



Summer Restaurant Week

August 14 – 30, 2026

Three-Course Prix-Fixe Dinner \$55

First Course

Roasted Pepper & Tomato Gazpacho

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

Summer Caprese Salad

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

Chili Lime Corn Ribs

charred sweet corn ribs with chili-lime seasoning and house-made elote dipping sauce (v) (gf)

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)

Sweet & Sticky Short Rib

slow-braised short rib with potato purée and sage honey carrots (gf)

Truffle Roasted Chicken

wild mushroom mousse-stuffed chicken ballotine, corn and parmesan flan, baby zucchini, charred baby corn, truffle chicken jus (gf)

Heirloom Tomato Risotto

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

Blue Crab Campanella

campanella pasta with blue crab, sweet corn velouté, lemon, chive, herb oil, and caviar (s)

Third Course

Strawberry Tiramisu (v)

Peach & Mint Cheesecake (v) (gf)

Flourless Chocolate Cake

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

s shellfish | v vegetarian | gf gluten-free

571.344.9100 | julasotp.com | OpenTable

44 Canal Center Plaza, Alexandria, VA 22314



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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

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Summer Caprese Salad

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

Chili Lime Corn Ribs

charred sweet corn ribs with chili-lime seasoning and house-made elote dipping sauce (v) (gf)

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)

Sweet & Sticky Short Rib

slow-braised short rib with potato purée and sage honey carrots (gf)

Truffle Roasted Chicken

wild mushroom mousse-stuffed chicken ballotine, corn and parmesan flan, baby zucchini, charred baby corn, truffle chicken jus (gf)

Heirloom Tomato Risotto

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

Blue Crab Campanella

campanella pasta with blue crab, sweet corn velouté, lemon, chive, herb oil, and caviar (s)

Third Course

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