

— 2012 —
★ National ★
Escargot
— Day —

Join Us For National Escargot Day!
Le Rêve, Thursday, May 24th

Andrew Schneider, *Executive Restaurant Chef*

Pernod Snails

Pernod Warmed Snails with Smoked Trout, Fines Herbes Toasted Brioche over
a Salad of Apples, Fennel, Sorrel and Tarragon Vinaigrette

\$9.95

Wild Burgundy Snails

Wild Burgundy Snails, Bacon, Caramelized Onion Croquettes with Romesco

\$9.95

Butter Poached Escargot

Herb Butter Poached French Helix Snails, Pan Seared Halibut and a Fricassee of Morels,
Peas, Asparagus, Canary Potatoes and Asparagus Nage

\$15.95

Garlic Glazed Snails

Garlic Glazed Snails, Strauss Lamb Chop with Leeks, Favas, Ramps,
Seared Parmesan Gnocchi and a Tomato Vinaigrette

\$15.95

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

\$45 excludes Taxes and Gratuities // Please call 414-778-3333 for Reservations