

CHOW DOWN TOWN



Downtown Norfolk
Restaurant Week
JULY 14-21

TODD JURICH'S **bistro**

Address
150 West Main Street
Norfolk, VA 23510

Phone: (757) 622-3210

Hours
Lunch: Mon-Fri, 11:30am-3:00pm; Dinner: Mon-Sat,
5:00pm-10:00pm

\$35 Dinner Menu

First Course (choose one)

Our Signature She Crab Soup
jumbo lump crab, lustau sherry

Rayen's Native Ahi Poke
wakame Salad, benne Crisp, oshinko

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

Fried Laura Channel Goat Cheese
roasted beets, baby spinach, fig balsamic

"Connie's Garden" Heirloom Tomato "Greek Salad"
pickled peppers, feta, cucumbers, calamatas

Crispy Chicken Curry Lumpia
spicy mustard, papaya chutney

Homemade Summer Truffle Ravioli +7
burgundy truffles, parmigiano-reggiano, spinach & shallots

Crispy Jumbo Soft Shell Crab +3
angry peanut confit, wasabi coleslaw

Foie Gras Under Glass +9
"farm to table" stoner blackberry crepe

Second Course (choose one)

Local Chicken Burratta
surry ham, mushroom marsala, zucchini fettucine

Wild Copper River Salmon
pungo butter beans & corn succotash, whipped potatoes

Carved Bistro Filet Mignon
crispy polenta, creamed spinach, bistro steak sauce

Carved Local Pork Loin
bourbon-brown sugar peaches, sharp cheddar mac

Bistro Surf & Turf +4
bistro filet, buttered poached maine lobster tail, vegetable du jour

Pan Roasted Jumbo Lump Crab Cakes +5
crab-bacon slaw, old bay chips, remoulade

Crispy Cherry Duck +6
farro risotto, armagnac cherries, vincotto

Chef's Fresh Catch & Lump Crab Norfolk +7
lemon beurre blanc, farm greens

Third Course (choose one)

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

Warm Southern Peach Cobbler
brown sugar cinnamon ice cream

Chef Select Homemade Sorbets
fresh daily selection

Pot De Crème Au Chocolat
grand marnier chantilly cream, candied minneolas

Our Famous Warm Brioche Bread Pudding +\$3
whiskey crème anglaise, salted caramel sauce

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