



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

Café

- Open Daily 8:30am - 4:00pm
- Hot food available until 3:30pm
- Open Seating, No Reservations
- Weekend Specials

Catering To Go Menus

- Lunar New Year, Jan 28-29
- Super Bowl, Feb 7-9
- Valentine's Day: Prix Fixe Menu + À la Carte, Feb 14-16
- Winter Entertaining Menu

Valentine's To Go Menu Details

- Pre-order or come in, as supplies last!
- Available Feb 14-16
- Items from our "Everyday Classics" Menu are also available for pre-order or same day pick-up.

Shop with us

Valentine's Boutique

- Open Daily 8:30am - 5:00pm
- 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 boutique wines
- 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 with Soups, Stews, Casseroles and Ice Cream

Celebrate with us

Special Events

- **"Gal-entine's Tea"** - Feb 2 & 16
Enjoy traditional tea fare, finger sandwiches and sweets on our lovely patio
- **Customer Appreciation Day** - Feb 14
Enjoy complimentary chocolates, cookies & champagne from 9am - 3pm
- **Valentine's Day Dinner- 2 options!**
Feb 14 : Romantic Dinner
Feb 15: Communal Valentine Dinner

For Reservations & Calendar Details

JULIENNETOGO.COM/EXPERIENCES

Private Events

- Celebrate any occasion!
- Minimum of 18 guests
- Choose from 4 Pre-fixe Menus
- Details, policies and pricing please see

JULIENNETOGO.COM/EVENT-SPACE



4 EASY WAYS TO ORDER

- 1 ONLINE** JULIENNETOGO.COM OR EXPLORETOCK.COM
- 2 EMAIL** 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

Valentine's Menu 2025

FOR PICK-UP ON FEBRUARY 14-16



Show, Feel and Extend LOVE!

*Join us for a romantic dinner OR a Communal Dinner at Julienne
or Bring Julienne Home with this Menu. However you choose, know that LOVE is the key ingredient!!*

Prix Fixe Menus

SURF AND TURF FOR 2, \$175

Heart Shaped Terrine, Baguette Crisps
Individual Petite Filet and Shrimp, *3 per person*
Haricot Verts with Toasted Almonds
Roasted Marble Potatoes
Green Salad, Sour Cherries, Nuts, Gorgonzola
Bottle of House Champagne

BRUNCH FOR 2, \$75

Chocolate Chip Waffles with Whipped Cream
Fresh Fruit Salad
Candied Bacon, *6 pieces*
Hibiscus Punch, *no alcohol*
Prosecco, *1 bottle*

À la Carte

STARTERS

Fig and Ricotta Crostini, Balsamic Glaze, *\$18 half dozen*
Trio of Petite Terrines:
Bleu Cheese and Pecans | Sundried Tomato | Smoked
Salmon, *with fresh baguette slices \$18.95*
Shrimp Cocktail, Tanqueray Cocktail Sauce, *\$48 dozen*

Serve warm

Asparagus and Almond Strudel, *\$28.95 dozen*
Mini Beef Wellingtons, Mushrooms, *\$36 dozen*
Pizzetta with Burrata, Kale, Hot Chili Oil *\$16*

ENTRÉES

PRICED BY THE POUND

Steamed Salmon, Pinot Noir Reduction, Mushrooms *\$38*
Red Wine Braised Shortribs with Carrots *\$42*
Grilled Chicken Breast with Pinot Noir Reduction *\$18*
Chicken and Spinach in Phyllo, Dijon Cream Sauce *each*
Petite Filet Mignon with Parsley Butter *each*

SOUPS AND STEWS

Crab and Peppered Corn Chowder, *\$ quart*
Creamy Tomato Bisque, *\$13.95 quart*

SIDE DISHES

PRICED BY THE POUND

Roasted Broccolini with Garlic \$
Baby Buttered Carrots with Parsley \$
Haricot Verts with Toasted Almonds \$
Roasted Balsamic Root Vegetables \$
Roasted Marble Potatoes \$
Potato Chive Cake, *each*

GREEN SALAD

Butter Lettuce, Sour Cherries, Gorgonzola, Kahlua
Pecans, Champagne Vinaigrette, *serves 3-4 \$15.95*

CASSEROLES

Baked Risotto with Gruyere *\$28 serves 3-4*
Chicken and Spinach Cannelloni, *\$16.95 pair*

BREAKFAST

Chocolate Chip Waffles, *bag of 4 \$19*
Crème Brûlée Bread Pudding *\$28, serves 3-4*
Croque Monsieur Casserole with French Ham *\$28, serves 3-4*

DESSERTS

INDIVIDUAL DESSERTS, \$9 EACH

Chocolate Bread Pudding, Pecans, Sour Cherries, Creme
Anglaise
Classic Apple Tart Tatin
Baked Lemon Tart with Italian Meringue
NY Cheesecake, Spiced Raspberry Coulis

Red Velvet Cupcakes with Cream Cheese Frosting
and Heart Garnish, *box of 5 \$24.95*

Chocolate Dipped Strawberries with Pistachio, *half dozen \$*

WHOLE DESSERTS

Coeur a la Creme with Fresh Strawberries, *serves 4 \$*
Flourless Chocolate Cake with Creme Anglaise, *serves 8-10*
\$58

GIFT WRAPPED, READY TO GIVE

Glazed Coconut Teacake *each \$14.95*
Large Heart Shaped Linzer Cookies, *each \$6.50 each*
Mini Chocolate Pepper Linzer Cookies, *dozen \$14.95*
Mini Coconut Macarons, *dozen GF \$14.95*
Sugar Cookie Hearts, *dozen \$14.95*
Julienne Hot Chocolate Mix, *1/2 pound bag \$14.95*
Mini Champagne and Mini Cookie Bag *\$18*

BEVERAGES

Hibiscus Punch, *Nice served with prosecco! \$15 quart*