

# TODD JURICH'S **bistro**

*Please Join Todd & Special Guest Jessica Stracquadanio of Chateau Louis Latour  
for our*

## *Louis Latour Wine Dinner*

*Friday June 26, 2026*

### *Amuse Bouche*

**Grand Cru Gruyere Gougère** / *summer truffles*

**Smoked Salmon Croquettes** / *moutarde de meaux*

**Steak Tartare** / *parmesan croustade*

*Simonnet-Febvre, Crémant de Bourgogne Brut Rose (NV)*

~ **Fresh Carolina Sweet Shrimp (Coquilles St. Jacques)** ~

*lime & harrisa butter / brioche*

*Montagny 1<sup>er</sup> Cru 'La Grande Roche' Chardonnay (2023) ~ Burgundy*

~ **Pan Seared Yellowfin Tuna Au Poivre** ~

*peppered pinot butter*

*Maison Louis Latour, Mercurey Pinot Noir (2022)*

~ **Crispy Skin Joyce Farm Chicken** ~

*truffles under the skin / Hen of the Wood's chanterelles / thyme & tarragon*

*Maison Louis Latour, Marsannay Pinot Noir (2023)*

~ **Roast 'Pekin' Duck Farro Risotto** ~

*local & wild mushrooms / chestnut- foie gras toast / Luxardo cherry vincotto*

*Maison Louis Latour, Aloxe-Corton 1<sup>er</sup> Cru Les Chaillots Pinot Noir (2022)*

**\$125 per person, non-inclusive of tax & gratuity**

\*menu is subject to change without prior notice