

Julienne

FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Summer Dinner Menu

WELCOME!

APPETIZER CHOICE

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

Grilled Halibut

with Roasted Tomato and Basil Emulsion

🌀 Grilled Asparagus

Herbed Crumb Crusted Rack of Lamb

with Port Reduction & Roasted Broccolini

Roasted Portobello Mushroom

with Harissa Hummus & Farro, Grilled Vegetables

DESSERT CHOICE

Chocolate Pot de Crème

Pavlova with Lemon Curd & Fresh Berries

Fresh Berries with Whipped Cream

ADDITIONS TO SHARE WITH THE TABLE

A Trio of Petit Terrines with Sliced Baguettes \$17.95

Rosemary Currant Parmesan Toast \$12.95

Scalloped Potato & Gruyère Gratin \$22

Potato Corn Frittata \$17

Honey Cornbread \$15

Warm Summer Cobbler & Whipped Cream \$16

Mini Cookies & Bars \$17

Chocolate Covered Strawberries \$28

WINE

House Sparkling \$15 GLASS | \$32 BOTTLE

Premier Cru Champagne \$85 | BOTTLE

White Burgundy \$15 GLASS | \$32 BOTTLE

Rose Du Jour \$15 GLASS | \$32 BOTTLE

Oregon Pinot Noir \$16 GLASS | \$32 BOTTLE

Plus Featured Wines for this Evening

Summer Dinner Wine Menu

*Enjoy Curated Wines
Especially Chosen
for This Evening*

Sparkling

Zardetto Private Cuvee Frizzante

\$12 GLASS | \$22 BOTTLE

White

Chateau Peyrat Grave Blanc

\$16 GLASS | \$48 BOTTLE

Rosé

Mirabeau "Pure" Rosé, Côtes de Provence

\$17 GLASS | \$55 BOTTLE

Red

Janasse Côtes du Rhône Villages

Terre d'Argile

\$19 GLASS | \$65 BOTTLE

Wine Special

If you enjoyed this evening's wine, all are available to-go for a special Tonight-Only price. *Santé!*

