



TODD JURICH'S **bistro**

• **First** •

~choice of~

Tuscan White Bean Ribollita

Pecorino / Truffle Crostini

Goat Cheese & Beet Salad

Fig Balsamic Vinaigrette / Breakfast Radishes

• **Entrée** •

~choice of~

Grilled All Natural Sirloin

Yukon Gold Potato Gratin / Rapini / Mushroom Bordelaise

Wild Scottish Salmon

Potato Artichoke "Risotto" / Charred Lemon / Olive Oil Powder

Roasted Chicken Garganelli

Fresh Mushrooms / Chilies / Pecorino

• **Dessert** •

~choice of~

Warm Brioche Bread Pudding

Whiskey Custard / Crème Anglaise

Dark Chocolate Pot de Crème

Chantilly Cream

\$44.95 per Person, Non-Inclusive of Beverage, Tax or Gratuity
Sample 3-Course Dinner Menu -- Items Subject to Change