

# TODD JURICH'S **bistro**

Join us Friday, October 24<sup>th</sup> 2025 for our  
**French Countryside Wine Dinner**  
with Monsieur Touton Wine Distributors & Sommelier Sara Basham  
6pm Reception ~ 6:30pm Seated

## ~ Reception ~

### ~ Pissaladière ~ Pizza of Provence

caramelized onion / country ham / Comte cheeses / baby arugula / vincotto

### ~ Buttermilk Fried Frog Legs' ~

Meyer lemon-caper aioli

*Maison Andel, Brut Blanc de Bance Reserve (NV) ~ France*

### ~ Grilled French Belon Oysters "a la Escargot" ~

garlic-pastis butter / chervil / brown butter-parmesan bread crumbs

### ~ Coquilles St. Jacques ~

Diver scallops / mushrooms / shallots / cognac / gruyere & gratineed / Jame's farm cream

*R.Dutoit, Chardonnay Les Veillees Vignes (2024) ~ Vin de France*

### ~ Cassoulet of Toulouse ~

Tabias white beans / duck confit / pork belly / sausage & foie gras

*Chateau Cambon La Pelouse, Haut-Medoc Cru Bourgeois (2018) ~ Bordeaux, France*

### ~ Roast Whole Baron of Beef Bordelaise ~

sauce bordelaise with truffles & porcini / potato-celery root gratin

*Chateau Montaigne, Chateau Michel de Montaigne (2019) ~ SW France, France*

### ~ Chef Rayen's Flourless Dark Chocolate Torte ~

raspberries / Chantilly cream / candied orange peel

*Vignoble Marie Maria, Madiran Greviere (2020) ~ SW France, France*

**\$89.00 per person, non-inclusive of tax & gratuity**

\* 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

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