

Julienne

FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Summer Dining

On Our Patio

*A Return to
White Tablecloths
& Vibrant Dinner
Conversation*

3 COURSE DINNER

\$125 Per Person
Includes Tax & Gratuity
+ Special Sommelier Service

PARTICULARS

Thursday Evenings
Al Fresco Dining
Tables for 2-6 guests
One Special Table for 8

PRE-PAID RESERVATIONS

PHONE: 626 441 2299, EXT 3
EMAIL: RESERVATIONS@JULIENNE.US

*We will respond within
the business day*

IN-PERSON: AT THE ORDER DESK
ONLINE: COMING SOON!

*We look forward to
serving you!*

—Julie & the Julienne Team

We have had so many requests over the decades for dinner service on our enchanting patio and that time has finally arrived!

WELCOME TO OUR THURSDAY DINNERS—

Dress up and look forward to an elegant dining experience with white tablecloths and a romantic ambiance.

TO TRULY MAKE FOR A LEISURELY EVENING—

We offer one seating, at times of your choice, for tables of 2-6 guests.

In addition to the outside seating, the beautiful wood paneled Boutique will be transformed into an intimate salon for 8 guests.

THE 3-COURSE DINNER OFFERS—

You'll be offered options for appetizer, dinner and dessert.

Once seated, a visiting Sommelier will happily pour a taste of wines especially chosen for the evening's menu.

Wine, additional side dishes and desserts to share are offered and priced separately.

PART OF THE MAGIC OF JULIENNE IS THE QUIET RESIDENTIAL LOCATION—

Dine beneath vine drape arches under a canopy of trees, surrounded by twinkling lights, flickering gas lanterns and the sound of soft music in the background.

We value and honor your reservation and look forward to serving you!

We have 16 outdoor tables for 2-6 guests, and one special table for 8 guests inside. We offer one seating with multiple time options to ensure a pleasant and leisurely dining experience.

RESERVATION POLICY

- Pre-payment for the 3-course dinner portion of \$125 per person includes tax and gratuity.
- Additional purchases for food, wine, beverages will be on a separate bill presented at the end of your dinner.

ON A FINAL NOTE

- Because we consider this a unique experience, the evening is not child or pet friendly.
- We kindly ask for no outside food or wine.

DIRECT CONTACT FOR PRE-PAID RESERVATIONS

🔗 QUESTIONS:

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Summer Dinner Menu

WELCOME

Spiced Blue Cheese & Kahula Pecans
with Baguette

Rosemary Currant Parmesan Toast

House Champagne

APPETIZER CHOICE

Crisp Romaine, Pinenuts, Mint, Lemon Vinaigrette

Tomato Napoleon with Microgreens
& Aged Balsamic

ENTRÉE CHOICE

Grilled Halibut

with Roasted Tomato Basil Emulsion
& Steamed Asparagus with Lemon Herb Aioli

Herbed Crumb Crusted Rack of Lamb
with Port Reduction & Roasted Broccolini

Roasted Portobello Mushroom
with Harissa Hummus & Farro, Grilled Vegetables

DESSERT CHOICE SERVED WITH COFFEE

Chocolate Pot de Crème

Pavola with Lemon Curd & Fresh Berries

ADDITIONS TO SHARE WITH THE TABLE

Scalloped Potato & Gruyère Gratin \$22

Potato Corn Frittata \$18

Honey Cornbread \$15

Warm Summer Cobbler & Whipped Cream \$22

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!*



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