

# JULIET

Huîtres / daily oysters / cucumber / trout roe*	18
Tarama / whipped cod dip / dill oil / radish*	18
Salade d'Endives / endives / walnuts / grapes / Roquefort	20
Salade Classique / market greens / heirloom tomato / vadouvan vinaigrette	20
Salade à grains / farro / quinoa / seasonal vegetables / goat cheese	20
Poisson Cru / sliced amberjack / meyer lemon ponzu / serrano oil*	26
Assiette de Saumon / smoked salmon / herb chevre / horseradish*	25
Chou Fleur Grillees / flowering cauliflower / koji glaze / ginger-scallion sauce	22
Pain Perdu / custard french toast / berry compote / chantilly	20
Crêpes Suzette / citrus segments / Grand Marnier caramel	20
Omelette Classique / soft center omelette / market greens*	22
Oeufs et Ratatouille / poached eggs / ratatouille / grilled bread*	22
Croque Madame / smoked ham / green chile béchamel / sunny side egg	26
Confit de Canard et Haricots / braised beans / duck confit / poached egg / béarnaise*	26
Daurade Royale / wild sea bream / ratatouille / sauce pistou	42
Poulet Rôti / boneless half chicken / winter squash / citrus jus	38

\* Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk for foodborne illness, especially if  
you have a medical condition.

a 4% restaurant fee will be added to all checks. the charge is optional and can be removed upon request.