

OVER THE WIRE / JUNE 2012 / ON THE WATERFRONT

On the Waterfront

New raw bar and outdoor lounge add extra panache to L'escale in Greenwich

by Catriona Branca



PHOTOGRAPH BY HILDI TOLDRIN

Looking for al fresco dining directly on the water?

For a real treat, stop by L'escale's custom-designed raw bar located on a 2,500-square-foot outdoor terrace. The new *Le Bar à Huîtres* offers a full array of shellfish showcased on an elegant stand evocative of the market stalls found throughout France. Fresh shellfish is shucked to order on the spot. Cocktails, such as the signature L'escale Fizz, and other light fare are also available in the new outdoor lounge. Here, guests can relax in comfortable seating with views of Greenwich Harbor and world-class yachts moored just feet away.

On his recent return to the restaurant, Chef Frederic Kieffer has invigorated L'escale with his passion for the South of France and his talent for incorporating high quality seasonal and local ingredients. Chef Kieffer's inventive Provencal menu will transport guests to the Côte d'Azur with high quality seafood and shellfish, seasonal vegetables, regional herbs and spices. Through a focus on simplicity of flavors and the freshest ingredients, he has created a menu that is a true celebration of Provence. Joining Chef Kieffer is a new team including Chef de Cuisine Henri Donneux, Veteran Pastry Chef Wendy Young Laurent and Director of Operations David Fletcher.



PHOTOGRAPH BY HILDI TOLDRIK

L'escale (which means "port of call" in French) is located in the Delamar Greenwich Harbor Hotel, 500 Steamboat Rd., Greenwich. The dining room is open Sunday through Thursday from 5 p.m. to 10 p.m. and Friday and Saturday from 5 p.m. to 11 p.m.; the lounge is open Sunday through Wednesday from 5 p.m. to midnight and on Thursday through Saturday from 5 p.m. to 1 a.m. For reservations, call 203-661-4600 or visit www.lescalerestaurant.com.