



## Wild Burgundy Snail Tian

Provençale cooking always evokes images of summer - tomatoes, summer squash, garlic, and fresh herbs. Classically, a tian is a shallow-baked mélange of these icons of summer, served warm aside all manner of protein. Here, as fine escargot encourage creativity, our spin is a delightful warm salad.

Makes 4 Side Dishes

12 extra large Wild Burgundy Snails, (four left whole) roughly diced  
2 medium red tomatoes, flesh only, medium diced  
4 ounces crimini mushrooms, medium diced and sautéed  
1 medium shallot, finely chopped  
2 small cloves garlic, finely sliced  
1 teaspoon Sherry vinegar  
1 teaspoon fine olive oil  
1 tablespoon whole grain mustard (or 2 tablespoons mashed ripe avocado, plus a squeeze of fresh lemon juice)  
salt, white pepper (Sarawak), Thai basil (below)

Stir ingredients together. Cover, and chill for up to four hours. Allow to come back up to room temperature. Add 1 tablespoon Thai basil, snipped or torn roughly. Serve room-temperature-warm or very gently warmed: over fish, beside steaks, under lamb, or as a salad all it's own (perhaps over baby spinach). Garnish with whole snail and Thai basil spoosh.

Also pictured: grilled bone-in strip steak (ground cumin, ancho pepper, ground fennel seed, herbs de Provence, Tellicherry black pepper); crushed fingerling potatoes (chives, heavy cream); mushroom and sherry vinegar glaze; chive blossom.

