

*Julienne*

FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985

# Saturday All Day Menu

*Join us for a leisurely and elegant dining experience*

## **APPETIZER CHOICE** *Includes your first Bellini!*

Fresh Fruit Cup with Berries

Espresso Glazed Coffeecake

Soup du Jour with Fresh Croutons

Simple Petite Greens, Cucumbers, Tomatoes, Lemon Vinaigrette  
and Rosemary Currant Parmesan Toast

## **SIGNATURE ENTRÉE CHOICE**

**Buttermilk Waffles** with Warm Maple Syrup, Crystalized Ginger Butter,  
Kahlua Spiced Pecans and Cranberries; Applewood Bacon

### **Salmon Hash with Sunnyside Up Eggs**

Served with Rosemary Currant Toast, Jam and Butter; Applewood Bacon

### **Green Omelette with Broccoli, Spinach, Asparagus and Feta**

Served with Roasted Tomato Salsa, Rosemary Roasted Potatoes,  
Rosemary Currant Toast, Jam and Butter; Applewood Bacon

### **Cheddar Cheeseburger** with Caramelized Onions, Julienne French Fries

### **Seafood Pasta with Crab, Shrimp and Shiitake Mushrooms**

Vermouth Cream Sauce

### **Poached Lobster and Avocado Salad with Orange Slices**

Bibb Lettuce, Fennel, Tarragon, Champagne Honey Vinaigrette

## **DESSERT CHOICE**

Slice of Signature Brown Sugar Chocolate Cake

Fresh Berries and Whipped Cream, Coconut Macaroon

Classic Crème Brûlée

## **BEVERAGE CHOICE**

Orange Juice | Brewed Coffee | Tea (Iced or Hot)

## **ADDITIONS TO SHARE WITH THE TABLE**

Applewood Bacon, 4 strips \$12 | Candied Bacon, 4 strips \$15

Julienne French Fries, \$14

Crème Brûlée Bread Pudding served with Vanilla Bean Crème Anglaise  
and Strawberry Sauce \$22

● **Mimosa Special:** A bottle of our favorite House French Sparkling with  
● a carafe of Orange Juice and however many glasses you would like! \$35



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## Wine Menu

### SPARKLING

	<u>Glass</u>	<u>Bottle</u>
<b>Jean Philippe Brut, France</b>	\$12.50	\$31.95
<b>La Salle, Premier Cru, Champagne</b>	N/A	\$85.00

#### Mimosa Special:

Share a bottle of our favorite House French Sparkling with a carafe of Orange Juice and however many glasses you would like! \$35

### WHITE

<b>Light Northern Italian, 11.5% alcohol</b> Tintero Bianco	\$13.00	\$28.00
<b>Sauvignon Blanc Reserve, South Africa</b> Ken Forrester	\$14.00	\$38.00
<b>White Burgundy, France</b> Domaine Drouhin, Macon Village	\$15.00	\$45.00
<b>CA Chardonnay, Santa Cruz Mountains</b> Domaine Eden	\$15.00	\$45.00
<b>Mediterranean Blend, House White</b> Blanc Elegance	\$13.00	\$22.00

### ROSE

<b>French Aperitif with Citrus, 8% alcohol</b> Rose Lime	\$13.00	\$30.00
<b>Beaujolaise Rose, France</b> Kermit Lynch	\$15.00	\$35.00

### RED

<b>Oregon Pinot Noir, Willamette Valley</b> Chemistry	\$15.00	\$45.00
<b>Portugal, Vinho</b> Villa Santa	\$14.00	\$38.00
<b>CA Cabernet, North Coast</b> Raymond Sommelier Selection	\$15.00	\$45.00
<b>Mediterranean Blend, House Red</b> Rouge du Soir	\$13.00	\$22.00



### WINE DU JOUR

Aperol Spritz, \$14  
Inquire about today's special.  
*Sante!*

### ADD-ON BEVERAGES

**BEER**  
Blue Chimay  
New Castle Ale  
IPA

**COLD**  
Orange Juice  
Lemonade  
French Lemonade  
Arnold Palmer  
Iced Tea and Iced Coffee  
Coke in a Bottle  
Sparkling Water

**HOT**  
Hot Chocolate  
Hot Tea  
Hot Coffee and Espresso Drinks