



*Join Us For National Escargot Day!*

**Oceanaire Seafood Room, May 19<sup>th</sup> - 24<sup>th</sup>**

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**Dan Enos, *Executive Chef***

**Douglas Dussault, *The Snailman***

[www.snailman.com](http://www.snailman.com)

*Escargots Bourguignonne*

*Burgundy Butter, Puff Pastry*

*Seared Wild Alaska Halibut*

*English Pea & Mint Risotto, Chantrelle Mushrooms,  
Escargots, Beurre Blanc*

*Parmesan Crusted Canada Swordfish*

*Fiddlehead Ferns, Escargots, Pancetta,  
Heirloom Tomatoes, Basil Pistou*