

Julienne

VALENTINE'S DAY MENU 2010

Celebrate the month of Amour with the one you love...or intend to woo!...with our special Valentine's Day Menu. This menu will be available February 12-13, for pick up after 11am. Please see reverse side for Ordering & Pick-up Information. Regular Market items will also be available. We love and appreciate you! -Julie and the Julienne Staff

APHRODISIACS

- Bittersweet Chocolate Ganache Tart with Fresh Raspberry and Gold Leaf Garnish, *individual, 6.95; whole serves 12-15, 42.50*
- Coconut Cream Pie with Chantilly Cream, *individual, 6.95*
- Chocolate Dipped Profiteroles with Almond Creme Patisserie, *box of 4 mini, 9.00*
- New York Cheesecake with Spiced Blueberry Compote, *individual, 6.95; whole, 48.00*
- Red Velvet Cupcakes with Cream Cheese Frosting, Chocolate Shavings, *box of six small, 13.50 ; 6-inch cake, 32.00*
- German Chocolate Brownies, *box of 4, 11.00*
- Chocolate Dipped Strawberries, *half dozen, 17.70*
- Amorous Gifts tied with a bow*
- Shortbread Heart Cookies, *1 dozen mini, 9.60*
- Chocolate Pepper Heart Cookies, *1 dozen mini, 9.60*
- Macarons de Paris, *box of 10 assorted flavors, 22.50*
- Heart Shaped Linzer Sandwich Cookies with Raspberry Jam, *box of 4, 10.00*
- Chocolate Bourbon Fudge Sauce, *half pint, 5.95; pint, 13.50*
- Fleur de Sel Caramel Sauce, *half pint, 6.95; pint 13.50*

COMPLETE DINNERS

- Pan Seared Sea Scallops with Blood Orange Beurre Blanc, Asparagus Chinois, and Celery Root Puree in a Phyllo Cup, *19.95*
- Poppyseed Crusted Ahi Tuna with Wasabi Aioli and Wonton Garnish, Steamed Rice and Sautéed Sugar Snap Peas, *18.95*
- Pepper Crusted Filet of Beef Medallion with Port Reduction, Grilled Asparagus, and Potato Chive Cake, *21.95*
- Chicken Cannelloni with Tomato Herb Sauce and Béchamel, *11.95 pair*

HORS D'OEUVRES & APPETIZERS

- Tomato Basil Soup, *quart serves 2-3, 10.50*
- Hearts of Romaine with Feta, Toasted Pinenuts, Chiffonade of Mint, Meyer Lemon Vinaigrette, *serves 3-4, 12.50*
- Baby Spinach, Roasted Beets, Candied Walnuts, Chevre, Citrus Honey Vinaigrette, *serves 3-4, 12.50*
- Heart Shaped Terrines, *serves 2-4, 7.50*
 - Layered Sun-Dried Tomato Pesto and Basil Pesto
 - Bleu Cheese and Spiced Pecan
 - Mushroom, Toasted Walnuts and Dried Cranberry Garnish
- Mini Rock Shrimp Crabcakes with Red Pepper Remoulade, *26.95 per dozen*
- Jumbo Shrimp with Tanqueray Cocktail Sauce, *18.00 half dozen*
- Garlic Parmesan Boule, requires reheating, *9.95 each*
- Rosemary Currant Parmesan Toast, *7.50 per dozen*
- Toasted Baguette Crisps, *5.25 bag*

BREAKFAST

- Crème Brulée French Toast, *medium serves 3-4, 15.95; large serves 12-15, 42.00*
- Chocolate Chip Waffles, *frozen bag of 4, 11.95*
- Cinnamon Buns, *tray of 6, 11.95*
- Almond Croissant with Almond Crème Patisserie, *2.75 each*
- Julienne Fresh Apple Sauce (from The Canyon Ranch Cookbook), *6.95 pint*
- Rosemary Currant Rolls, *0.80 each*

WINE PAIRING

- Sparkling Rose, D. Charles Allexant, 'Pinky', *35.00*
- Prosecco, La Marca,, *17.95* | Bordeaux Rose, Chateau La Mouliniere 2008, *19.95*
- Bordeaux, Chateau la Tour de Mons 2006, *65.00* | Pinot Noir, Flowers 2007, *65.00* | Plus Magnums - *please ask!*

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VALENTINE'S DAY MENU 2010 ORDERING & PICK-UP INFORMATION

You may place an order by: • phone 626.441.2499 (ask for Kate, ext. 15) • fax 626.441.3010 • email kate@julienmetogo.com.

These items will be available Friday, February 12 and Saturday, February 13 for pick-up after 11am.

First and Last Name: _____ Phone: _____

**Credit Card (circle): (MC) (Visa) (AMEX) _____ Exp: _____

**Orders will not be processed without a credit card.

**Orders not picked up by close of business on February 13 will be charged to the credit card number on file.

Pick-up Day:	Pick-up Date:	Pick-up Time:	Date Order Placed:	Staff Initials:
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APHRODISIACS	QTY	PRICE	CODE
Bittersweet Chocolate Ganache Tart, <u>individual</u>		6.95	7101
Bittersweet Chocolate Ganache Tart, <u>whole</u>		42.50	7102
Coconut Cream Pie with Chantilly Cream, <u>individual</u>		6.95	7161
Chocolate Dipped Profiteroles with Almond Crème Patisserie, <u>box of 4 mini</u>		9.00	7002
New York Cheesecake with Spiced Blueberry Compote, <u>individual</u>		6.95	7200
New York Cheesecake with Spiced Blueberry Compote, <u>whole</u>		48.00	7201
Red Velvet Cupcakes with Cream Cheese Frosting, <u>box of 6 small</u>		13.50	6 x 7375
Red Velvet Cupcakes with Cream Cheese Frosting, <u>6-inch cake</u>		32.00	7251
German Chocolate Brownies, <u>box of 4</u>		11.00	6952
Chocolate Dipped Strawberries, <u>half dozen</u>		17.70	6 x 7178
Shortbread Heart Cookies, <u>1 dozen mini</u>		9.60	12 x 7003
Chocolate Pepper Heart Cookies, <u>1 dozen mini</u>		9.60	12 x 7003
Macarons de Paris, <u>box of 10 assorted flavors</u>		22.50	10 x 10500
Heart Shaped Linzer Sandwich Cookies with Raspberry Jam, <u>box of 4</u>		10.00	4 x 9011
Chocolate Bourbon Fudge Sauce, <u>half pint</u>		5.95	7786
Chocolate Bourbon Fudge Sauce, <u>pint</u>		13.50	7787
Fleur de Sel Caramel Sauce, <u>half pint</u>		6.95	7765
Fleur de Sel Caramel Sauce, <u>pint</u>		13.50	7766
COMPLETE DINNERS			
Pan Seared Sea Scallops Dinner		19.95	302
Poppysseed Crusted Ahi Tuna Dinner		18.95	303
Pepper Crusted Filet of Beef Medallion Dinner		21.95	304
Chicken Cannelloni Dinner, <u>per pair</u>		11.95	6670
HORS D'OEUVRES & APPETIZERS			
Tomato Basil Soup, <u>serves 2-3 per quart</u>		10.50	6622
Heart of Romaine with Meyer Lemon Vinaigrette, <u>serves 3-4</u>		12.50	6519
Baby Spinach with Citrus Honey Vinaigrette, <u>serves 3-4</u>		12.50	6533
Layered Sun Dried Tomato and Basil Pesto Terrine, <u>serves 2-4</u>		7.50	6150
Bleu Cheese and Spiced Pecan, <u>serves 2-4</u>		7.50	6150
Mushroom, Toasted Walnuts and Dried Cranberry Garnish, <u>serves 2-4</u>		7.50	6150
Mini Rock Shrimp Crabcakes with Red Pepper Remoulade, <u>per dozen</u>		26.95	6249
Jumbo Shrimp with Tanqueray Cocktail Sauce, <u>per half dozen</u>		18.00	.5 x 6260
Garlic Parmesan Boule, <u>requires reheating</u>		9.95	6910
Rosemary Currant Parmesan Toast, <u>per dozen</u>		7.50	6917
Toasted Baguette Crisps, <u>per bag</u>		5.25	6915
BREAKFAST			
Crème Brulée French Toast, <u>medium serves 3-4</u>		15.95	6120
Crème Brulée French Toast, <u>large serves 12-15</u>		42.00	6121
Chocolate Chip Waffles, <u>frozen bag of 4</u>		11.95	6132
Cinnamon Buns, <u>tray of 6</u>		11.95	4228
Almond Croissant with Almond Crème Patisserie, <u>each</u>		2.75	6020
Julienne Fresh Apple Sauce, <u>per pint</u>		6.95	4407
Rosemary Currant Rolls, <u>each</u>		0.80	6932

