

# HAPPY SPOONING



## TODD JURICH'S **bistro**

**Address**  
150 West Main Street  
Norfolk, VA 23510

**Phone:** (757) 622-3210

**Hours**  
Dinner: Mon-Sat, 5:00pm-10:00pm

### \$35 Dinner Menu

#### First Course (choose one)

**Korean "Jjigae Beef Soup"**  
Kimchi, Tofu, Miatake Mushrooms, Beef Bone Broth

**Todd's Silken Lobster Bisque**  
Butter Poached Lobster, Lustau Sherry, Crispy Sunchoke's

**Fried Jumbo Fantail Gulf Shrimp**  
Martha's Pink Sauce

**Whole Leaf Caesar Salad**  
Hot Buttery Popover, Pecorino Romano, Boquerones

**Winter Truffles Tagliatelle**  
Pecorino Romano, James Farm Cream, Cacioe pepe

**Native Eastern Shore Oysters +\$5**  
On the Half, Champagne Mignonette, Chili Cocktail

**Baked Lynnhaven Oysters Casino +\$3**  
House Bacon, Sweet Peppers & Onions, Manchego

**Fresh "Hearts of Palm" Salad**  
Organic Lettuce, Sunflower Seeds, Maytag Bleu, Red Onion

**Caprese Buratta "Arancini" +\$3**  
Roasted Peppers & Garlic, Sun Dried Tomatoes, Vincotto

**Charred Spanish Octopus +\$4**  
Hummus, Sea Salt, Padron Peppers, A Good Olive Oil

**Todd's Oyster Stew +\$4**  
Garlic Potatoes, Bacon & Chives

**Seared Foie Gras +\$10**  
"Under Glass," Tea Smoke, Goat Butter Brioche, Poached Pear

#### Second Course (choose one)

**Chicken Saltimbocca**  
Surry Ham, Mushroom Marsala, Molten Mozzarella, Zucchini Fettuccini

**\*Carved Local Pork Loin**  
Bourbon-Brown Sugar Honey Crisps, Sharp Cheddar Mac

**\*Pan Seared Scottish Salmon**  
Parmesan Polenta, Garlic Rapini, Bagna Cauda

**Bistro Filet "Chateaubriand"**  
Sauce Béarnaise, Marchand de Vin, Truffle Pommies Puree

**Very Vegan "Beyond Bolognese"**  
Fresh Truffles, Porcinin Mushrooms, Micro Herbs, Cavatappi

**Duck, duck, goose! +\$5**  
Confit Duck Leg, Roast Breast of Goose, Foie Gras, Cherry Glaze, Farro

**Fried "Dry Pack" Wanchese Scallops +\$6**  
Truffle Fries, House Remoulade

**Lazy man lobster roast +\$6**  
Butter Poached Lobster Tail, Lobster Risotto, Drawn Butter

**Pan Roasted Jumbo Lump Crabcakes +\$7**  
Crab-Bacon Slaw, Old Bay Chips, Remoulade

**Jumbo Local Rockfish +\$6**  
Spinach & Shallots, Lemon Beurre Blanc

**Char-Grilled Grass Fed Beef Ribeye +\$14**  
Triple Cooked Goose Fat Fries

#### 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 Slmond Crust

**Southern Bourbon Chocolate Cherry Cake**  
Kirshwasser Creme

**Our Dessert Du Jour**

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