

TODD JURICH'S **bistro**

Welcomes special guest, Todd Brentnall & John Blazon M.S.



SPIRE COLLECTION

HISTORIC TERROIR. NOBLE GRAPES. EXQUISITE WINES.

WINE DINNER

Thursday April 2, 2015
6:15 PM

CHEF'S PASSED HORS D'OEUVRES

OYSTERS & UNI • yuzu ponzu / mustard oil

ROASTED MUSHROOMS • she crab butter / house bacon / parmesan

GOUGERE • french cheese puffs / grand cru gruyere

SPICY TUNA TARTARE • gochujang / avocado / asian pear

Galerie Sauvignon Blanc 2013

FIRST COURSE

SEARED LOCAL SEA SCALLOPS • carolina gold rice grits / crispy vanilla beans / orange peel & fennel pollen

Wind Racer Chardonnay 2011

SECOND COURSE

CRISPY CHERRY DUCK "IN THE STYLE OF PEKING" • sesame crepes / wild ramps & white soy "blanc"

Maggy Hawk Pinot Noir 2011

THIRD COURSE

ROAST RACK OF ORGANIC LAMB • black garlic / celeriac / roasted apples

La Jota Howell Mountain Merlot 2010

FOURTH COURSE

CAROLINA BISON SHORT RIBS • port wine pan glaze / quince horseradish / mash potatoes / gremolata

Mt. Brave Cabernet Sauvignon 2011

DESSERT

A LITTLE VIRGINIA CHEESE TASTING • truffle honey & prune mustardo

toddjurichsbistro.com