



TODD JURICH'S **bistro**

• **Hors d'oeuvre** •

**Hand Rolled Truffle Ravioli**  
**Caprese Skewers**  
**Bistro Spring Roll**

• **First** •

~choice of~

**Tuscan White Bean Ribollita**  
Pecorino / Truffle Crostini

**Goat Cheese & Beet Salad**  
Fig Balsamic Vinaigrette / Breakfast Radishes

• **Entrée** •

~choice of~

**Grass Fed Filet Mignon**  
Crispy Polenta / Creamed Spinach / Steak Butter

**Sautéed Virginia Flounder & Lump Crab "Norfolk"**  
Lemon Butter / Soft Spinach

**Crispy Peppercorn Duck**  
French Lentils / Cippolini Onions & Mushrooms

• **Dessert** •

~choice of~

**Warm Brioche Bread Pudding**  
Whiskey Custard / Crème Anglaise

**Dark Chocolate Pot de Crème**  
Chantilly Cream

**\$59.95 per Person, Non-Inclusive of Beverage, Tax or Gratuity**  
**Sample 4-Course Dinner Menu -- Items Subject to Change**