

# *Le Rêve*

» P a t i s s e r i e & C a f e «

## **Snails!**

*Celebrate National Escargot Day, Tuesday May 24<sup>th</sup>.*

*“See what slow food is about.”*

*\$45 per person*

### **Course One**

#### ***Garlic Glazed French Snails***

*Ericsassee of Wild Ramps, Asparagus, Chanterelle Mushrooms,  
Fingerling Potatoes and French Helix Snails*

*9.95*

### **Course Two**

#### ***Petite Wild Snails***

*Tarte Flambée with Bleu d'Auvergne, Caramelized Onions, Walnuts,  
Pear Braised Snails and a Sorrel Salad*

*9.95*

### **Course Three**

#### ***Pernod Poached Escargot***

*Seared Halibut, Leeks, Carrots, Fennel Fondue and Pernod Poached Escargot*

*15.95*

### **Course Four**

#### ***Snail Bolognaise***

*Lightly Smoked Duck Breast, Haricots Verts, Mozzarella Ravioli and Snail Bolognaise*

*15.95*

*Sponsored by Potironne Company, sole importers of the finest wild burgundy snails in America*