

Julienne

FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Holiday Dinner

*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
December 6 and 13

Tables for 2-10 guests

Enjoy our curated wine list
or a winter mocktail

Free Parking!

PRE-PAID RESERVATIONS

\$85 Per Person
plus Tax and Gratuity

View Reservations and Menu Options:

ONLINE: JULIENNETOGO.COM/RESERVATIONS

IN-PERSON: AT THE ORDER DESK

WALK-INS AS AVAILABLE!

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Holiday Dinner Menu

Welcome!

APPETIZER CHOICE

Classic Shrimp Cocktail

Roasted Butternut Squash Soup

with Croutons

Little Gem Caesar Salad with White Anchovies

with Rosemary Currant Croutons

ENTRÉE CHOICE

Grilled Alaskan Halibut

*with Roasted Tomato and Basil Emulsion
and Grilled Asparagus*

Julienne Boulibasse in Tomato Saffron Broth

served with Grilled Country Bread and Rouille

Roasted Pork Loin Roulade, Spiced Cranberry Chutney

with Roasted Brussels Sprouts and Pomegranate Seeds

Herbed Crumb Crusted Rack of Lamb

with Port Reduction and Roasted Broccolini

DESSERT CHOICE

Chocolate Pot de Crème

Warm Apple Tart Tatin

with Cinnamon Whipped Cream

Fresh Berries and 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

Plate of Warm Holiday Cookies \$13

PLUS FEATURED WINES FOR THE EVENING



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Holiday Wine Menu

*Enjoy Curated Wines
Chosen for This Evening*

SPARKLING

Jean Philippe, France

\$15 glass | \$32 bottle

La Salle, Premier Cru, France

\$85 bottle

WHITE

White Burgundy, France

\$16 glass | \$48 bottle

RED

Croze Hermitage, Northern Rhone, France

\$19 glass | \$65 bottle

NON-ALCOHOLIC MOCKTAIL

Hibiscus Punch with Club Soda

and Cranberry Garnish

\$12 glass

