



CRACK *into* FLAVOR


Downtown Norfolk
Restaurant Week
JULY 15-21



TODD JURICH'S **bistro**

Address

150 West Main Street
Suite 100
Norfolk, VA 23510

Phone: (757) 622-3210

\$45 Dinner Menu

Appetizer (choose one)

Chef's Iced Garden Gazpacho

Fresh goat cheese, brunoise vegetables, and Tuscan corn

Sugar Baby Watermelon & Feta Salad

Candied pinenuts, limoncello, and wild mint

Lobster, Leek & Corn Chowder

Smoked bacon, new crop potatoes, and old bay

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, nam pla salad, and two sauces

Seared Hudson Valley Foie Gras "Under Glass" +16

Sea smoke, grilled peaches, and crispy iberico ham

Fried Jumbo Gulf Fantail Shrimp +5

Martha's pink sauce

Yellowfin OBX Tuna "Poke" +3

Oshinko and wakame salad with and yuzu ponzu

Entree (choose one)

Carved Bistro Chateaubriand

Sauce béarnaise, Robuchon potatoes, and haricot verts

Blackened Faroe Island Salmon

Summer artichoke ratatouille, and Robuchon potatoes

Heritage Center Cut Pork Chop

Bourbon brown sugar peaches, and sharp cheddar mac

Aspen Mountain "Lamb" Osso Bucco

Barolo pan glaze, Robuchon potatoes, and mint gremolata

Indiana Jones Favorite Fresh Catch Norfolk +6

Lump crab norfolk, spinach & shallots, and lemon beurre blanc

Crispy Cherry Duck Confit +8

Creamed succotash, butter beans, and corn & Benton's bacon

Our Local Lump Crabcakes +11

Creamy cole slaw, old bay chips, and house remoulade

Pepper Seared Angus Grass Fed Rib Eye +14

Bistro steak butter and pomme frites

Dessert (choose one)

Summer Berry English Trifle

Grand Marnier, crème fraiche, and drunken pound cake

Our Famous Warm Brioche Bread Pudding

Whiskey crème anglaise and salted caramel sauce

Pot de Crème Au Chocolate +3

Candied orange rind, and Chantilly cream

Rayen's Key Lime Pie +4

Semi freddo and strawberry coulis

Thank you to our Gold Level Restaurant Week Sponsor

