

SAY OUI!

L'Escale



WATERFRONT

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

This waterfront restaurant with that South-of-France je ne sais quoi draws crowds to its outdoor octopus bar with fifteen seats facing the water and the Saint-Tropez-styled lounge inside, not to mention the allure of the limestone fireplace in the cooler months.

Social apps

There's a selection of shareable seafood dishes plus splurge-worthy caviar service and small plates like the tuna tartare and a prosciutto de Parma. From the "Les Snacks" menu, don't miss the Lobster Sliders and Andouille Pigs in a Blanket.

Best buzz

How to Marry a Millionaire (vodka, elderflower, lychee) remains one of the most popular cocktails, while another top seller is Lolita, made with Clase Azul la Pinta, lime and pomegranate. L'escalé is rosé central, and you can order a bottle of the private-label l'escalé wines, a rosé from Provence and a rosé champagne. Recent entertainment on Thursday, Friday and Saturday nights includes Jimmy Vasilopoulos and Swirl and Tony Aiardo.

What's New

This fall the special wine dinners will continue. And look for white truffle pastas and risottos on the menu as well as savory seasonal dishes created by **Executive Chef Frederic Kieffer**.



GREENWICH
FOOD
ISSUE

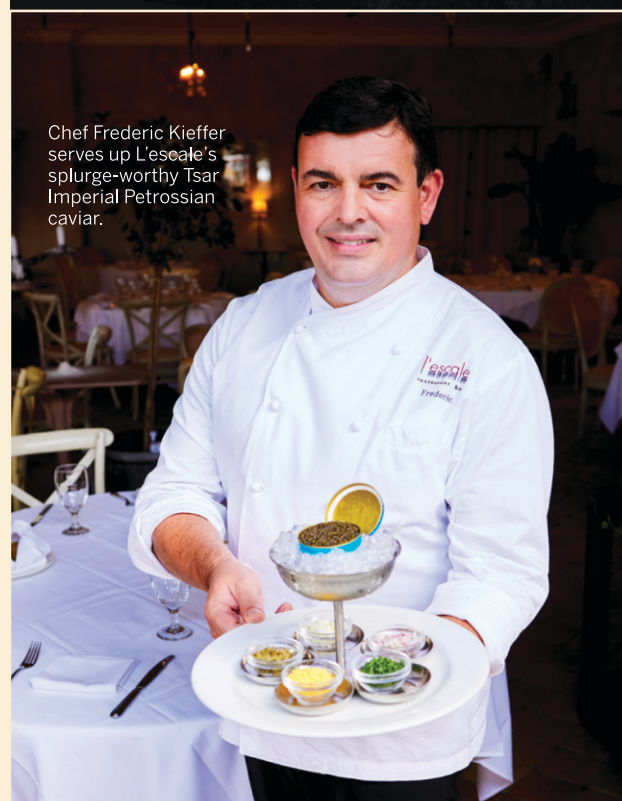
Best Bar Bites

Grab some friends, pull up a chair and enjoy the scene

There's dinner and then there's dinner at the bar, a lively and different way to experience your favorite restaurant. For nights when you'd rather chat with the bartender than sit for table service, here's the buzz on what to try at some spots we love.

BY **MARY KATE HOGAN** • PHOTOGRAPHY BY **ANDREA CARSON**

GREENWICH
M A G A Z I N E



Chef Frederic Kieffer serves up L'escalé's splurge-worthy Tsar Imperial Petrossian caviar.



L'escalé's crudité with za'atar and hummus