

NATIONAL ESCARGOT DAY

BLACKBERRY FARM

Sunday, May 24, 2009

Salad of Pine Oil Marinated Escargot Pine Nuts,
Garden Lettuce and Hemlock Seasoning

Jayer Gilles • Bourgogne • Aligoté • 2004



Green Pea and Garlic Scape Risotto Sautéed Escargot
with Benton's Bacon and Garden Onions

Tablas Creek Vineyard • Esprit de Beaucastel • Blanc • Paso Robles • 2006



Grilled Onion Soup Escargot Persillade on Toast
with Roasted Garlic Butter

Faiveley • Champ Lalot • Givry • 2005



Gratin of Escargot and Pecorino Caramelized Onion Parfait
and Aged Balsamic Vinegar

Chateau Rayas • La Pialade • Côtes du Rhône • 2004



Ham Wrapped Saddle of Rabbit Stuffed with Wild Mushrooms
and Escargot Sautéed Chanterelles and Rosemary Mustard Jus

Lamborn Family Vineyards • Serendipity • Zinfandel • Howell Mountain • 2006



Farmstead Brebis Cheese Red Onion Jam and Herb Salad



Sheep's Milk Yogurt Parfait Honey Kumquats

Chef De Cuisine Adam Cooke | Executive Sous Chef Dustin Busby | The Blackberry Farm Culinary Team