

L'ESPALIER

RESTAURANT WEEK LUNCH

AUGUST 15-20 AND 22-27

PRIX FIXE \$20.10

FIRST COURSE

Escarole salad with watermelon, cantaloupe,
smoked local clams and lemon-marjoram vinaigrette

or

Deconstructed gazpacho with heirloom tomatoes,
focaccia croutons, crème fraiche quenelles and cucumber foam

MAIN COURSE

Olive oil poached salmon and chili hollandaise with
Apple Street Farm salad of beans, red onions, and eggplant caviar

or

Braised Berkshire pork belly with creamed corn and pickled turnips

DESSERT

Chocolate napoleon with blueberry coulis

or

Coconut peach gateaux with lychee foam

CHEESE COURSE (ADD \$12)

SIGNATURE DISHES

Substitute any first or main course with one
of our signature dishes for an additional cost.

Lobster BLT; Lobster salad with tomato relish, smoked
bacon and avocado butter (add \$12)

Beef sirloin burger with pulled pork, Roaring 40s blue
cheese and pickled slaw with pommes frites* (add \$10)

SIDE DISHES

Add a side dish for an additional cost.

Pommes Frites with Vermont cultured butter and
thyme (add \$7.50)

Macaroni with three cheese sauce and toasted
brioche crumbs (add \$7.50)

L'Espalier is open for lunch on weekdays from 11:30am - 2:30pm and from 12:00 pm – 1:45 pm on the weekends.

Try our **Prix Fixe Lunch**, a three course meal served Monday through Friday for \$24.

*Menu items are cooked to order or may contain undercooked meat or fish, which may increase your risk of food-borne illness.