

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 /RESERVATIONS

IN-PERSON:
AT THE ORDER DESK

WALK-INS:
AS AVAILABLE

*We look forward
to serving you.*

— Julie & the Julienne Team

Julienne

FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

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 Crab and Shrimp Pasta

Sweet Peas, Asparagus, Vermouth Cream Sauce

Grilled Alaskan 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

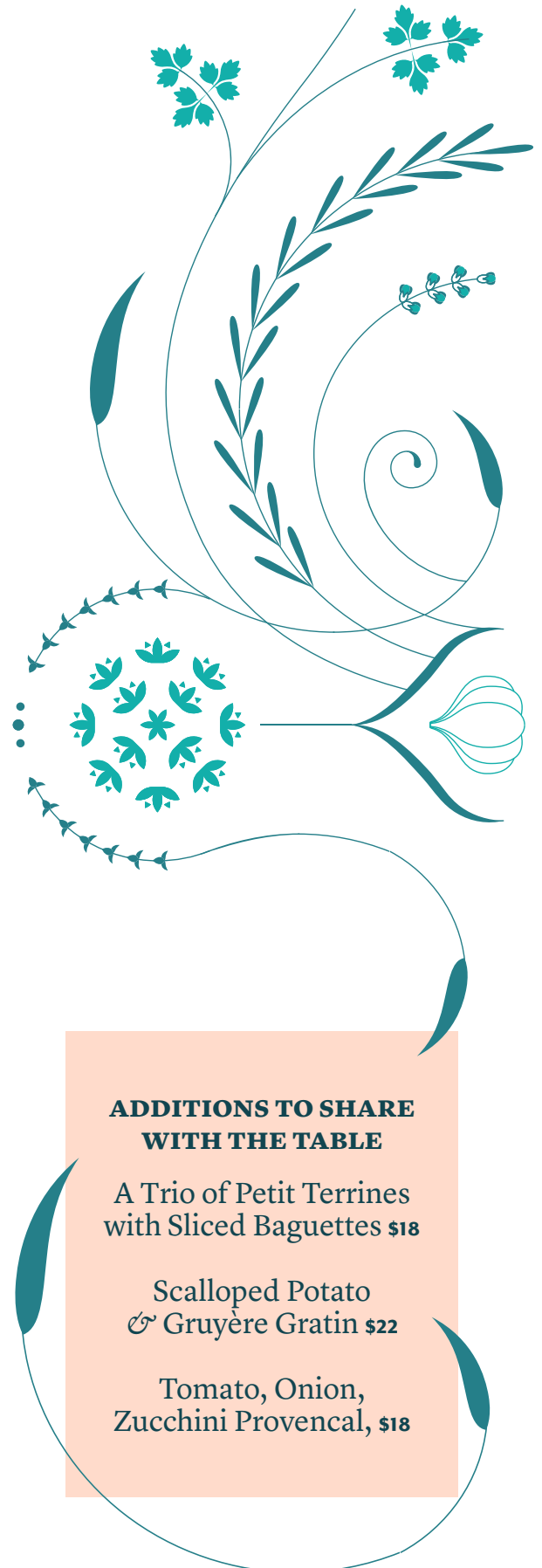
Summer Pudding with Berry Coulis

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

	<u>GLASS</u>	<u>BOTTLE</u>
	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!