

TODD JURICH'S **bistro**

Please Join Us on Friday, September 25th for our
Anthony Bourdain Tribute Wine Dinner
Special Guest, Somm & Alum Matt Wallace, Roanoke Valley Wine Dist.
Wine & Food Pairings From Tony's Favorite Visits to
Italy ~ France ~ Spain & the Americas!

~ Amuse Bouche ~

Fried Mortadella with Pistachio & Provolone Canapes

Dijon aioli / brioche

Cherry Stone Farm Middleneck Clams & Portuguese Sausage

cavolo nero / manchego gratinee

Marques De Gelida, Cava Brut Gran Reserva (2019)

Cacio Pepe "In The Style Of Rome"

bronze-dye spaghetti / pecorino-romano / cracked black pepper

Foucher-Lebrun, Vouvray La Vigne des Sablons (2024)

Roasted Bone Marrow

parsley-caper salad / grilled sour dough / fleur de sel

Paitin, Serra Barbera d'Alba Estate Bottled (2023)

Tony's 'Les Halles' Coq Au Vin

slow braised young organic chicken in red wine

bouquet garni / lardons / cognac / button mushrooms / celery root potatoes

Ken Wright Cellars, Pinot Noir Willamette Valley (2024)

Seared Wagyu "Steak Tartare"

rare / roast foie gras / madeira black truffle sauce with porcinis & cognac

Domaine De La Charbonniere, Vacqueyras (2023)

Chocolat

\$99 per person, non-inclusive of tax & gratuity

** Menu is Subject to Change Without Prior Notice*