

L'ESPALIER

SALON MENU

SPECIALTY COCKTAILS

Belgian Malinois Champagne Cocktail \$15
Belgian framboise lambic and Champagne with raspberries

Kate's Manhattan \$12
Kate's bitters in a traditional Manhattan

Chai Martini \$14
Stoli infused chai with honey and soy milk

Tangerine Flip \$14
Freshly squeezed tangerine juice with Muscat, gin and egg whites

The Tempest \$14
Light and dark rum with ginger finish, served on the rocks

New Gloucester \$14
Freshly muddled apples and sage with Belvedere vodka

CLASSIC COCKTAILS

Pegu Club Cocktail \$12
Beefeater gin, Cointreau and fresh lime juice

The Vesper \$15
Gin, vodka, and a splash of Lillet Blanc

Sazerac \$15
Absinthe, rye, and Peychaud's bitters

Negroni \$12
Equal parts gin, sweet vermouth, and Campari

Ruby's Hot Toddy \$12
Benedictine, Maker's Mark, honey, and lemon

CAVIAR

North American. Oz. \$60; ½ oz. \$30
Farmed Italian Osetra. Oz. \$175; ½ oz. \$90
Farmed French Osetra. Oz. \$190; ½ oz. \$95
Farmed German Osetra. Oz. \$240; ½ oz. \$120

SMALL BITES

Painted Hills farm beef tartar with coddled farmer's egg and black truffles* \$18

Almond dusted veal sweetbreads with waffles and smoked maple syrup* \$12

Skip's Island Creek oyster shooter with apple mignonette and cider vinaigrette* \$3 each

Roasted foie gras with sweet potato fondant and cranberry ginger relish \$15

Lobster BLT; Lobster salad with tomato, smoked bacon and avocado butter* \$12

Seared scallop with candied squash and Thai curry* \$10

Prosciutto wrapped seared shrimp with butternut squash nage \$5

L'Espalier artisanal cheese plate; ½ plate \$12.50 / full plate \$25

L'Espalier chefs' hors d'oeuvres plate \$10 per person