
Yellow & green beans, toasted almonds	Three grains risotto, barley, farro, arborio
Roasted parsnip, carrots & Brussels sprouts	Whipped yams, marshmallow gratin

Desserts

(Please Select Two)

Seasonal fruit cobbler	Brownies, Assorted Cookies, Kentucky pie bars
Old fashioned pecan pie	Authentic Paris-Brest
Wendy's carrot cake	Fresh fruit salad, mango sauce
Cream Puffs, Raspberry Coulis	Tri Color Chocolate Mousse

\$79.00 per person

Please Note Pricing Is Exclusive Of Room Charge, Amenities, Tax & Gratuity.

A 6.35% Sales Tax & 23% Service & Administration Fee

Will Be Added To All Pricing