

-Retro Night-
Culinary Classics

at

...Jules...

5-Course Prix Fixe

Julius Adam Sanders, Executive Chef & Owner

Michael LaBombard, Sous Chef

First Course

Cream of Wild Forest Mushroom Soup

Second Course

Waldorf Salad

Third Course

Duck Liver Pate

or

House Smoked Fish Plate

Entrée

Boeuf Bourguignon

served with house-tossed parsley gnocchi

Dessert

Banana Foster

*...a retrospective study of the classics every
Friday Night at Jules...*