



PLATED LUNCH

Fall/ Winter 2016-2017

Appetizer

(Please Select One)

Butternut squash bisque, cinnamon cream, curried apple, pomegranate glaze

Roasted tomato soup, crème fraiche, bacon tidbits, parmesan croutons

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

Roasted beet mosaic, romanesco, arugula, cherry tomato, chickpea, goat cheese, spicy granola

Quinoa & lentils, roasted squash, cranberry, watercress, pepitas, pumpkin seed oil dressing

Bocconcini mozzarella, prosciutto, roasted pears, arugula, sherry glaze

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

Baked Maryland crab cake, warm French lentil salad, petite greens, Dijon dressing (sup. \$9)

Shrimp, avocado, ruby red grapefruit, mâche greens, radish, citrus-poppy seeds dressing

Wedge salad, romaine, smoked bacon, radish, cherry tomatoes, scallion, Roquefort ranch dressing

House smoked salmon, petite cress, horseradish cream, buckwheat blinis, grilled lemon (sup. \$5)

Entrée (Please Select Two)

Grilled Scottish salmon, citrus "beurre blanc"

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

Trout "almondine" lemon, parsley, toasted almonds

Seafood skewer, shrimp, scallops, salmon, lobster sauce

Chicken "Cordon Bleu", Swiss cheese, Paris ham, mustard dressing

Oven roasted chicken breast, sherry-mushroom au jus

Grilled pork chop, spicy baked apple sauce

Angus Hanger Steak, sweet & sour shallot sauce

Grilled Angus NY steak, L'escale steak sauce (sup. \$7)

Accompaniments

(Please Select Two)

Potato & Grains

Parmesan potato croquette

Whipped Yukon Gold Potato

Garlic-rosemary roasted fingerling

Three grains & spinach croquette

Wild rice, cranberries, almonds

Jack Daniel's whipped yams

Greens & Vegetables

Roasted seasonal vegetables medley

Yellow & green beans bundle

Herb roasted broccolini & asparagus

Roasted Brussels sprouts

Sautéed cauliflower & broccoli

Honey-rosemary roasted carrot & parsnip

Dessert (Please Select One)

Vanilla crème brûlée, Wendy's butter crunch

Paper thin apple tart, vanilla ice cream

Cheesecake, Graham cracker crust, blueberry compote

Warm chocolate cake, pistachio ice cream

Apple blueberry cobbler, vanilla ice cream

\$55.00 per Person

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

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

Will Be Added To All Pricing.

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