



Join Us For National Escargot Day!

Blackbird, May 22nd

Paul Kahan, Executive Chef
Douglas Dussault, The Snailman
www.snailman.com

first course:

spring pea and tofu soup with puffed onion, snails, and licorice

second course:

*tempura soft shell crab with rye berries, cucumber, snail relish,
and white pepper cream cheese*

third course:

*Publican Quality Meats' snail sausage with walnut puree, shaved turnips,
and ginger broth*

fourth course:

*60 day dry-aged Slagel Farms strip loin with snails, green garlic puree,
fregola pooridge, and urchin*

fifth course:

*chefs selection of cheese with snail marmalade, fig
and olive tapenade, and honeycomb*

619 West Randolph Street, Chicago, IL 60661 Call 312-496-0012 for Reservations