

JULIET is a new restaurant in the heart of Los Angeles. Inspired by the way Parisians are dining now, the restaurant serves bright, thoughtfully composed dishes with a seafood focus. A notable wine program features hundreds of hand selected wines from regions across France.

With elegant interiors envisioned by AD 100 designer Jeremiah Brent, the 120-seat restaurant features a shaded terrace, walk-up bar and a dynamic communal table.

JULIET, the latest from the group behind Norah and margot, is a memorable space for brand activations and intimate celebrations.

PRESS

"Part Parisian brasserie, part California chic, this out-of-nowhere newcomer from the Norah and Margot team is full of class"

- Eater

"Le Marais meets L.A. in dishes like moules persillade or poisson cru."

- Vogue

"We're adding Juliet to our Los Angeles restaurant list, not only for the bright French-inspired menu but for the gorgeous design by Jeremiah Brent."

- domino

"Offering one of the most impressive new dining spaces to debut this year, this is the stylish brunch that Westside fashionable types have been waiting for."

- Eater



MENU

Open for brunch and dinner, JULIET's Modern Parisian menu references classic French techniques, layering in global flavors and local, seasonal seafood and produce.

The dishes are light and bright, and eminently shareable.

The menu is complemented by a cocktail list focused on well executed classic cocktails and an extensive wine list of French producers, meant to be explored.

All menus may be customized for your guests' needs and dietary restrictions.



SAMPLE MENU

Poisson Cru sliced amberjack / meyer lemon ponzu / serrano oil

Tarama whipped cod dip / smoked trout roe / breakfast radish

Chou Fleur flowering cauliflower / koji marinade / ginger-scallion sauce

Salade Classique market greens / heirloom tomato / vadouvan vinaigrette

Courgettes summer squash / labneh / chimichurri / hazelnuts

Risotto aux Champignons acquerello rice / maitake mushrooms / hazelnuts / sage

Daurade Royale wild sea bream / ratatouille / sauce pistou

Cotes d'Agneau lamb rib chops / chickpea puree / olive tapenade

Madeleines au Beurre Noisette brown butter madeleines / salted honey chantilly

Eclairs Maison dark chocolate-sea salt / yuzu-poppyseed



TRAY & STATION SAMPLE

TRAY PASS

Dressed Oysters cucumber / trout roe

Amberjack crudo meyer lemon ponzu / serrano oil

Chilled Mussels on Toast sauce verte

Sea Bream Tartare royal ossetra / crème fraîche

Duck Confit "Cigars" sauce valois

COLD STATIONS

Cheese & Charcuterie with chef's accompaniments

Salade D'endives walnuts / grapes / Roquefort cheese

Salade Classique market greens / snap peas / fines herbs

Market Fruit seasonal selection

HOT STATIONS

Roasted Eggplant white soy / sesame
Grilled Baby Bok Choy ginger-scallion
Roast Chicken black lentils / truffle jus
Lamb Rib Chops / chickpea puree / olive tapenade

DESSERTS

Brown Butter Madeleines salted honey chantilly
Creme Fraiche Cheesecake passion fruit geleé
Eclairs yuzu poppyseed & dark chocolate sea salt



EVENTS

events@juliet.la

RESERVATIONS

resy.com/cities/la/juliet 310.643.5853

PRESS

info@juliet.la

HOURS OF OPERATION

Monday - Friday

11am - 3pm

5pm - 12am

BRUNCH / LUNCH

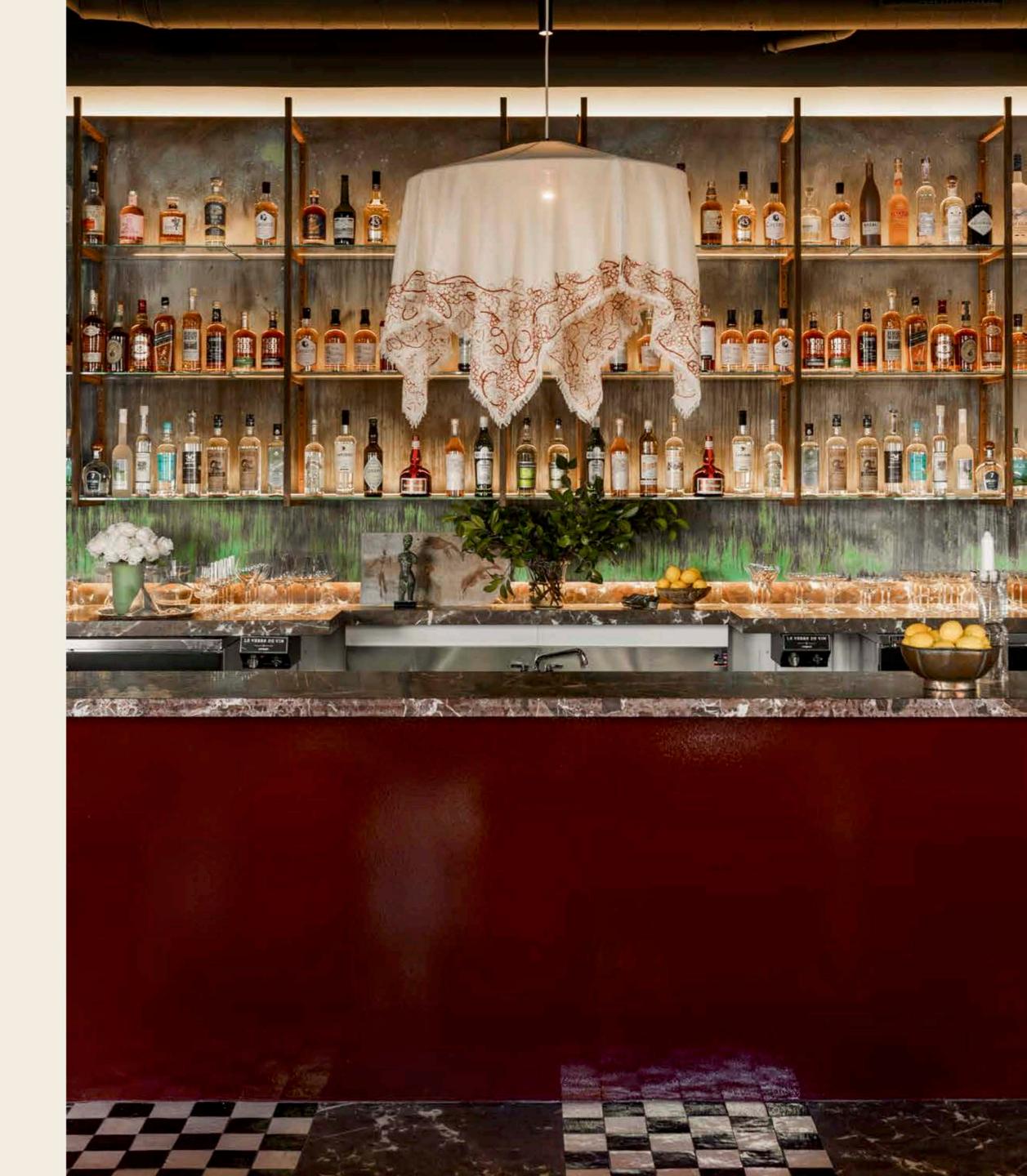
Saturday-Sunday

11am - 12am



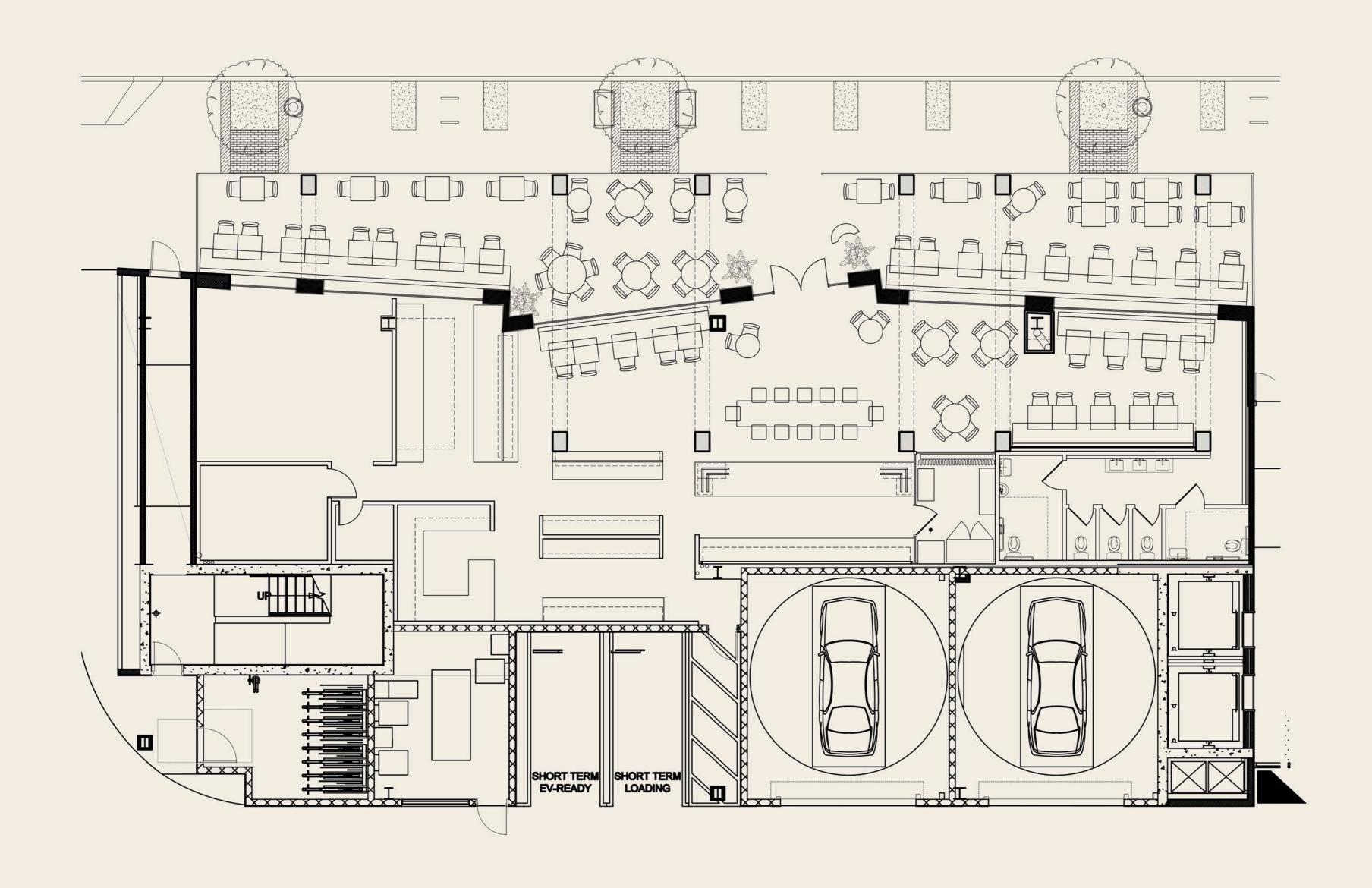
HIGHLIGHTS

- 3,300 square feet (approx) of flexible venue space
- Accommodates approximately 110 seated or 150 for reception
- Shaded terrace available for 30 seated guests
- Bright French-inspired menu highlighting seasonal ingredients and seafood from Southern California
- Hundreds of hand selected French wines available, and a Sommelier team to assist with pairings
- Full service bar with classic cocktails made with fresh ingredients
- Valet parking available









THANK YOU

We look forward to hosting your next event.