

Julia's at the Berkeley City Club

SAMPLE LUNCH MENU

starters

local yellow corn soup crème fraiche, basil pistou, croutons	11
organic baby lettuces cucumber, red & watermelon radishes, shallot vinaigrette	10
butter lettuce sun crest peaches, toasted hazelnuts, tarragon, dijon vinaigrette	12
romaine hearts grain-mustard Caesar dressing, focaccia croutons, parmesan	12
burrata cheese toy box tomatoes, basil, olive vinaigrette, grilled focaccia	13
roasted beets pistachio, gorgonzola, watercress, white wine vinaigrette	12
add grilled chicken breast to any salad	4

main courses

summer squash risotto trumpet mushrooms, green & yellow zucchini, ricotta, mint	18
orecchiette pasta olive oil poached albacore, roasted tomatoes, castelvetrano olive	18
roasted petrale sole summer pole beans, olive oil crushed potatoes, sauce vierge	18
grilled flat-iron steak caramelized onions, mushrooms, watercress, french fries	18
grilled chicken sandwich spicy aioli, cucumber, pickled red onion, cilantro	13
bcc club sandwich diestel turkey, bacon, avocado, tomato jam, butter lettuce, aioli	13
croque monsieur ham, gruyere, caramelized onions, sauce mornay, brioche maison	13
grilled steak tartine tomato jam, aioli, pickled red onion, watercress, radishes	16

executive chef: alaun grimaud

due to california's water crisis, we comply with state law and serve water only upon request.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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SAMPLE DINNER MENU

starters

sweet corn soup crème fraiche, croutons, basil pistou	12
butter lettuce sun crest peaches, toasted hazelnuts, dijon vinaigrette	12
red beets pistachio, goat cheese, watercress, white wine vinaigrette	12
burrata cheese toy box tomatoes, olive vinaigrette, grilled focaccia bread	13
chicken liver terrine apricot confiture, house-made brioche toast points	14
duck rillettes pickled raisins, pommery mustard, grilled sourdough bread	14
potato gnocchi red wine braised short ribs, vegetable matignon, mushrooms	14
corn agnolotti roasted toy box tomatoes, basil, house-made ricotta	14

main courses

roasted white sea bass yellow wax & blue lake beans, fingerlings, sauce vierge	30
grilled pork chop braised cannellini beans with porcini, pearl onion, chimichurri	26
roasted duck breast glazed romano beans, polenta, pickled currants, duck jus	30
grilled flat iron steak spinach with confit shallots, potato mousseline, porcini jus	29
roasted lamb rack spiced eggplant, chickpea panisse, shishito peppers, sherry jus	32
summer squash risotto roast squash, trumpet mushrooms, house-made ricotta, mint	24

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SAMPLE DESSERT MENU

Chocolate Ganache Torte

almonds, dulce de leche, lavender ice cream

9

Tarte aux Framboises

raspberry tart, crème pâtissière,
mascarpone chantilly

9

Sweet Corn Panna Cotta

summer berries, basil, caramel corn

9

Riz au Lait

vanilla bean rice pudding, salted caramel

9

Roquefort Blue Cheese

fig jam, candied walnuts, crostini

8

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AFTER DINNER DRINKS MENU (Sample)

Errazuriz, Late Harvest Sauvignon Blanc, Chile 2012	8
Navarro, Late Harvest Riesling, Mendocino 2012	12
Blandy's Madeira, Malmsey 10 yr	11
Ramos Pinto "Collector Riserva" Ruby Port	9
Dow's 10 yr Tawny Port	11
Graham's 20 yr Tawny Port	14
Dow's "Quinto do Bomfim" Vintage Port 1999	16
Nonnino, Grappa di Moscato	9
St. George Spirits, Pear Brandy	8

Cognacs and Liqueurs available on request

Peet's Coffee	2
Assorted Teas	3.5