

TODD JURICH'S **bistro**

Mother's Day Brunch

Sunday May 13th, 2018

11:30am - 4:30pm

French Bread Basket at every table! Bloody Mary Bar!

Three Course Menu @ \$37 per person (non-inclusive of tax & gratuity), or Enjoy a la Carte!

Little Guys & Gals Menu ~ \$15 (12 & under)

STARTERS

• a la carte \$12

~ choice of ~

• **CHILLED MAY PEA SOUP** •

jumbo lump crab meat / sweet roasted red pepper puree / fresh mint

• **MACHE SALAD** •

yellow beets / asparagus / pea leaves lemon vinaigrette / fresh chèvre

• **OYSTERS ON THE HALF SHELL** •

mignonette / cocktail sauce / lemon

• **SMOKED OMAHA KING SALMON** •

potato latkes / quiche horseradish / caviar

• **FOIE GRAS UNDER GLASS** •

grilled butter brioche / bourbon brown sugar peaches / pistachio tuille

• **SPRING VEGETABLE SALAD** •

spiced pickled prawns / sunflower seeds / golden raisins / champagne vinaigrette

• **STRAWBERRY AVOCADO CAPRESE** •

imported burrata / white balsamic / basil

ENTRÉE

• a la carte \$22

~ choice of ~

• **LEMON RICOTTA CREPES "LA PARISIENNE"** •

pungo strawberry flambé / cointreau / chantilly crème / fresh mint

• **CAROL'S ORGANIC FARM EGGS BENEDICT** •

surry country ham / bay's english muffin / creamy hollandaise

*Twin Crab Cakes +8 Local Softshell +8 Twin Filet Mignon +9 Spinach & Wild Ramp +7

*Or add to any entree

• **OUR VERY OWN FRENCH KISS "CRÈME BRULEE" FRENCH TOAST** •

warm Shenandoah maple syrup / Edward's smoked surry sausage links / fresh berries & cream

• **MOM'S FAVORITE PETITE FILET MIGNON** •

sauce béarnaise / spring vegetable fire grill

• **DRY AGED USDA ROAST PRIME RIB AU JUS** •

loaded potato skins / quince horseradish / farm specific: harris ranch

• **LOCAL JUMBO CAUGHT FLOUNDER FILET** •

sauté or buttermilk fried / eastern shore purple tip asparagus / lemon beurre blanc or sauce remoulade

• **SPRING ASPARAGUS RISOTTO** •

mousseron mushrooms / summer truffles / robiola cheese

DESSERTS

• a la carte \$9

~ choice of ~

• **TEMPURA BANANAS FOSTER SPLIT** • +3

haitian rum & walnut flambé / double vanilla bean ice cream / chocolate butternut sauce / whipped cream & drunken cherries

• **FRESH PICKED PUNGO STRAWBERRY CHEESECAKE** •

Bianca's New York Style

• **POT DE CRÈME AU CHOCOLATE** •

candied orange rind / whipped cream

• **OUR FAMOUS BREAD PUDDING** •

salted caramel / virginia whiskey crème anglaise

• **A LITTLE CHEESE TASTING** • +5

cherry black pepper mustardo / truffle honey / seasonal fruit & crackers

Sides \$7 ~ whipped potatoes / asparagus / loaded potato skins / pecan wild rice pilaf / pomme frites / surry sausage links / edward's country ham / brussels sprouts & bacon / spinach & wild ramps

*Items subject to change based on availability