



*Join Us For National Escargot Day!*

le Reve Cafe, May 24<sup>th</sup>

Sarah Edith Obear, Executive Chef

Douglas Dussault, The Snailman  
[www.snailman.com](http://www.snailman.com)

*Wild Mushroom & Cognac Bisque,  
Butter Poached Escargot, White Truffle Oil,  
Roasted Fennel Cream, Fennel Pollen*

*Pan Seared Rushing Waters Trout & Helix  
Pomatia Escargot, Wild Ramp Butter, Arugula,  
Pine Nut Crumble, Parmesan, Absinthe Vinaigrette*

*Chateaubriand*

*Escargot & Bone Marrow Butter Crusted Filet  
Mignon, Gruyere Aligot, Fiddleheads, Vegetable  
Fricassee, Cognac Thyme Jus*

7610 Harwood Avenue, Wauwatosa, WI 53213 / 414-778-3333 for Reservations.