



Four courses, \$35; with wine pairings, \$50

*MENU*

**Escargots de Bourgogne** Six Burgundy snails, garlic herb butter, croutons **Simonnet-Febvre** Burgundy-Style Chardonnay

**Escargots en Papillote** Escargots, mussels, sardines, spring vegetables, broth **Muscadet Côtes de Grand Lieu** Melon de Bourgogne, Loire

**Escargots avec Boeuf Braisé** Slow-braised escargots, beef, red wine, puff pastry, glazed carrots **Château de Lionne, Graves** Bordeaux blend

**Tarte aux Fruits Rouges** Berry tart, meringue, wild strawberry sauce **Kir Royal Aux Framboises** Sparkling Chenin Blanc, Mathilde raspberry liqueur