



**Downtown Norfolk  
Restaurant Week**  
July 16 - 23, 2023  
[WWW.DOWNTOWNNORFOLK.ORG](http://WWW.DOWNTOWNNORFOLK.ORG)



TODD JURICH'S **bistro**

**Address**

150 West Main Steet, Suite 100  
Norfolk, VA 23510

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

**\$45 Dinner Menu**

**Appetizer  
(choose one)**

**Chef's Iced Garden Gazpacho**

1st press olive oil, brunoise vegetables, and pumpernickel croutons

**Summer Watermelon & Feta Salad**

Candied pinenuts, limoncello, and wild mint

**Chesapeake Bay She Crab "Chowder"**

Celery root & fennel, Lustau sherry, and brown butter old bay crackers

**Connie's Heirloom Tomato & Buratta Caprese**

Basil, baguette and balsamic

**Shishito Peppers**

Blistered, lime-mescal salt, and manchego

**Yolanda's Hand Rolled Lumpia**

Du jour and nam pla salad with two sauces

**Seared Hudson Valley Foie Gras "Under Glass" +12**

Sea smoke, grilled peaches, and crispy iberico ham

**Fried Jumbo Gulf Fantail Shrimp +4**

Martha's pink sauce

**\*Crispy Local "Whale" Soft Crabs +5**

Wasabi cole slaw and angry Thai peanut confit

**Entree  
(choose one)**

**Carved Bistro Chateaubriand**

Sauce perigourdine, summer truffles, chanterelles and robuchon potatoes

**Za'atar Seared Scottish Salmon**

Fried artichoke ratatouille and robuchon potatoes

**Grilled Chicken Buratta**

Prociutto di parma, mushroom marsala and zucchini fettuccini

**Heritage Double Cut Pork Chop**

Bourbon brown sugar peaches and sharp cheddar mac

**Blackened Scallops & Shrimp**

Cromwell farm sweet corn grits and tomato andouille creole

**Roast "Georges Bank" Halibut +4**

Sauteed spinach & shallots, and lemon beurre blanc

**Crispy Cherry Duck Confit +5**

Farro risotto, armagnac cherries, and vincotto

**Our Local Lump Crabcakes +9**

Creamy cole slaw, old bay chips, and house remoulade

**Angus Bone-In Cowboy Rib Eye Steak +14**

Maître d' hotel butter and bistro pomme frites

**Dessert  
(choose one)**

**Summer Berries**

Grand Marnier and crème fraiche

**Our Famous Warm Brioche Bread Pudding**

Whiskey crème anglaise, and salted caramel sauce

**Pot de Crème Au Chocolate**

Candied orange rind and Chantilly cream

**A Little Cheese Tasting +3**

Local honey and bruleed mission fig preserves

**Thank you to our Gold Level Restaurant Week Sponsor**

