Jula's
ON THE POTOMAC

A NEW WAY TO CELEBRATE THANKSGIVING



NOVEMBER 26 | 11:30 AM - 7 PM

This Thanksgiving, we're delighted to introduce a new dining option at Jula's.

The Thanksgiving Feast | $165 per guest
An abundant holiday celebration featuring our seafood display, carving hall, traditional accompaniments, and festive desserts.

Three-Course Thanksgiving Dinner | $75 per guest
A beautifully prepared, seated holiday dinner featuring three courses, with optional seafood enhancements. No prepayment required.

A Seat at Our Table | $165 per guest
Our special communal Thanksgiving experience, created exclusively for guests dining solo who would enjoy celebrating in good company.

However you choose to gather, we look forward to sharing Thanksgiving with you.

Explore our Thanksgiving dining experiences and reserve your place at www.julasotp.com | 571.344.9100

Thanksgiving on the Potomac

Grand Holiday Buffet | $165 per guest

Chef-Attended Action Stations • Complimentary Family Photo

2-hour experience | 11:30 am – 7 pm

Beverages

Brewed Coffee | Hot Tea | Iced Tea | Soft Drinks

alcoholic beverages are available separately

Seafood Display

East Coast Oysters | Jumbo Shrimp Cocktail | Crab Claws | Spiced Ahi Tuna

champagne mignonette | horseradish | sriracha cocktail | lemon

Chef's Carving Hall

Cider Brined Turkey | Whistle Pig-Maple Glazed Ham | Roasted Branzino

house gravy | cranberry–orange chutney | spiced pear preserves | whole grain mustard

Wild Mushroom Risotto | Caramelized Whipped Sweet Potatoes

Roasted Pear & Prosciutto Salad

Thanksgiving Table

Parker House Rolls | Sweet Potato Biscuits | Butternut Squash Bisque

Shaved Brussels Sprouts Salad | Roasted Maple & Sage Carrots

Rosemary Stuffing | Whipped Yukon Gold Potatoes

Roasted Spiced Petite Potatoes | Mac & Cheese

Dessert Gallery

Bourbon-Spiked Carrot Cake | Butterscotch Pumpkin Bread Pudding

Maple Cheesecake | Apple Cider Pâtes de Fruit | House Chocolates

Menu is subject to change.

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Thanksgiving on the Potomac

Three-Course Thanksgiving Dinner | $75 per guest
$35 kid's menu available
2-hour experience | 11:30 am – 7 pm

Beverages

Brewed Coffee | Hot Tea | Iced Tea | Soft Drinks
alcoholic beverages are available separately

First Course

Your choice of soup or salad.

Butternut Squash Bisque
Shaved Brussels Sprouts Salad | Roasted Pear & Prosciutto Salad

Second Course

Your choice of one entrée and three accompaniments.

Cider Brined Turkey | Whistle Pig-Maple Glazed Ham | Roasted Branzino
house gravy | cranberry–orange chutney | spiced pear preserves | whole grain mustard

Wild Mushroom Risotto | Roasted Maple & Sage Carrots
Caramelized Whipped Sweet Potatoes
Rosemary Stuffing | Whipped Yukon Gold Potatoes
Roasted Spiced Petite Potatoes | Mac & Cheese

Third Course

Your choice of one dessert.

Bourbon-Spiked Carrot Cake | Butterscotch Pumpkin Bread Pudding
Maple Cheesecake | Blood Orange Sorbet

Seafood à la carte

East Coast Oysters 18 | Jumbo Shrimp Cocktail 27 | Crab Claws 33 | Spiced Ahi Tuna 19
champagne mignonette | horseradish | sriracha cocktail | lemon

Menu is subject to change.
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