



Julienne

Established 1985
FINE FOODS & CELEBRATIONS



VALENTINE'S DAY 2018

Celebrate the one you love or the one you want to woo...with our special Valentine's Day Menu. This menu will be available in the Gourmet Market, February 13 & 14, for pick up after 11am. Please see reverse side for Ordering and Pick up Information. Regular Market items will also be available.

We appreciate you choosing Julienne for your celebrations! Julie and the entire Julienne Staff-



PRIX FIXE MENUS

DINNER I

Herb Crusted Rack of Lamb with
Spiced Pomegranate Sauce

Curried Couscous
with Roasted Carrots

Sautéed Swiss Chard

Bibb Lettuce Salad

\$ 40.00 per person

suggested wine pairing:

Domaine Drouhin, Pinot Noir

DINNER II

Steamed Salmon
with Pinot Noir Reduction

Wild Rice with Parsley
and Oyster Mushrooms

Haricots Verts with Lemon Zest

\$30.00 per person

suggested wine pairing:

Dopff & Irion, Pinot Blanc

DINNER III

Pork Tenderloin Roulade Stuffed
with Pecans and Dried Fruit with a
Spiced Sour Cherry Sauce

Garlic Mashed Potatoes
in a Phyllo Cup

Roasted Brussels Sprouts

Bibb Lettuce Salad

\$30.00 per person

suggested wine pairing:

Dopff & Irion, Pinot Blanc

A LA CARTE SELECTIONS...add to Prix Fixe or create your own menu.

HOR D'OEUVRES and APPETIZERS

Roasted Tomato Burrata Bites in Puff Pastry
Garlic Grilled Shrimp with Moroccan Tomato Jam
Ahi Tuna on Wonton Squares with Wasabi Aioli
Fois Gras, Lingonberry Jam on Brioche
Blini with Smoked Salmon & Crème Fraiche
Heart Shaped Terrines:
Sun-Dried Tomato | Smoked Salmon
Fig & Gorgonzola | Mushroom

CLASSIC ENTREES

Lobster Bisque (*limited quantities*)
Shrimp & Crab Curry
Herb Crusted Rack of Lamb with Spiced Pomegranate
Pork Tenderloin Roulade with Pecans, Dried Fruit
and a Spiced Pomegranate Sauce
Steamed Salmon with Pinot Noir Reduction
Sour Cherry Chicken Breast
Swiss Chard & Mushroom Lasagna
Crème Brulee French Toast
Crème Anglaise – *just like we serve in our Restaurant!*
Strawberry Coulis – *just like we serve in our Restaurant!*

SIDE DISHES

Haricot Verts with Lemon Zest
Roasted Brussels Sprouts
Curried Couscous with Roasted Carrots
Sautéed Swiss Chard
Garlic Mashed Potatoes
Garlic Mashed Potatoes in a Phyllo Cup
Wild Rice with Parsley & Oyster Mushrooms
Bibb Lettuce Salad with Walnuts & Gorgonzola
with Grapeseed Oil
Fruit Salad

SWEETS & APHRODISIACS

Apple Tart Tatin
Chocolate Pot De Crème
Chocolate Glazed Profiteroles with Chantilly Crème
Mexican Hot Chocolate Cobbler
Mini Red Velvet Cake
Lemon Glazed Teacake
Heart Shaped Linzer Cookies with Raspberry Jam
Pink Meringues with Red Sprinkles
Pistachio & Sour Cherry Biscotti
Chocolate Pepper Hearts
Kahlua Pecans
Julienne Truffles

BREAD

Rosemary Currant Rolls
Toasted Baguette Crisps
Rosemary Currant Parmesan Crisps

WINE

Raymond Hill, Cabernet
Domaine Drouhin, Pinot Noir
Dopff Irion – Pinot Blanc
Bogo Del Col Alt, Prosecco
Jean Phillipe, Sparkling Wine
Premier Cru, Champagne
Merroto, Sparkling Rose
Mini Courtage with a Bag of Mini Cookies

*Annual Customer Appreciation
"Chocolate Festival"*

*Wednesday, February 14, 2018
Valentine's Day*

IMPORTANT ORDERING INFORMATION

Pick up day:

Email order: save pdf to your desktop, fill out, save and email to: order@julienne.us
Over the phone or in person: 626-441-2299 | in the Gourmet Market
PICK UP DAYS: TUESDAY & WEDNESDAY, FEBRUARY 13 & 14

First Name:		Last Name:			Time:
Contact Phone:		Email:			
**Credit Card: (MC) (Visa) (Disc) (Amex):		Exp:	Sec code:	Staff Initials:	

PRIX FIXE MENUS, <i>priced and portioned per person</i>	QTY	CODE	PRICE
DINNER I, Herb Crusted Rack of Lamb		210	40.00
DINNER II, Steamed Salmon with Pinot Noir Reduction		213	30.00
DINNER III, Pork Tenderloin Roulade Stuffed with Pecans and Dried Fruit		212	30.00
HORS D'OEUVRES & APPETIZERS			
Roasted Tomato Burrata Bites in Puff Pastry, <i>per dozen</i>		6265	27.95
Ahi Tuna on Wonton Squares with Wasabi Aioli, <i>per dozen</i>		6252	27.95
Garlic Grilled Shrimp with Moroccan Tomato Jam, <i>per dozen</i>		6245	30.00
Fois Gras, Lingonberry Jam on Brioche, <i>per dozen</i>		16939	48.00
Heart Shaped Terrines, <i>petite, serves up to 3</i>	Sun Dried Tomato & Basil	<u> </u> SDT	6151 8.95
	Smoked Salmon	<u> </u> SS	6159 8.95
	Fig & Gorgonzola	<u> </u> FG	6175 8.95
	Mushroom	<u> </u> M	6155 8.95
CLASSIC ENTREES			
Lobster Bisque, <i>qt. serves up to 3</i>		16938	58.00
Shrimp & Crab Curry, <i>qt. serves up to 3</i>		6667	30.00
Herb Crusted Rack of Lamb with Spiced Pomegranate Sauce, <i>whole rack, serves 2</i>		6782	45.00
Pork Tenderloin Roulade with Pecans and Dried Fruit, <i>approx. 2 pounds</i>		6786	40.00
Steamed Salmon with Pinot Noir Reduction, <i>box of 2</i>		6814	28.00
Sour Cherry Chicken Breast, <i>box of 2</i>		6757	25.00
Swiss Chard and Wild Mushroom Lasagna, <i>medium serves 2-4</i>		6680	24.95
Crème Bruleé French Toast, <i>large serves up to 12</i>		6121	40.00
Crème Anglaise, <i>pint</i>		7791	11.95
Strawberry Coulis, <i>half pint</i>		7780	4.50
SIDE DISHES, <i>priced per pound</i>			
Haricots Verts with Lemon Zest, <i>serves up to 5 per pound</i>		6409	13.95
Roasted Brussels Sprouts, <i>serves up to 4 per pound</i>		6339	12.95
Curried Couscous with Roasted Carrots, <i>serves up to 4 per pound</i>		6508	13.50
Sautéed Swiss Chard, <i>serves up to 4 per pound</i>		6304	10.50
Garlic Mashed Potatoes, <i>serves up to 3 per pound</i>		6441	10.50
Garlic Mashed Potatoes in a Phyllo Cup, <i>individual</i>		6445	7.50
Wild Rice with Parsley and Oyster Mushrooms, <i>serves up to 4 per pound</i>		6494	13.95
Bibb Lettuce Salad with Walnuts & Gorgonzola, <i>serves up to 3</i>		6547	12.95
Fruit Salad, <i>serves up to 4 per pound</i>		6284	10.50
SWEETS APHRODISIACS			
Apple Tart Tatin, <i>individual</i>		7159	8.25
Chocolate Pot De Crème, <i>individual</i>		7159	8.25
Mexican Hot Chocolate Cobbler, <i>individual</i>		7159	8.25
Chocolate Glazed Profiteroles with Chantilly Crème, <i>individual</i>		7159	8.25
Mini Red Velvet Cake, <i>serves up to 4 people</i>		16940	25.00
Lemon Glazed Teacake, <i>serves up to 5 people</i>		6109	9.95
Heart Shaped Linzer Cookies with Raspberry Jam, <i>individual</i>		7048	4.95
Pink Meringues with Red Sprinkles, <i>bag of 12</i>		7064	9.95
Pistachio & Sour Cherry Biscotti, <i>bag of 12</i>		8000	12.50
Chocolate Pepper Hearts, <i>bag of 12</i>		7038	14.50
Kahlua Pecans, <i>1lb bag, tied with a Valentine's Bow</i>		6212	21.00
Julienne Truffles, <i>bag of 6</i>		6*3360	9.00
BREAD			
Rosemary Currant Rolls, <i>bag of 6</i>		6*6932	6.00
Toasted Baguette Crisps, <i>bag</i>		6915	6.50
Rosemary Currant Parmesan Crisps, <i>bag of 12</i>		6917	8.95
WINE			
Raymond Hill, Cabernet		7492	30.00
Domaine Drouhin, Pinot Noir		7493	65.00
Dopff & Irion, Pinot Blanc		7484	22.00
Bogo Del Col Alt, Prosecco		11167	21.00
Jean Phillipe, Sparkling Wine		5080	21.95
Premier Cru, Champagne		14341	105.00
Merrotto, Sparkling Rose		16196	28.00
Mini Courtage with a Bag of Mini Cookies		10031 + 9016	22.45