

TODD JURICH'S **bistro**

Downtown Norfolk Restaurant Week Summer Menu 2026

Chef Todd is Taking His Most Popular Wine Dinner Menus to Craft a Nod to the Past 2 Years & Honor America's 250th

3 - Course Dinner Menu ~ \$45

*** Items & prices are subject to change due to availability & market pricing ***

•First•

~ choose one ~

Zabb Wings 'Chiang Mai' (3)

toasted rice powder / Nam Jim Jaew / lemongrass rub

Chef Rayen's Summer Soup of the Moment

regional / seasonal / sustainable

Classic Caesar Salad

our homemade hot buttery popover / parmigiano & pecorino

Fresh 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

Our Famous Fried Fantail Shrimp (3) +5

Martha's pink sauce

Thai Crab Fried Rice +5

coral fried egg / spring onion / corn / crispy spring roll

•Entrees•

~ choose one ~

Bistro Beef Filet Pho au Feu

summer garden vegetables / beef bone broth / anise star

Pepper Seared Scottish Salmon Fillet

robuchon potatoes / Benton's bacon / brussels & candied pecans

***Pan Seared Pork Rib Eye Steak**

bourbon brown sugar peaches / sharp cheddar mac

Roast Hokkaido Scallop & Prawn +5

fresh spaghetti "Chiara" / reggiano & asiago Italian summer truffles

A Study In Chesapeake Bay Blue Crab +9

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

Tuscan Farro Risotto

fresh & wild mushrooms / toasted Marcona almonds / sun burst tomato / parmegiano regiano

****Add Confit of Duck & Summer Truffles +20**

Blackened OBX Yellowfin Tuna Steak Frites

pink peppercorn Au porive

Side Bars ~ 12 Pomme Frits • Roast Summer Vegetables • Robuchon Potatoes • Truffle Fries • Crab Bacon Slaw • Succotash • Mac & Cheese • Brussels & Bacon

•Dessert•

~ choose one ~

Our Famous Warm Brioche Bread Pudding

whiskey crème anglaise / salted caramel sauce

Valrhona Dark Chocolate Mousse

candied orange rind / Chantilly cream / chocolate dirt

Key Lime Crème Bruleé +5

burnt palm sugar / summer berries

Local Peach & Wild Blueberry Cobbler

Macadamia nut streusel topping

*We take Great Measures to Utilize Small Farmers and Producers who Practice Natural and Ecologically Sound Agriculture. *Eating Raw or Undercooked Meats, Poultry, Shellfish, or Eggs may Increase Your Potential for Contracting a Food borne Illness.