Julia's RESTAURANT

Dinner Menu | Summer 2019

A GRIGNOTER | NIBBLES

LE FROMAGE DU JOUR **7**
CASTELVETRANO OLIVES, CITRUS, CUMIN (GF) **7**
CHIPOTLE LIME MIXED NUTS **7**
AVOCADO HUMMUS, SEASONAL VEGETABLES (V, GF) **11**

POUR COMMENCER | TO START

SEASONAL MARKET SOUP **9 cup / 12 bowl**

LA SALADE VERTE **12**
Butter Lettuce, Green Goddess Dressing, Fines Herbs, Radish

LA TOURTE **16**
Chard, Apple, Parmesan Pine Nuts Tart, Lemon Zest, Lavender

LES BETTERAVES **15**
Heirloom Beets, Roquefort Cream, Watercress, Extra Virgin Olive Oil (gf)

LE HARENG **14**
JC David Sustainable Herring, Potato Salad, Cucumber, Pickled Fennel, Citrus Cream (gf)

LES ESCARGOTS **13**
Baked Snails, Pastis, Garlic Parsley Butter, Warm Baguette (gf without baguette)

LA TERRINE DE CAMPAGNE **12**
Country Style Pork, Chicken Mushroom Pate, Pickled Vegetables, Croutons (gf without croutons)

LES ASSIETTES | MAIN COURSES

LE TIAN **21**
Chickpea Panisse, Summer Vegetable Gratin, Thyme, Basil, Olive Oil (v, gf)

LE BAR **29**
Roasted Sea Bass, Grecques de Legumes, Char Lemon Coriander Vinaigrette (gf)

LE FILET DE PORC **26**
Pork Tenderloin, Apricot, Brioche Pudding, Walnut Persillade, Cipollini Onions

LE CANARD **27**
Duck Breast, Camargue Rice, Nectarine, Turnip, Ginger Gastrique (gf)

LA BAVETTE **32**
10 oz Grilled Hanger Steak, Haricot Vert, Shallot, Fingerling Potatoes, Sauce Marchand de Vin (gf)

LE GARNITURE | SIDE

MARKET VEGETABLES **8**

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

Julia's Restaurant
2315 Durant Ave, 2nd Floor, Berkeley, CA 94704 | (510) 280-1547 | www.berkeleycityclub.com/julias-restaurant