

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

\$90 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



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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

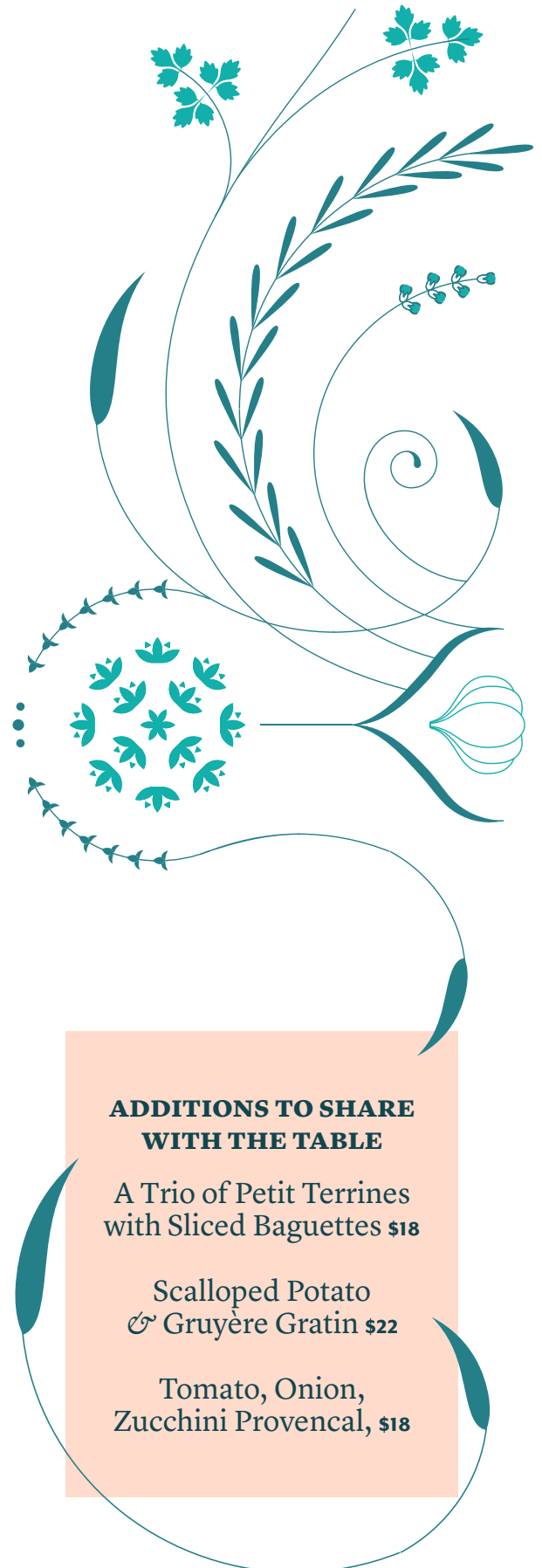
DESSERT CHOICE

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