

# TODD JURICH'S **bistro**

## menu

### ~ APERITIVO ~

**Whipped Burratta & Bruleed Fig Bruschetta**

**Langoustine Stuffed Arancini**

**Doug's Famous Smoked Salmon Pizza** • shaved red onion / fried capers / arugula / asiago

*Barone Pizzini, Brut Naturae Franciacorta, Lombardy 2012*

### ~ ANTIPASTO ~

**YELLOWFIN TUNA CARPACCIO** • salmon tartare/ caviar / lemon mosto oil

*Arigola, Vermentino di Sardegna Costamolino, Sardinia, 2017*

### ~ PRIMO ~

**ITALIAN TRUFFLE TAGLIATELLE** • chanterelles / fonduta / shaved truffles

*Castello di Bossi, Chianti 2015*

### ~ INTERMEZZO ~

**SCALLOPINI OF VEAL SALTIMBOCCA** • edward's surry ham / marsala butter / sage & braised escarole

*Monchiero Carbone, Langhe Nebbiolo Sire, Piedmont, 2015*

### ~ SECONDO ~

**WINE BRAISED BISON SHORT RIB RAVIOLI** • brunoise vegetables / bone marrow demi / fenne sausage

*Ciacci Piccolomini d'Aragona, Tuscany 2015*

### ~ DOLCE ~

**ESPRESSO PANNA COTTA** • tiramisu crème anglaise / chocolate-hazelnut salami

*Elio Perrone Sparkling Rose n/v*