

*Julienne*

FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985

# Autumn Dining

*Dress up for a  
leisurely dinner  
with tableclothes,  
fresh flowers,  
soft music,  
attentive waiter service.*

*Al Fresco dining on our  
covered patio awaits!*

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

Friday Evenings

Tables for 2-10 guests

Table is your for the evening

Seasonal Menu with options

Free Parking is always nice!

**PRE-PAID RESERVATIONS**

\$85 Per Person

*plus tax and gratuity*

Reservation and Menu Options

**ONLINE:**

[JULIENNETOGO.COM/RESERVATIONS](http://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

# Autumn Dinner Menu

*Welcome!*

## APPETIZER CHOICE

*with a glass of bubbly!*

- Little Gem Caesar Salad with White Anchovies
- Classic Shrimp Cocktail with Tanqueray Cocktail Sauce
- Curried Pumpkin Soup

## ENTRÉE CHOICE

### Braised Short Ribs

Root Vegetables and Garlic Mashed Potatoes

### Roasted Chicken with Grainy Mustard Sauce

Butternut Squash Puree and Sauteed Spinach

### Bouillabaisse a la Julienne

Tomato Saffron Broth, Icelandic Cod, Mussels, Shrimp with Grilled Country Bread and Rouille

### Alaskan Halibut with Roasted Tomato Emulsion

Grilled Asparagus

## DESSERT CHOICE

- Pumpkin Cheesecake with Pepita Brittle
- Warm Apple Tart Tatin with Cinnamon Whipped Cream
- Warm Chocolate Molten Cake with Creme Anglaise
- Berries with Whipped Cream



## ADDITIONS TO SHARE WITH THE TABLE

A Trio of Petit Terrines with Sliced Baguettes, \$18

Scalloped Potato & Gruyère Gratin, \$22

Baked Risotto with Gruyere, \$22

## Summer Wine Menu

*Enjoy our Curated Wine Selection*

### SPARKLING

**Champagne, Premier Cru**  
La Salle

GLASS   BOTTLE

N/A   \$85

### WHITE

**Italian Soave, Vento**  
Suavia "Soave Classico"

\$16   \$48

**French Burgundy, Macon Village**  
Domaine Drouhin

\$16   \$48

**California Chardonnay, Santa Cruz**  
Domaine Eden

\$16   \$55

### RED

**Pinot Noir, Willamette Valley, Oregon**  
Chemistry

\$15   \$38

**Côtes Du Rhone, France**  
Kermit Lynch

\$16   \$55

**Nebbiolo, Piedmonte, Italy**

\$16   \$55

**Toscana**

Avignonesi \*Da Di\* Rosso; *Natural Wine*

\$15   \$45

### 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!*