

# TODD JURICH'S **bistro**

## Grand Easter Brunch 2021

\$39.95 ++ / \$15.00 Buoy's & Gulls Under 12

### ~ To Start ~ a la carte

**Bianca's Brunch Bread Basket** • our popovers / fruit & nut bread / crusty baguette / butter & jams **\$7**  
**A Taste Of Virginia Charcuterie** • edward's surry ham with Virginia bourbon & brown sugar apples / Our pimento cheese with sugar & spiced pistachios / house cured duck prosciutto / shenandoah appellation lows milk cheese / red onion & sun choke pickles **\$20**

### ~ First Course ~ choose one

**Baby Iceberg Wedge** • point reyes blue / smoked bacon / asian pears & candied walnuts  
**Todd's Classic Caesar** • hot buttery popover / pecorino romano  
**Grilled Carolina Shrimp & Spring Asparagus Salad** • lemon vinaigrette / feta & spiced pistachios  
**Todd's Signature Pumpkin "She Crab" Soup** • old bay cinnamon toasts  
**Togarashi Seared "Rare" Bluefin Tuna** • sesame snow pea leafs / bianca's oshinko / sushi rice  
**Tom Haney's Hand Harvested Oysters Iced on the Half Shell** • mignonette  
**Tom Haney's Hand Harvested Oysters "Rock"** • backed with Virginia bourbon / spinach & parmesan  
**1<sup>st</sup> of the Season Carolina Soft Shell Crab** • buttermilk fried / spicy Suffolk peanut confit / crab slaw

### ~ Second Course ~ choose one

**Hereford Filet Mignon** • maitre de hotel butter / creamed spinach / robuchon potatoes  
**Smoked Short Ribs** • sauce marchind de vin / robuchon potatoes  
**Herb Roasted Leg Of Spring Lamb** • charred brussels sprouts / roasted chestnuts / zin pan glaze / rosemary potatoes  
**Our Crème Brulee French Toast Soufflé** • Virginia maple syrup / edwards smoked surry sausage links / coupe of spring berries / grand marnier chantilly cream  
**USDA Prime Rare Chipped Ribeye "Eggs Benedict"** • homemade english muffin / sauce béarnaise & shaved Oregon black truffles **Substitute : Edwards Country Ham / Soft Shell Crab +6 / Lobster in old Bay Butter +14 / Jumbo Lump Crabcake +9**  
**Seared Jumbo "Day Boat Scallops"** • spaghetti squash cacio e pepe (pecorino romano)  
**Cedar Planked "Faroe Island" King Salmon Filet** • jumbo asparagus / lemon beurre blanc / fingerling potatoes

### ~Desserts~

choose one

**Strawberry Rhubarb Ricotta Cheesecake**

**Our Famous Brioche Bread Pudding** • whiskey crème anglaise / salted caramel

**Homemade Dark Chocolate Toasted Almond-Coconut Easter Eggs** • Chantilly Cream

**Bianca's Mile High Key Lime Pie** • semifreddo

We take great measures to utilize small Farmers and Producers who practice Natural and Ecologically Sound Agriculture. Please let us know of any allergies. The majority of our menu is or can be presented Gluten Free.

Todd Jurich's bistro / 150 W Main Street, Ste 100 / Norfolk, VA 23510 / 757-622-3210 / toddjurichsbistro.com