



Cauliflower panna cotta

pickled chanterelle, root soffritto

l'escale Rosé Brut, Baron Albert, Champagne, France, NV



Kumamoto (2), Belon (1), Silver bells (2)

Champagne vinegar mignonette

Or

Arctic char tartare, ossetra caviar

parsley coulis, micro greens

Or

Ricotta gnocchi Forestier

foraged mushroom, watercress puree, sage cream

Chateauneuf de Pape Blanc, E.Guigal, 2017



Maine lobster gratinée

sunchoke, wilted spinach, lobster demi, Champagne sabayon

Or

White asparagus Maltaise

green asparagus mousseline, citrus Hollandaise, ossetra caviar

Meursault, “Le Limozin”, Xavier Monnot, 2019



Périgord truffle salad

Périgord truffles, mache, frisee, hazelnut, sherry vinaigrette

Or

Foie gras ravioli & Périgord truffle

winter brunoise, savoy, cipollini bouillon

Barolo, “Di La Morra”, Marcarini, 2016



Dover sole & Maryland crab Paupiette

mussels, young leek, Bouillabaisse sauce

Or

Crispy duck breast

roasted quince, whipped rutabaga, huckleberry agrodolce

Or

Prime filet mignon Rossini

Celeriac-creamed kale, foie gras, sauce Perigourdine

Margaux, Brio de Cantenac Brown, 2016



New Year Eve Grand dessert finale

Billecart-Salmon, Brut Nature NV

New Years Eve 5 course \$225

Suggested Wine Pairing \$95

EXECUTIVE CHEF FREDERIC KIEFFER EXECUTIVE SOUS-CHEF ANGUS MCLEOD

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk

l'escale

GREENWICH, CONNECTICUT
