

Julienne

FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

December Dinner Menu

Welcome!

APPETIZER CHOICE

Roasted Red Pepper and Pear Soup with
Pumpkin Croustons

Mixed Greens Salad, Radicchio, Pomegranate Seeds,
Kahlua Pecans, Bleu Cheese, Champagne Vinaigrette

Little Gem Caesar Salad with White Anchovies and
Rosemary Currant Croustons

ENTRÉE CHOICE

Sautéed Lemon Loup de Mer
with Haricot Verts with Toasted Almonds

Herb Crusted Pork Loin with Spiced Cranberry Chutney
and Roasted Brussel Sprouts

**Petite Filet Mignon with Port Reduction, Cremini
Mushrooms** and Creamed Spinach

DESSERT CHOICE

Warm Chocolate Molten Sour Cherry Cake with Fresh
Whipped Cream

Warm Apple Tart Tatin with Cinnamon Whipped Cream

Ginger Poached Pear with Crystalized Ginger Mascarpone

ADDITIONS TO SHARE WITH THE TABLE

Seafood Tower with Lobster, Shrimp, Crab, Scallops,
Clams and Mussels **\$125**

Trio of Petit Terrines with Sliced Baguettes:
Mushroom Walnut, Bleu Cheese, Sundried Tomato **\$18**

Scalloped Potato & Gruyère Gratin **\$22**



☘ **Plus Featured Wines for this Evening** ✦

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Wine Menu

*Enjoy Curated Wines
from France Especially
Chosen for This Evening*

Why not trying something new?

Sparkling

Champagne, NV Gremillet Selection Brut
\$25 GLASS | \$85 BOTTLE

White

Chablis, Domaine Daniel Dampt, 2022
\$20 GLASS | \$75 BOTTLE

Red

Beaujolais Villages "Lantignié," Alexandre
Burgaud, 2022
\$16 GLASS | \$52 BOTTLE

Chateauneuf du Pape, La Bastide St
Dominique, 2020
\$25 GLASS | \$95 BOTTLE



Tonight's Wine Special

If you enjoyed this evening's wine, all
are available To-Go by the bottle or case.
20% Off the Regular Price. Santé!

House Wine

House Sparkling \$15 GLASS | \$32 BOTTLE

Premier Cru Champagne \$85 BOTTLE

White Burgundy \$15 GLASS | \$45 BOTTLE

Oregon Pinot Noir \$16 GLASS | \$48 BOTTLE

