

*Julienne*

FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985

# Friends Giving Dinner 2024

*Dress up for an elegante  
and leisurely-paced  
evening on our cozy,  
covered patio with  
tableclothes, soft music,  
fresh flowers, lots of  
candles and attentive  
waiter service.*

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

Friday, November 15

Tables for 2-8 guests

Table is your for the evening

Seasonal Menu with options

Free Parking is always nice!

**PRE-PAID RESERVATIONS**

\$75 Per Person

*plus tax and gratuity*

Reservation and Menu Options

**ONLINE:**

[JULIENNETOGO.COM/RESERVATIONS](https://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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# Friends Giving Dinner Menu

*Welcome!*

## APPETIZER CHOICE

*Enjoy a glass of Prosecco to toast to friends and family!*

### Butternut Squash Soup

### Fall Salad

*with Figs, Pecorino, Fresh Herbs and Champagne Vinaigrette*

## ENTRÉE CHOICE

### Marmalade Glazed Turkey Breast

*with Gravy and Cranberry Chutney*

### Mustard Pork Tenderloin

*with Cranberry Chutney*

### Maple Cayenne Salmon

## FAMILY-STYLE SIDE DISHES

### TO SHARE WITH THE TABLE, choose 3

Herbed Rosemary Currant Bread Stuffing

Garlic Mashed Potatoes

Sweet Potato Puree with Pecan Streusel

Baked Risotto with Gruyere

Haricot Verts with Orange Zest

Roasted Brussel Sprouts with Parmesan

## DESSERT CHOICE

Pumpkin Cheesecake with Pepita Brittle

Warm Apple Tart Tatin with Cinnamon Whipped Cream

Warm Maple Pecan Pie with Cinnamon Whipped Cream

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**

Chocolate Gingerbread  
Cookies, 6 mini cookies **\$22**

## FriendsGiving Wine Menu

*Enjoy our Curated Wine Selection*

### SPARKLING

Champagne, Premier Cru

<u>GLASS</u>	<u>BOTTLE</u>
N/A	\$85

### WHITE

Riesling, Mosel, Germany

\$14     \$34

Chardonnay, Santa Cruz, California

\$16     \$52

White Burgundy, Beaune, France

\$15     \$48

### RED

Nebbiolo, Piedmonte, Italy

\$16     \$48

Pinot Noir, Willamette Valley, Oregon

\$15     \$48

Lambrusco, Italy

\$14     \$38



### TONIGHT'S MOCKTAIL

Spiced Hot  
Apple Cider

\$15 GLASS

### WINE SPECIAL

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

*Sante!*