

# Julia's

RESTAURANT

Dinner Menu | Spring 2019

## LES SNACKS

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<b>FROMAGE DU JOUR</b>	7
<b>CASTELVETRANO OLIVES, CITRUS, CUMIN (GF)</b>	7
<b>SPICY CHIPOTLE LIME MIXED NUTS</b>	7

## LES SOUPES ET SALADES | STARTERS

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<b>SEASONAL MARKET SOUP</b>	8 cup / 12 bowl
<b>PROVENÇALE FISH SOUP</b> Aromatic Vegetable, Saffron and Tomato Stock, Gruyere, Rouille, Croutons	15
<b>LA SALADE VERTE</b> Butter Lettuce, Garden Herbs, Lemon, Shallot, Green Dressing	12
<b>LES ASPERGES</b> Delta Asparagus, Truffle Hummus, Radish, Lemon Zest, Sesame Seed	15
<b>LES BETTERAVES</b> Heirloom Beets, Burrata, Cress, Extra Virgin Olive Oil	16
<b>LES ESCARGOTS</b> Baked Snails, Pastis, Garlic Parsley Butter, Warm Baguette	13
<b>LE JAMBON</b> Thinly Sliced Artisan Bayonne Ham, Fig Marmalade, Sheep Milk Cheese, Grilled Levain	20

## LES ASSIETTES | MAIN COURSES

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<b>LA SOCCA</b> Provençale Crepe, Yam, Tomato Confit, Romanesco Broccoli, Arugula (vg, gf)	24
<b>LA SOLE</b> Local Sole, Fennel Potato Confit, Squid, Aromatic Broth	27
<b>L' AGNEAU</b> Roasted Lamb Sirloin, Salsifis au Gratin, Pea Puree, Green Garlic Jus	34
<b>LE CANARD</b> Duck Breast, Camargue Rice Risotto, Sauce Montmorency, Macerated Cherries, Pistachio Oil	29
<b>LA BAVETTE</b> 10 oz Grilled Hanger Steak, Haricot Vert, Shallot, Fingerling Potato, Sauce Marchand de Vin	32

## LE GARNITURE | SIDE

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<b>MARKET VEGETABLES</b>	8
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**Split Charge 5**

Executive Chef Fabrice Marcon



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
18% service charge for parties of 6 or more