



Join Us For National Escargot Day!

Frog N Snail/Sprout, May 22-25th

Dale Levitski, Executive Chef
Douglas Dussault, The Snailman
www.snailman.com

Frog N Snail

*Escargot Mushroom Ragout with Goat Cheese Grits, Ramp Pistou,
Pickled Ramps and Fried Parsley*

*Pan Seared Brook Trout Almondine with Escargot, Haricot Vert and
Fennel Saute, and Marcona Almond Cream*

Truffled Escargot and Fontina Fondue En Croute

Grilled NY Strip with Absinthe Butter poached Escargot, and Frites

Sprout

*Roasted Garlic and Brioche Chiffon, with Maitake and
Escargot Fricasse, and Truffled Green Strawberry and Radish Salad*

Call Frog N Snail (773) 661-9166

Call Sprout (773) 348-0706 for Reservations