

LIVING IN FAIRFIELD & WESTCHESTER COUNTIES

Serendipity

MARIO BATALI'S
EASY FAMILY RECIPES

Fashion:

**YOUR
SUMMER
ESSENTIALS**

**DRINK YOUR WAY
TO HEALTHY!**



Rob Burnett

DAVID LETTERMAN'S RIGHT-HAND
MAN TAKES US BEHIND THE
SCENES OF HIS NEWEST FILM

JULY/AUGUST 2012
Display Until 9/3/2012

\$4.95

07>



serendipitysocial.com

Giving Back

5% of Sales Donated
to American Heart Association



In L'ove With L'Escale

This Greenwich, CT, waterfront favorite has a few new features, so add it to your dining out to-do list — you'll be glad you did. **By Amanda Baer**

I CALLED MY GOOD FRIEND Nathan and told him to drop the books (he is studying for the bar); we're going out on the town! L'Escale Restaurant at the Delamar Hotel revamped its menu and added an oyster and shellfish bar for summer. Having wine and dined at L'Escale over the years, I was eager to experience something fresh at this gorgeous spot.

The valet greeted us with a smile as we pulled into the portico entrance. We were early for our reservation — as good an excuse as any for a cocktail. We journeyed into the airy lounge and settle into a red Louis XVI-inspired sofa facing the pewter-topped bar so we could spy.

Celeb sighting! James Cameron, director of *Titanic*, was at the bar. We had a laugh over the drink menu's Seven Heavenly Virtues theme with choices like Prudence (elderflower liqueur, Grey Goose Le Poire and a splash of Champagne) and

Faith (vodka, lychee puree, pineapple juice and a hint of raspberries). We ordered classic Old Cubans — Champagne, rum, simple syrup, mint and lime juice.

The dining room, just off the bar, is awash in white to highlight the star of the room: the breathtaking view of Long Island Sound. Twinkling lights in the adjacent outdoor terrace illuminate the new Le Bar à Huîtres — French for oyster bar — with its piles of oysters, clams and lobster tails.

L'Escales' chef Frederic Kieffer was with the restaurant at its inception nine years ago; after working at several of owner Rick Wahlstedt's other hot spots, he has returned and reinvigorated the Provence-inspired menu. Giant platters of raw and steamed shellfish and a generous selection of caviar, along with a variety of tartares, remain from the previous menu. As does the very popular paillard de poulet — they could not take that one

off the menu without inciting a riot!

We picked several new appetizers and entrees to try. For starters, the gambas roties au piment d'espelette were succulent prawns, lightly broiled and served with a salty lemon sauce. The escargots en croute were heavenly, garlicky butter bombs with a crunchy pastry puff atop each snail. To pass the time between appetizers and main courses we tried a half-portion of the risotto aux asperges, pois et citron confit. The slowly cooked grains were dotted with crunchy asparagus, English peas and finished with lemon zest.

For our main courses we chose the cotes d'agneau grilles, tomate provencale, rattes ecrasees and the magret de canard croustillant. The lamb chops were large, medium rare and dripping in pan juices. The tomato provencale that accompanies it is also a side dish and I highly recommend it — juicy, crunchy and very satisfying. The duck breast was crispy and flavorful and the polenta softly compliments the fatty duck. Chocolate lovers will want to wait the 10 to 15 minutes for the black and white soufflé and I recommend the Profiteroles, a timeless crowd pleaser.

If you're craving the sight and taste of the sea and the sound then visit L'Escale, it's a bounty of both. Port of call, indeed.

Amanda Baer is a graduate of the Institute of Culinary Education in New York City and studied as an assistant under chef and restaurateur David Bouley in TriBeCa.

Dining Details

Address: L'Escale, 500 Steamboat Rd., Greenwich, CT, 203-661-4600, lescalerestaurant.com

Parking: Valet; street parking on Steamboat Rd.

Hours: Breakfast daily 7 a.m. - 10 a.m. Lunch Mon. - Sat, 11:30 a.m. - 2:30 p.m. Sunday Brunch 11:30 a.m. - 3 p.m. Dinner Sun. - Thurs. 5 p.m. - 10 p.m., Fri.-Sat, until 11 p.m.

Menu: Entrees begin at \$22 per person

Kid Friendly? Yes, best during lunch or on terrace

Reservations: Recommended in dining room; there is no reserved outdoor seating