



## Restaurant Week Summer 2025

August 19 – 30 | Tuesday - Saturday | 5 - 10 pm

Three-Course Prix-Fixe Dinner \$50

### First Course

**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

**Panzanella Salad** V|N  
torn tuscan bread/heirloom tomatoes/peaches/nectarines/basil/  
toasted pinenuts/buffalo mozzarella/baby gem lettuce/red wine & oregano vinaigrette

**Grilled Shrimp & Watermelon Salad** S|GF  
chilled herb grilled shrimp/grilled watermelon/strawberry/feta/basil/balsamic

**Chili Lime Street Corn Ribs** V|GF  
elote dipping sauce

### Second Course

**Creole Shrimp Linguine** S|P  
diced andouille sausage/cajun shrimp/roasted tomatoes/parmesan/cajun garlic butter sauce/chives

**Sweet & Sticky Short Rib** GF  
potato purée/asparagus

**Cedar Roasted Branzino** GF  
grilled corn, potato, green beans & tomato succotash/sweet corn velouté & gremolata/pumpkin seeds

**Truffle Roasted Chicken**  
wild mushroom mousse stuffed breast & leg/wild mushroom & spinach risotto

**Pea & Asparagus Risotto** V+  
heirloom tomato salad

### Third Course

**Citrus Olive Oil Cake** N  
whipped frosting/crushed pistachio

**Summer Tiramisu**  
lemon/strawberries/lady fingers/white chocolate

**Butterscotch Cheesecake** GF

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

571.344.9100 | [julasotp.com](http://julasotp.com) | OpenTable

44 Canal Center Plaza, Alexandria, VA 22314