



Join Us For National Escargot Day!

Vie/Perennial Virant, May 21-26th

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

Vie

*Yukon gold potato gnocchi, braised burgundy snails, ramps,
house olives, fried hen egg*

Local stinging nettle and snail quiche

Perennial Virant

Braised burgundy snails and spring garlic "en crouete"

*Grilled Slagel farm beef tenderloin, potato gratin, wilted spinach,
ramp, horseradish and smoked snail relish*

Call Vie (708) 246-2082

Call Perennial Virant (773) 292-9463 for Reservations