



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)**

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 honey crisps / 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 +\$3
 toasted almond crust

Dark Chocolate Fantasia Tempura Banana Split +\$4
 whipped cream

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