

Julia's

RESTAURANT

Dinner Menu | Fall 2019

A GRIGNOTER | TO SNACK

Le Fromage Du Jour	7
Castelvetrano Olives, Citrus, Cumin (Gf)	7
Chipotle Lime Mixed Nuts	7

POUR COMMENCER | TO START

Seasonal Market Soup	9 Cup 12 Bowl
La Mousse De Foie	14
Chicken Liver Mousse, Apple Honey Gelee, Croutons, Cornichons	
La Tomate	15
Heirloom Tomato Avocado Salad, Basil, Extra Virgin Olive Oil	
La Salade Verte	12
Butter Lettuce, Green Goddess Dressing, Fines Herbs, Radish	
La Betterave	15
Roasted Organic Beet Tart, Goat Cheese, Rooftop Garden Herbs, Pickled Raspberry	
Le Ceviche	16
Tahitian Style Bay Scallop Ceviche, Coconut, Jalapeño, Lime, Taro Root Chips	
Les Escargots	13
Baked Snails, Pastis, Garlic Parsley Butter, Warm Baguette (gf without baguette)	

LES ASSIETTES | LARGE PLATES

Les Petit-Pois	23
Sweet Pea Kale Cake, Lemongrass Curry Sauce, Artichoke, Mint (v)	
Le Bar	31
Roasted Sea Bass, Cauliflower Puree, Romanesco, Rosemary Vinaigrette, Olive Tuille	
Le Filet De Porc	26
Pork Tenderloin, Market Apple, Bacon Brioche Pudding, Walnut Persillade, Brussels Sprout Leaves	
Le Magret	28
Duck Breast, Potato Darphin, Black Mission Fig, Market Greens, Bigarade au Cassis	
Le Poulet	25
Pan Roasted Mary's Chicken Breast, a la Provençale, Panisse	
Le Faux-Filet	39
10 oz. Grilled New York Steak, Haricot Vert, Shallot, Potato Gratin, Béarnaise Butter	

LE GARNITURE | SIDE

Market Vegetables	8	Potato Gratin	6
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