

TODD JURICH'S **bistro**

Tour de France_Bastille Week Wine Dinner

Summer Downtown Restaurant Week Preview

with special guest & Sommelier, Megan Jones of The Robbins Cellars

Saturday, July 18th, 2026 6pm

Bon Appetit!



~ Amuse Bouche ~

Amusing Surprise Taste From Our Chefs'

Lambert de Seyssel, Seyssel Sparkling Petit Royal (NV)

Rayen's Maine Lobster Bisque

Tahitian vanilla bean / lobster beignets / chives

Mary Taylor, Muscadet Sevre-Et-Maine Sur Lie Jacqueline Delaunay (2024)

Chesapeake Bay "Pecky Toe" Crabcake

crab-bacon slaw / celery root remoulade

Maison Fabre, Cotes de Provence Rose (2025)

Cassoulet Americain

burnt ends barbecued pork belly / butter braised Pungo butter beans / southern greens

Domaine Chignard, Fleurie Les Moriers (2024)

Wagyu Beef Foie Au Pho

smoked brisket / summer garden vegetables / syrah beef bone broth / anise star

Mas Champart, Saint-Chinian Rouge Causse de Bousquet (2023)

Local Blueberry & Peach Clafoutis

macadamia nut streusel crust

\$89 per person, non-inclusive of tax & gratuity

Discount on Featured Retail Wines To-Go!

** with 48 hours' notice we are happy to craft a dish to accommodate allergies & dietary requests*

*** Service charge may apply**

****menu is subject to change without prior notice****