



FINE FOODS & CELEBRATIONS  
ESTABLISHED 1985



# Celebrate the Season of Love with Julienne!

*We love celebrating holidays so much that "Celebrations" is part of our name.*

We invite you to **Dine with us** | **Shop with us** | **Celebrate with us** every holiday season as our menus, decor and merchandise are ever-changing. There is always something new at Julienne! Thank you and know that we sincerely value your patronage!

—Julie and the entire Julienne Team

## Dine with us

### For Valentine's Day

- Our Patio will transform for a special Valentine's Day Dinner, Wed & Thurs February 14 & 15, by reservation only
- See Menu at [JULIENNETOGO.COM](http://JULIENNETOGO.COM)

### At the Café

- Open Daily 8:30am - 4:00pm
- Enjoy Open Seating, No Reservations

### At Home or Office

- Super Bowl + Lunar New Year
- Valentine's Day: Prix Fixe Menu + À la Carte
- Winter Entertaining Menu

### Availability

- This menu is available Feb 14-15
- Everyday Classics Menu is also available

## Shop with us

### Valentine's Boutique

- Open Daily 8:30am - 5:30pm
- Dress your table and decorate your home!
- Table linens, Scented Candles
- Sweet Treats, Cards and more!
- Faux Flowers & Floral Sprays
- Come see our festive and cheerful displays of all things Valentine!

### Wine Shop

- Stock up on wines for a very festive season
- Our Wine of the Month is 20% off the bottle or case!

### Gourmet Market

- Cookies, Crackers, Condiments, Seasonings, Pasta, Olive Oil & Vinegars, Chocolates and more!
- Stock up your freezers!

## Celebrate with us

### Special Events

- Sunday Teas - Jan 21 & 28
- Valentine's Day Shop & Sip - Feb 8  
*Enjoy complimentary cookies & champagne while you shop! 1 - 5pm*
- "Friendship Tea" - Feb 4 & 18  
*Enjoy traditional tea fare, finger sandwiches and sweets!*
- Customer Appreciation Day - Feb 14  
*Enjoy complimentary chocolates, cookies & champagne from 9am - 3pm!*
- Valentine's Day Dinner - Feb 14 & 15  
For Reservations & Calendar Details

**VISIT [JULIENNETOGO.COM](http://JULIENNETOGO.COM)**

### Private Events

On our beautifully decorated patio.  
**VISIT [JULIENNETOGO.COM/EVENT-SPACE](http://JULIENNETOGO.COM/EVENT-SPACE)**



#### 4 EASY WAYS TO ORDER

- 1 **ONLINE** [JULIENNETOGO.COM](http://JULIENNETOGO.COM)
- 2 **EMAIL** [order@julienne.us](mailto:order@julienne.us)  
INCLUDE PHONE NUMBER
- 3 **IN PERSON** AT THE GOURMET MARKET
- 4 **CALL** 626.441.2299 EXTENSION 1

#### Share the gift of Love with a Julienne Gift Card

Purchase online or in person.  
We are happy to gift wrap the card!

**\$50 | \$100 | \$150 | \$250 | \$500**

# Julienne

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## Valentine's Menu 2024

FOR PICK-UP FEBRUARY 12-14

*Celebrate Amour with the one you Love, or intend to woo!  
Join us for a romantic dinner AT Julienne or Bring Julienne Home!*

### Individual Prix Fixe Dinners ENJOY 10% SAVINGS OVER ORDERING À LA CARTE!

#### SAUTEED LOUP DE MER \$65

WITH LEMON AIOLI

Haricot Verts with Toasted Almonds

#### PETITE FILET MIGNON \$75

WITH PORT REDUCTION, CREMINI MUSHROOMS

Creamed Spinach with Mascarpone

Both Dinners Include:

Scalloped Potatoes with Gruyère

Petite Green Salad with Raspberry Vinaigrette

Valentine's Cupcake

Individual Can of Bubbles

### À la Carte

#### STARTERS

Trio of Petite Terrines: Bleu Cheese and Pecans | Sundried Tomato | Smoked Salmon, *with fresh baguette slices*

Cheese and Dried Fruit, Jam and Baguette Slices

Asparagus and Almond Strudel, *dozen, best served warm*

Shrimp Cocktail, Tanqueray Cocktail Sauce, *dozen*

Baguette Crisps, *1 bag*

Parmesan Toast, *1 dozen*

#### ENTRÉES

Petite Filet Mignon with Port Reduction and Cremini Mushrooms, *each*

Herb and Mustard Crusted Pork Loin Roulade with Apples, Leeks and Grainy Mustard Sauce, *per serving*

Mustard Herb Crusted Rack of Lamb with Port Reduction, *per serving*

Sautéed Loup de Mer with Lemon Aioli, *per serving*

Chicken Marbella with Prunes, Olives and Capers, *by the pound*

#### SOUPS AND STEWS

Beef Stroganoff with Mushrooms, *quart*

Creamy Tomato Bisque, *quart*

#### SIDE DISHES

AVAILABLE BY THE POUND

Roasted Broccolini with Garlic

Baby Butter Carrots with Parsley

Haricot Verts with Toasted Almonds

Roasted Brussel Sprouts with Lemon Zest

Creamed Spinach with Mascarpone

Baked Risotto with Porcini Mushrooms

Potato Chive Cake, *each*

Green Salad with Red Oak Lettuce, Apples, Boursin Cheese, Kahlua Spiced Pecans and Raspberry Vinaigrette, *Small*

#### CASSEROLES, MEDIUM, SERVES 3-4 | FAMILY SIZE, SERVES 5-6

Crème Brûlée Bread Pudding

Scalloped Potatoes with Gruyère

Croque Monsieur Casserole with French Ham

#### DESSERTS

##### INDIVIDUAL DESSERTS

Angel Food Cake with Tangerine Glaze and Floral Confetti, *box of 4*

Molten Chocolate Cake with Fresh Raspberry Center, Rose Petal Garnish, *box of 4*

Classic Apple Tart Tatin, *box of 4*

Puff Pastry filled with Chantilly Cream and Fresh Raspberries, *box of 4*

NY Cheesecake Spiced Cherries Jubilee, *box of 4*

Red Velvet Cupcakes with Cream Cheese Frosting and Heart Garnish, *box of 5*

Heart Shaped Puff Pastry with Apples, *box of 2*

Chocolate Covered Strawberries with Toasted Coconut, *box of 6*

##### WHOLE DESSERTS

Apple Flower Lemon Ricotta Cake, *single layer, serves 8 GF*

Layered Orange Almond Cake with White Chocolate Buttercream, *6-inch, serves 8*

##### GIFT WRAPPED, READY TO GIVE

Large Heart Shaped Linzer Cookies, *each*

Mini Chocolate Pepper Linzer Cookies, *dozen*

Mini Coconut Macaroons, *dozen GF*

Sugar Cookie Hearts, *dozen*

Julienne Hot Chocolate Mix, *1/2 pound bag*

#### BEVERAGES

Pomegranate and Aperol Punch, *Best served with prosecco! quart*

La Salle Premier Cru Champagne

"Chemistry" Pinot Noir, *from Willamette Valley, OR*