

TODD JURICH'S **bistro**

Please Join Us on Thursday October 15th for our
American Bounty Harvest Wine Dinner

Starring that Dynamic Somm Duo Megan Jones (Robins Cellars) &
Ian Honaker (WineBow) ~ Vittles by Chef's Ryan David & Ahren Harris

~ Reception ~

Stilton Bleu / Glazed Pecan / Fig Conserve
Deviled Farm Egg / Marshall Berg Farm Caviar / Chive
Mary Taylor, Muscadet Blanc de Blancs (NV)~France

Fried Virginia "Dry Pack" Scallops Casino Royale
Benton's bacon / sweet pepper southern chow-chow
Domaine Raffaitin-Planchon, Sancerre (2025)~France

Todd's Signature Pumpkin Crab Soup
butter poached lump crab / tuaca / old bay cinnamon toast
Jefferson Vineyards, Viognier(2022)~Virginia

Roast Crispy Skin Belles & Evans Chicken
Truffles & Chicken & Dumplins' Oh My!!
double hen broth / Autumn root vegetables
Bodega Catena Appellation San Carlos, Cab Franc (2024)~Argentina

Grandma's Serbian Lamb Halupkis'
savoy cabbage / sauerkraut – tomato gravy / whipped golden yukons
Chateau De Saint Cosme, Cotes du Rhone (2025)~France
Owen Roe Ex Umbis, Syrah (2023)~Washington

Roasted Virginia Peanut & Dark Chocolate Pie
whiskey creme anglaise / apple cider gelato / salted caramel

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

** Menu is Subject to Change Without Prior Notice*