



LUNCH BUFFET MENU

Salad & more (Please Select Two)

L'escale seasonal chopped salad, romaine, chopped "veggies" quinoa, nuts & more

Roasted beet salad, crumbled goat cheese, red onion, toasted pistachio, arugula
Sherry vinaigrette

Salad "Santé" spinach, kale, Brussels sprouts, quinoa, radish, cucumber, tomato, baby carrot
Blueberries, toasted almonds, moscatel dressing

Wedge salad, blue cheese, double smoked bacon, radish, red onion, cherry tomatoes
Buttermilk dressing

"Roasted salad" Brussels sprouts, squash, cauliflower, apple, lardons, toasted almonds
Pomegranate seeds, maple vinegar dressing

Baby romaine Caesar, parmesan croutons, oven roasted tomatoes, crispy capers

Beefsteak tomato, bocconcini mozzarella, arugula, basil, white balsamic glaze

Greek salad, cucumber, tomato, pepperoncini, kalamata olives, dolma, grilled feta cheese
Red vinegar dressing

Baby spinach, Granny Smith apple, dried cranberries, toasted walnuts, Roquefort
Moscatel vinegar dressing

Fusilly pasta salad, bocconcini, pepperoni, cherry tomato, cucumber, roasted carrot, pepperoncini
Italian dressing

Entrees (choose two)

Penne Arrabiata, spicy eggplant tomato sauce, parmesan, basil

Oricchiette pasta, broccoli rabe, spicy italian sausage, light tomato sauce, parmesan

Autumn Risotto, roasted squash, mushroom, grilled radicchio, truffle essence

Grilled salmon, citrus "beurre blanc"

Branzino "Ala plancha" saffron-olive-tomato sauce

Trout "almondine" lemon, parsley, toasted almonds

Grilled seafood skewers, shrimp, scallop, salmon, lobster sauce

Rotisserie Amish chicken, natural pan jus

Chicken "a la Francaise" lemon-caper-parsley sauce

Chicken "Cordon Bleu" Swiss cheese, Paris ham, mustard dressing

L'escale meatballs, tomato "ragu" basil, parmesan

Sliced Angus hanger steak, bordelaise sauce

Roasted bone-in pork loin, spicy baked apple sauce

Accompaniments

(Please Select Two)

Authentic "Nicoise" ratatouille

Wild rice "Pilaf" raisin & almonds

Grilled asparagus, balsamic glaze

Scalloped Yukon gold potato au gratin

Roasted cauliflower "persillade"

Ginger carrot-rutabaga puree

Grilled broccolini, truffle essence

Smashed fingerling potatoes

Yellow & green beans, toasted almonds

Three grains risotto, barley, farro, arborio

Roasted parsnip, carrots & Brussels sprouts

Whipped yams, marshmallow gratin

Desserts

(Please Select Two)

Seasonal fruit cobbler

Assorted Cookies and Brownies

Old fashioned pecan pie

Authentic Paris-Brest

Wendy's carrot cake

Fresh fruit salad, mango sauce

Cream puffs, raspberry coulis

Tri-color chocolate mousse

\$67.00 per person

Please Note Pricing Is Exclusive Of Room Charge, Amenities, Tax & Gratuity.

A 6.35% Sales Tax & 23% Service & Administration Fee

Will Be Added To All Pricing.