



Summer Restaurant Week

August 14 – 30, 2026

Three-Course Prix-Fixe Brunch \$35

First Course

Roasted Pepper & Tomato Gazpacho

chilled roasted pepper and tomato gazpacho, garnished with blue crab and zucchini (s) (gf)

Summer Caprese Salad

seasonal heirloom tomatoes with creamy stracciatella, baby lettuce, basil oil, and crispy sourdough (v)

Butter Poached Shrimp & Heirloom Watermelon

chilled watermelon consommé with cucumber, basil, and pickled watermelon rind (s) (gf)

Second Course

Olive Crusted Branzino

kalamata olive-crusted branzino with sweet corn velouté, green beans, cherry tomatoes, sweet corn, and roasted potatoes (gf)

Truffle Chicken & Caviar

wild mushroom mousse-stuffed chicken ballotine, savory corn cakes, chicken demi, sunny side egg, caviar, chives

Heirloom Tomato Risotto

creamy risotto with heirloom tomatoes, fresh herbs, and mascarpone (v) (gf)

Third Course

Strawberry Tiramisu (v)

Peach & Mint Cheesecake (v) (gf)

Flourless Chocolate Cake

fresh berries, mixed berry sorbet (v) (gf)

Champagne Special

Veuve Clicquot Yellow Label — 19/90

special pricing available exclusively with the purchase of a Restaurant Week menu

s shellfish | v vegetarian | gf gluten-free

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