

Join Us For National Escargot Day! Creperie Beau Monde, May 21 - 29th

Donna Robb, Executive Chef

Douglas Dussault, The Snailman

www.snailman.com

Porcini Bisque

Petite Wild Burgundy Snails, Charred Truffle Crème,

Crostini, and Chives

Gratin d'Escargots
Caramelized Shallots, Herb Butter, Gruyere Cheese, Baguette

Frisee Salad with Wild Burgundy Snails
Cherry Tomatoes, Shaved Fennel, Fingerling Potatoes,
Herb Garlic Vinaigrette, and Shaved Manchego

Tempura Snail Sliders Heirloom Tomato, Caraway Slaw

Escargot White Pizza Speck, Arugula, Confit Cherry Tomatoes, Elephant Garlic Béchamel, Goat Cheese, and White Anchovy

Ricotta Gnocchi Snails, Hen of the Woods Mushrooms, Applewood Smoked Bacon, Petite Peas, Wild Mushroom Sauce

624 South Sixth Street, Philadelphia, PA 19146 / Call 215-592-0656 for Reservations