

TODD JURICH'S **bistro**

Norfolk Restaurant Week Winter 2019

THREE COURSE DINNER for \$35

• First Course •

~ choose one ~

Southern Molten Center Mac & Cheese
pulled pork BBQ / bourbon-apple butter

Rayen's Famous Ahi Poke "Bowl"
wakame salad / oshinko / benne crisp

Fried Jumbo Gulf Fantail Shrimp +3
martha's pink sauce

Winter White Truffle Cauliflower Risotto
parmigiano-reggiano, porcinis & fennel sausage

Our Signature Pumpkin & Crab Soup
jumbo lump crab / old bay cinnamon toast

Todd's Classic Caesar
hot butter popover / pecorino romano / boquerón's

House Crispy Curry Chicken Lumpia
spicy mustard / hoisin barbecue

Bistro French Onion Soup +3
beef bone broth / grand cru gruyere / baguette

Organic Iceberg Blue +3
maytag blue / cortland apples / candied walnuts / fried shallots

Foie Gras Under Glass +12
mesquite smoke / "farm to table" stoner blackberry crepe

• Second Course •

~ choose one ~

Carved Local Pork Loin
bourbon-brown honeycrisps / sharp cheddar mac

Entrecote of Grass Fed Steak
pepper -pinot butter / duck fat potatoes

Scottish Salmon Filet
grilled asparagus/ bagna cauda/ lemon confit

Hereford Filet Mignon +7
crispy polenta / creamed spinach / bistro steak sauce

Tagine Of Border Springs Farm Lamb
coconut curry lentils/ sticky rice/ pineapple beignets

Crispy Cherry Duck +5
farro risotto / armagnac cherries/ vincotto

James Beard's Deviled Bison Diablo +9
short ribs / carved loin & house ravioli

Pan Roasted Jumbo Lump Crabcakes
crab-bacon slaw / old bay chips

Jumbo Carolina Flounder & Lump Crab Norfolk +6
spinach & shallots / lemon beurre blanc

• Third Course •

~ choose one ~

Pot De Crème Au Chocolat • grand marnier chantilly cream / candied minneolas
Our Famous Warm Brioche Bread Pudding • whiskey crème anglaise / salted caramel sauce

Bianca's Mile High Key Lime Pie • toasted almond crust +3

Dark Chocolate Fantasia Tempura Banana Split • whipped cream +4

Sides ala Carte \$6

TRUFFLE FRENCH FRIES • SAUTÉED SPINACH & SHALLOTS • MASHED POTATOES • CRAB-BACON SLAW +3
ROAST SUMMER VEGETABLES • HOMEMADE POTATO CHIPS • OUR MAC & CHEESE • GRILLED ASPARAGUS

Bistro Bread Basket \$5

HOUSE MADE BUTTERY POPOVER, SEASON FRUIT & NUT BREAD, CRISPY BAGUETTE