

# Julia's

RESTAURANT

Dinner Menu | Winter 2019

## A GRIGNOTER | TO SNACK

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<b>Le Fromage Du Jour</b>	7
<b>Castelvetrano Olives, Citrus, Cumin</b> (gf)	7
<b>Chipotle Lime Mixed Nuts</b>	7

## POUR COMMENCER | TO START

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<b>Seasonal Market Soup</b>	9 Cup   12 Bowl
<b>La Gateau De Foie</b>	14
Chicken Liver Gateau, Porto Caramel, Wild Arugula, Wheat Croutons	
<b>La Salade d'Ivert</b>	16
Organic Crisphead Lettuce, Market Apple, Mushroom, Winter Squash, Truffle Parmesan Dressing	
<b>La Salade Verte</b>	12
Butter Lettuce, Green Goddess Dressing, Fines Herbs, Radish	
<b>La Betterave</b>	15
Heirloom Beet Salad, Goat Cheese, Walnut and Pear Crumble	
<b>Le Ceviche</b>	16
Bay Scallops, Blood Orange, Cucumber, Celery, Olive Oil	
<b>Les Escargots</b>	15
Baked Snails, Pastis, Garlic Parsley Butter, Warm Baguette (gf without baguette)	

## LES ASSIETTES | LARGE PLATES

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<b>Le Choux Fleur</b>	23
Plant-Based Cauliflower Cake, Curried Apple, Celery, Lacinato Kale, Vadouvan Salad	
<b>La Sole</b>	28
Local Sole Filet, Butternut Squash Puree, Sauce Grenobloise, Wilted Bloomsdale Spinach	
<b>Le Filet De Porc</b>	26
Pork Tenderloin, Red Cabbage, Apple, Bacon Brioche, Juniper Berry Sauce	
<b>Le Magret</b>	29
Duck Breast, Polenta, Pear, Spiced Orange Sauce	
<b>Le Poulet</b>	25
Pan Roasted Mary's Chicken Breast, a la Provençale, Panisse	
<b>Le Faux-Filet</b>	39
10 oz. Grilled New York Steak, Haricot Vert, Shallot, Potato Gratin, Green Peppercorn Sauce	

## LE GARNITURE | SIDE

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**Market Vegetables** 8      **Potato Gratin** 6

**Split Charge** 5

Executive Chef Fabrice Marcon  
Master Chef of France



*18% service charge for parties of 6 or more*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness