

TODD JURICH'S **bistro**

Mother's Day Brunch 2024

Includes a Mimosa or Bellini for MOM!

3- Course Menu @ \$59 per person (non-inclusive of tax & gratuity)

Kids 12 & under A la carte Menu Available

To Start

~ choice of ~

- **Todd's Signature She Crab Soup** •
lump crab / lustau sherry
- **Chilled Maine Lobster Salad "short stack"** •
avocado toast / pea shoots / sauce louie
- **Our Spring Haystack Salad** •
organic lettuces / strawberries / goat cheese / honey-lemon vinaigrette
- **Local Roast Oysters Rockefeller** •
Smoked bacon / spinach / parmesan / pernod
- **Smoked Ora King Salmon** •
potato latkes / lemon crème fraîche / caviar
- **Tako A la Escargot** • **+9**
grilled octopus / garlic-pastis butter / manchego
- **Fried Jumbo Gulf Fantail Shrimp** •
Martha's pink sauce
- **Heirloom Tomato Caprese** •
imported buratta / balsamic / basil / baguette

Entrée

~ choice of ~

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| <ul style="list-style-type: none">• Local Organic Farm Eggs Benedict •
surry country ham / bay's english muffin / hollandaise <p>add ~ *Local Softshell *Spinach & Wild Ramps *Crab Norfolk *Carved Filet Mignon *Lobster +10</p> |
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- **Blackened Norwegian Salmon** •
ramped up risotto / sweet corn & hatch chilis / morel butter
- **Our Very Own French Kiss "Crème Brulee" French Toast** •
warm Shenandoah maple syrup / Edward's smoked surry sausage links / fresh berries & cream
- **Mom's Favorite Carved Petite Filet Mignon** •
sauce béarnaise / spring asparagus ***Add a Lobster Tail +14**
- **Lazy Man Lobster Roast** •
maine lobster tail / lobster risotto
- **Local Flounder & Lump Crab Norfolk** •
lemon butter / spinach & shallots
- **Roast Leg of Spring Lamb Au Jus** •
rosemary & thyme / whipped potatoes / quince horseradish
- **16oz Bone-In Angus Rib-Eye Steak Frites** • **+14**
bistro truffle fries

Dessert

~ choice of ~

- **Fresh Picked Pungo Strawberry Shortcake Parfait** •
grand marnier crème anglaise / shiso sugar snow
- **Valrhona Dark Chocolate Mousse** •
candied orange peel / chocolate truffles
- **Our Famous Brioche Bread Pudding** •
salted caramel / Virginia whiskey crème anglaise
- **Rayen's Key Lime Pie** • **+3**
semi freddo

Sides \$8 ~ whipped potatoes / spring asparagus / truffle frites / surry sausage links
edward's country ham / spinach & wild ramps / mac n cheese / whipped potatoes

***Bistro Bread-Basket (house made buttery popover, seasonal fruit & nut bread, crusty baguette)**

****Items subject to change without notice based on availability**