

Join Us For National Escargot Day! Bibou, Tuesday, May 22th

Charlotte Calmels, Executive Restaurant Chef

Artichoke Soup

Pickled snail, summer truffle

Braised potatoes with mail & bacalao

sweet garlic emulsion, arugula fricassée

Stuff Squid

with snail & chorizo, and sautéed fennel

Mushroom & Inail Ravioli

seared foie gras, Sauce Ivory

Neal Grenadin

veal jus, snail "au jus de persil"

Meringue Die

\$100 excludes Taxes and Gratuities // Please call 215-965-8290 for Reservations