Jula's®
ON THE POTOMAC

Restaurant Week Summer 2025

August 19 – 29 | Tuesday - Friday | 11:30 am - 3 pm

Three-Course Prix-Fixe Lunch $35

First Course

Roasted Pepper & Tomato Gazpacho DF|S|GF | (spanish cold soup)
chilled duet of roasted pepper & tomato gazpacho

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

Short Rib Ravioli
sautéed broccoli raab/carrots/leeks/rich veal demi-glace

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

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