



## Restaurant Week Summer 2025

August 23-24 & 30-31 | Saturday 9 am - 3 pm | Sunday 9 am - 5 pm

### Three-Course Prix-Fixe Brunch \$35

#### First Course

##### Beignet-Style Doughnuts P

apple & crispy bacon pâte a choux/smokey whipped maple syrup

##### Roasted Pepper & Tomato Gazpacho DF|S|GF | (spanish cold soup)

chilled duet of roasted pepper & tomato gazpacho/zucchini blossom wrapped crab/trout caviar/chives/dill

##### Grilled Shrimp & Watermelon Salad S|GF

chilled herb grilled shrimp/grilled watermelon/strawberry/feta/basil/balsamic

#### Second Course

##### French Toast Sticks

corn flake crusted French toast sticks/creamy passionfruit dipping sauce

##### Ivy City Smoked Salmon Salad GFO

grilled east coast & doughnut peaches/avocado/red onion/  
bagel chips/baby gem lettuce/peach ginger vinaigrette

##### Steak & Eggs Florentine\* GFO + \$5

6oz New York strip/herb roasted breakfast potatoes/  
savory pastry filled with creamy spinach & poached eggs/béarnaise sauce

##### Croque Madame P

ham/gruyère/bechamel/brioche bread/fried egg/baby gem salad

#### Third Course

##### Citrus Olive Oil Cake N

whipped frosting/crushed pistachio

##### Summer Tiramisu

lemon/strawberries/lady fingers/white chocolate

##### Butterscotch Cheesecake GF

##### Limoncello Sorbet V+

DF Dairy Free | N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

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