



TODD JURICH'S **bistro**



FIRST COURSE

Zabb Wings 'Chiang Mai'

toasted rice powder, bird's eye chili, lime, lemongrass rub

Chef Rayen's Silken Maine Lobster Bisque

Tatian vanilla bean, tuaca, lobster mushroom

Little Gem Caesar Salad

our homemade hot buttery popover, parmigiano & pecorino

Our Famous Fried Fantail Shrimp +5

Martha's pink sauce

Fried Laura Chenel Chevre

roasted beet salad, strawberries, fig balsamic dressing

Sugar Babies' Watermelon & Feta Salad

sweet & spicy pinenuts, limoncello, mint

Connie's Summer Heirloom Tomato Salad

warm buratta, a good olive oil, basil, balsamic, baguette

Thai Crab Fried Rice +5

coral fried egg, spring onion, corn, crisp crab ragoon

SECOND COURSE

Wagyu Beef Pho au Feu

smoked brisket, summer garden vegetables, beef bone broth, anise star, tallow fat fries

***Blackened Scottish Salmon Fillet**

robuchon potatoes, Benton's bacon brussels & candied pecans

Tuscan Farro Risott

fresh & wild mushrooms, toasted Marcona almonds, sun burst tomato ragu, stracciatella, garlic rapini

**Add Confit of Duck & Summer Truffles +20

A Study In Chesapeake Bay Blue Crab +9

peeky toe crabcake, prime soft crab, crab bacon slaw, old bay chips / house remoulade

***Pan Seared Pork Rib Eye Steak**

bourbon brown sugar peaches, sharp cheddar mac

Roast Hokkaido Scallop & Prawn Truffle Cream

Rayen's fresh made fettucine, reggiano & asiago Italian parsley pesto

THIRD COURSE

Our Famous Warm Brioche Bread Pudding

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Key Lime Crème Brulee +5

burnt palm sugar, summer berries

Valrhona Dark Chocolate Mousse

candied orange rind, Chantilly cream, chocolate dirt

Local Peach & Wild Blueberry Cobbler

Macadamia nut streusel topping