



National Escargot Day

May 24, 2007

Hosted by Georges Perrier's Le Bec-Fin

Escargot en brioche

Wild Mushroom Consommé and marinated young Snails
vegetable brunoise

Grilled Snails flavored with Vanilla
Jus de Poulet au Mace

Snails "Surf & Turf"
Bordelaise sauce with Snail butter

Cassolette of Snails in Champagne and hazelnut garlic butter

Roasted Grouper, Snail Bolognese, Arugula emulsion

Champagne shot with Tarragon coulis

Lamb saddle stuffed with Snail persillade, braised lettuce
Lamb sauce flavored with preserved Lemon

Le Bec-Fin cheese selection

Snails Delight
"Fraisier"

\$80 per person

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