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L'ESCALE COCKTAILS

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An American in Paris

Bourbon, Aperol, chartreuse, apple cider, citrus, bitters and thyme syrup

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La Dolce Vita

Gin, honey ginger syrup, fig purée and lemon

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THOMAS MCGOVERN

GETTING SOCIAL

PARTY CENTRAL

Where to go when you want a night (or day) out with friends



Michael Kolesar

BAR SCENE

l'escale

500 Steamboat Road, 203-661-4600; lescalerestaurant.com

For a South of France vibe close to home, grab a spot at the new Bar Octopus at l'escale. While l'escale has long been a haute meeting spot for cocktails, the newly design bar and its eye-catching artwork have enhanced this chic waterfront locale. Owner Rick Wahlstedt and his team designed a fifteen-seat bar facing the water, with an intricate mosaic of an octopus on the face of the bar, hand-placed by Swedish artist Jonas Wickman. The lounge area of the bar has also been revamped, along with the new bar menu from Executive Chef Frederic Kieffer, who added a beautiful crudité—like a colorful bouquet in a glass globe of ice—and avocado tartine.

ENTERTAINMENT: Live music every Thursday, 7 to 10 p.m. and Friday, 7 to 11 p.m.; acts include a Brazilian guitar player and singer. »

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WE'LL DRINK TO THAT

The signature cocktail "How to Marry a Millionaire" is required drinking at l'escale (mixed berry vodka, elderflower and lychee), but all of the Film Noir cocktails are intriguing. Also try l'escale's new line of rosé made in Cotes de Provence.