

*Julienne*

FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985

# Summer Dining

*Dress up for a  
leisurely dinner  
with white  
tableclothes,  
soft music,  
and attentive  
service. Al Fresco  
dining awaits!*

**3-COURSE DINNER INCLUDES  
A WELCOME GLASS OF BUBBLY**

Friday Evenings  
June-September

Tables for 2-8 guests

Enjoy our curated wine list  
with a summer mocktail

OR

Bring your own special wine  
*\$25 corkage per bottle*

Free Parking!

**PRE-PAID RESERVATIONS**

\$85 Per Person  
*plus tax and gratuity*

Reservation and Menu Options

**ONLINE:**  
[JULIENNETOGO.COM](http://JULIENNETOGO.COM) /RESERVATIONS

**IN-PERSON:**  
AT THE ORDER DESK

**WALK-INS:**  
AS AVAILABLE

*We look forward  
to serving you.*

*— Julie & the Julienne Team*



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# Summer Dinner Menu

*Welcome!*

**APPETIZER CHOICE** *with a glass of bubbly!*

Classic Shrimp Cocktail with Tanqueray Cocktail Sauce

Crisp Romaine, Pinenuts, Mint, Lemon Vinaigrette

Tomato Burrata Napoleon with Microgreens  
& Aged Balsamic

Little Gem Caesar Salad with White Anchovies  
& Rosemary Currant Croutons

**ENTRÉE CHOICE**

**Creamy Lobster and Crab Pasta**

Sweet Peas, Asparagus, Vermouth Cream Sauce

**Grilled Halibut**

with Roasted Tomato and Basil Emulsion  
& Grilled Asparagus

**Roasted Airline Chicken with Grainy Mustard Sauce**

Farro with Grilled Corn and Zucchini

**Herbed Crumb Crusted Rack of Lamb**

with Port Reduction & Roasted Broccolini

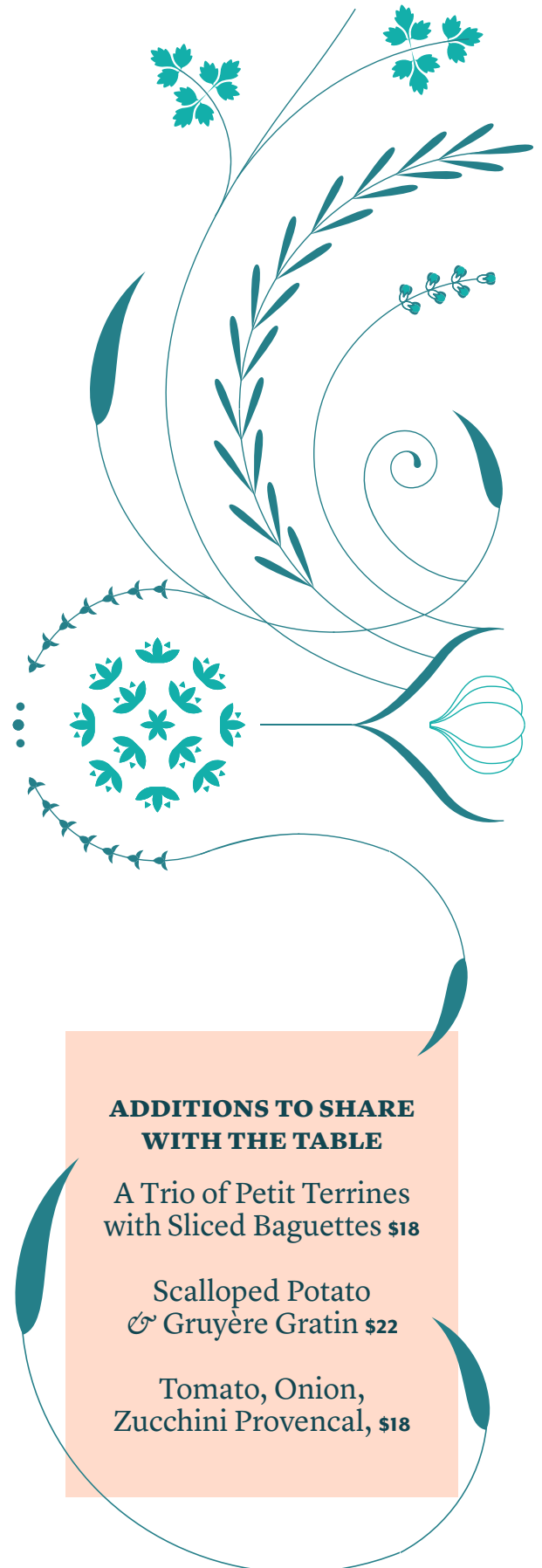
**DESSERT CHOICE**

Chocolate Pot de Crème

Lemon Tart with Italian Meringue

Warm Peach Dumpling with Honey Caramel Sauce

Fresh Berries with Whipped Cream



**ADDITIONS TO SHARE  
WITH THE TABLE**

A Trio of Petit Terrines  
with Sliced Baguettes \$18

Scalloped Potato  
& Gruyère Gratin \$22

Tomato, Onion,  
Zucchini Provencal, \$18

## Summer Wine Menu

*Enjoy our Curated Wine Selection*

### SPARKLING

**Premier Cru Champagne, La Salle**

GLASS BOTTLE

N/A \$85

### WHITE

**Italian Soave, Vento**

Suavia "Soave Classico"

\$15 \$38

**French Burgundy, Macon Village**

Domaine Drouhin

\$16 \$48

**California Chardonnay, Santa Cruz**

Domaine Eden

\$16 \$48

### ROSÉ

**"Summer in a Bottle,"** Côtes de Provence

Wolffer Estate

\$16 \$48

### RED

**French Beaujolais-Village**

Alexandre Burgaud

\$15 \$38

**French Côtes Du Rhone**

Kermit Lynch

\$15 \$38

**Italian Toscana**

Avignonesi \*Da Di\* Rosso; Natural Wine

\$17 \$58

### TONIGHT'S MOCKTAIL

Refreshing but spicy  
Cucumber, Jalapeno  
and Mint over ice

\$15 GLASS

### TONIGHT'S WINE SPECIAL

If you enjoyed this evening's  
wine, you may pre-order  
a case for 20% OFF the  
regular price.

*Sante!*