

Trilogy Bistro

Restaurant Week Winter 2012

January 22th – January 29th

Hours:

Sunday – Thursday 5:00 pm – 10:00 pm

Friday – Saturday 5:00 pm – 11:00 pm

(Bar opens at 4:00pm)

757-961-0896

<http://www.trilogynorfolk.com/>

Restaurant Week's \$30 Menu:

First Course – Appetizer

Boston Style Seafood Chowder

with shrimp, clams, scallops, & swordfish

Pear and Apple Salad

hydro baby bibb and torn field greens dressed with a candied shallot apricot vinaigrette, topped with Maytag Bleu cheese, toasted candied pecans, diced chilled Bartlett pears and Granny Smith apples

Oyster Lafitte

Eastern shore oysters stuffed with Gouda cheese, smoked Applewood bacon, crabmeat, & Hollandaise

Caesar Salad

Caesar dressed hearts of Romaine wrapped in prosciutto with French bread roasted garlic croutons, black pepper seared beef tartar and tomato basil concasse

She Crab Bisque

with jumbo lump crabmeat & Old Bay croutons

Chef Special Appetizer

Second Course - Entrée

Grilled Local Rockfish

on sautéed broccolini with a blackened tomato artichoke olive compote

Dry Aged Ribeye

on wild mushroom risotto with seared sea scallops & a smoked tomato Hollandaise

Pan Seared Jumbo Lump Crabcake

on bacon crab risotto topped with creamy crab meuniere sauce cilantro avocado mousse

Free Range Chicken Scaloppini

on salt pork North Carolina collard greens with a white wine lemon butter sauce & Cole Robbie slaw

Classic Louisiana Shrimp Etouffee

with Andouille sausage, vine ripe tomatoes, Holy Trinity in mild shrimp stock over Parpadelle

Chef Special

Third Course – Dessert

Flourless Chocolate Torte

Key Lime Pie

White Chocolate Pecan French Toast Bread Pudding

Tahitian Crème Brulee

Trilogy “Bada Bing” Martini -Espresso, Irish Crème, & coffee liquor

Executive Chef/Owner- Todd Leutner

“Eat Well...Laugh Often...Live Long!!!”