

FATHER'S DAY DINNER

POUR COMMENCER

SEAFOOD ON ICE ^{GF}

2 wellfleet oysters, 2 kumamoto oysters, 2 jumbo shrimp

CHILLED CUCUMBER VELOUTÉ ^{GF}

peekytoe crabmeat, preserved lemon

GEORGETTE'S SALAD

baby kale, frisee, wheatberry, quinoa, avocado, asparagus
sweet pea, radish, almond, dill dressing

MAINE LOBSTER MOSAIC ^{GF}

asparagus, avocado, grapefruit, baby kale, evoo, calamansi essence

CHICKORY AND DUCK CONFIT SALAD

warm duck confit, green & marcona almonds, mission fig-blood orange vinaigrette

PARMA HAM & BURRATA

butter lettuce, baby artichokes, cherry tomato, sauce gribiche

LES PLATS CLASSICS

GOAT GOUDA CRUSTED HALIBUT

heirloom summer squash, corn, favas, sauce vierge

JUMBO SCALLOPS ^{GF}

morel mushrooms, sweet pea purée, asparagus
stinging nettle & ramp salsa verde

SPINACH, WALNUT & RICOTTA RAVIOLI

foraged mushrooms, sage, pecorino cheese, brown butter sauce

AMISH CHICKEN "A LA FACON GRAND MERE" ^{GF}

fingerlings, champignon, pearl onion, lardons, fresh herb au jus

ROASTED RACK OF LAMB ^{GF}

chanterelles, artichokes barigoule, peewee potatoes, spigarello, harrisa infuse jus

PRIME "ON THE BONE" NY STRIP STEAK

bluefoot mushroom, roquefort creamed spinach, pommes dauphines, green peppercorn sauce

DESSERT

CITRUS CREME BRULEE

chocolate dipped madeleine

TRES LECHEs CAKE

rum & mixed berries

CRUSTLESS CHEESECAKE

poached peach

MOLTEN CHOCOLATE CAKE

cherry compote, pistachio ice cream

l'escale

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