

Julia's

RESTAURANT

— SMALL BITES —

FROMAGE DU JOUR	7
ESPELETTE SEASONED ALMONDS	7
MARINATED MEDITERRANNEAN OLIVES	7

— STARTERS —

CAULIFLOWER SOUP Apple, Crème Fraiche	12
BUTTER LETTUCES Shallots, Fines Herbes, Green Dressing	12
ESCARGOT Pastis, Garlic Parsley Butter, Warm Baguette	12
ORGANIC BEETS Candied Walnut, Whipped Roquefort, Watercress, Honey Vinaigrette	15
SMOKED HERRING Potato Salad, Apple Beet and Frisée Salad	15
DELTA ASPARAGUS SALAD Soft-Boiled Egg, Truffle Vinaigrette	15
DUROC PORK PÂTÉ Rhubarb Raisin Chutney, Pickled Carrot, Levain Toast	15

— MAINS —

BAIA PASTA SARDINIAN Wild Mushroom Ragout, Pea, Lemon, Reggiano	23
PORK TENDERLOIN Napa Cabbage, Pear Confit, Sauce Charcuterie	26
PETRALE SOLE Nantes Carrot, Delta Asparagus, Pistachio Pistou	29
ROASTED DUCK BREAST Parsnip, Lacinato Kale, Gastrique au Cassis	29
GRILLED BEEF TENDERLOIN Green Bean, Shallots Confit, Potato Mousseline, Bordelaise Sauce	35
Split Charge	5
Side of Napa Cabbage Confit	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