



**Downtown Norfolk
Restaurant Week
JANUARY 17-24**

EAT, SUPPORT, SAVE

TODD JURICH'S **bistro**

Address
150 West Main Street
Norfolk, VA 23510

Phone: (757) 622-3210

MENU AVAILABLE FOR TAKEOUT

\$35 Dinner Menu

**First Course
(choose one)**

TJ Bistro French Onion Soup
beef bone broth, caramelized sweet onions, gruyere & garlic croutons

Yolanda's Hand Rolled Lumpias
beef & leek, nam pla salad, spicy mustard

Pittsburgh Pierogies
caramelized onions, sour cream, chives, potato & Vermont cheddar

Whole Leaf Caesar Salad
hot buttery popover, pecorino romano

Roasted Beet Salad
fried goat cheese, baby spinach, fig balsamic

Rayen's Spicy Tuna Poke
wakame salad, benne crisp, oshinko

Pulpo a la Gallega +\$4
grilled octopus, chorizo, crispy potatoes, pardon peppers, meyer lemon, sea salt, olive oil

Seared "Five Spice" Foie Gras +\$9
caramelized asian pear, poire William flambé, pear strudel

"Lazy Ma" Lobster Norfolk +\$8
maine lobster out of the shell, poached in old bay butter, crusty baguette, chives

Our Famous Fried Jumbo Gulf Shrimp +\$4
5 martha's pink sauce

Iced Shooting Point Oysters in the Half Shell +\$3
6 sauce mignonette & cocktail

Fried Coconut Calamari +\$3
scotch bonnet banana ketchup, coriander leaves

**Second Course
(choose one)**

Carved Local Pork Loin
bourbon & brown sugar apples, sharp cheddar mac

Jumbo Local Winter Flounder "Fish & Chips"
fried or baked, hand cut fries, slaw, house remoulade

Pan Seared Faroe Island Salmon Filet
mushroom umami crusted, winter vegetable roast cauliflower puree

Chicken Buratta "Americain"
surry ham, mushroom marsala, zucchini fettuccini, tomatoes & parmesan

A Really Good Meatloaf & Mashed Potatoes
mushroom bordelaise, winter vegetable roast, Italian parsley

Ox Tail Bolognese Pappardelle
house made pappardelle, black winter truffles, porcini mushrooms, reggiano

Koji Dry Aged Carved Bistro Filet
baby bok choy, shitake, sweet soy-citrus dressing, crispy gyoza

Pan Seared Giant Dry Pack U-10 Scallops +\$5
creamed spinach "risotto," pecorino cacio e pepe

Bistro Signature Cherry Duck +\$5
Armagnac cherries, farro pilaf, vincotto

24 Hour Braised Aspen Mountain Osso Buco +\$3
robuchon potatoes, port pan glaze, winter vegetable roast

**Third Course
(choose one)**

Bianca's Flourless Valrhona Dark Chocolate Cake
raspberry coulis, hazelnut tuille

Our Famous Warm Brioche Bread Pudding
whiskey crème anglaise, salted caramel sauce

Winter Berry English Trifle
lemon pound cake, champagne sabayan, mint

Tahitian Pure Vanilla Bean Creme Brulee +\$3
burnt sugar, winter berries, candied orange rind

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