

# TODD JURICH'S **bistro**

*presents*

*Bastille day*

*“French Countryside Brunch”*

*and wine tasting*

*with sommelier Megan Jones from Robins Cellars & special guest Doug Henkel*

*Sunday, July 14, 2019*

## **AMUSE BOUCHE**

**Bistro Charcuterie Plate** / french pastries and crusty baquette

## **Soups & Salads**

*~choice of~*

**Chesapeake Bay She Crab Soup**

*old bay gougère*

**“Iced” Cantaloupe & Peach Gazpacho**

*summer melon sorbet / crispy Surryano*

**Shaved Asparagus & Fresh Hearts of Palm**

*lemon vinaigrette / pine nuts / ricotta salata*

**Connie’s Heirloom Tomato “Greek Salad”**

*pickled peppers / feta / cucumbers / calamatas*

## **Entrees**

*~choice of~*

**Pan Fried Raja and Grits**

*beurre noisette / spicy chicarrones*

**Carved Bistro Filet Mignon “Frites”**

*sauce au poivre / truffle fries*

**Chilled Chesapeake Bay Crab & Avocado Toast’s**

*sauce louie / french fried shallots*

**D’artagnan Rabbit en Croute (puff pastry)**

*fricassée of summer vegetables / truffles*

**French Deep Dish Quiche Lorraine**

*grand cru gruyere / bentons bacon / caramelized onions*

**Armagnac Cherry Crepés Flambé**

*stuffing of ricotta-marscapone / maple black pepper smoked bacon*

### **\*OUR FAVORITE EGGS BENEDICT\***

*Edward’s surry ham / biko’s biscuits / organic farm egg soft poached  
french butter béarnaise / potatoes dauphinoise*

## **Desserts**

*~choice of~*

**a Little Cheese Tasting**

*southern peach mustard / truffle honey / crackers*

**Quenelles of Pot de Crème**

*chantilly crème / candied orange rind*

**Summer Fruit Sorbets Selection**

*pirouettes*

**\$35.00 per person, non-inclusive of tax & gratuity**

*\*menu is subject to change without prior notice\**