



# "WEEK AT A GLANCE" November 26- December 1

Call the Gourmet Market to reserve your items: 626-441-2299 | email: order@julienne.us | visit www.juliennetogo.com for weekly menu updates

\*\*\*Pre-Order your Dinner for 4 Now! This week, featuring Pot Roast!\*\*\*

## Wine of the Month for December: Lambrusco & Prosecco Gift Wrapped Box Set, discounted price \$37.62

\*\*\*Friday Night Dinner for 4!\*\*\*

	MONDAY 12/3	TUESDAY 12/4	WEDNESDAY 12/5	THURSDAY 12/6	FRIDAY 12/7	SATURDAY 12/8
<b>Soup</b>	potato leek	get well	chunky vegetable	get well	swiss chard & white bean	split pea
<b>Other Special</b>		traditional chicken curry with apples	chicken pot pie	chicken & white bean chili	crab & shrimp enchiladas	spicy siamese chicken curry
<b>Casserole</b>		tomato basil strata	beef daube	vegetable lasagna	*chicken enchiladas	traditional lasagna
<b>Poultry</b>	lemon & herb roasted roulade with spinach & sun dried tomatoes	sour cherry gremolata	tuscany spinach & ricotta stuffed	cilantro lime shredded chicken in tomatillo	sour cherry cordon bleu	shredded chicken in chipotle parmesan crusted
<b>Salmon</b>	red onion baked salmon with leeks & carrots	lemon grilled cranberry pistachio	asian roasted spiced with peppers	cilantro poached sesame & orange ginger relish	soy lacquered red onion crusted	almond crusted teriyaki
<b>Entrée Specials</b>	pork tenderloin with cranberry sauce baked cod with herbed crème fraiche tomato basil savory tart	filet of beef with jalapeno aioli lamb chops with salsa verde artichoke & pancetta savory tart	filet of beef with jalapeno aioli flank steak gruyere cauliflower savory tart	parmesan crusted swordfish fresh herb tilapia goat cheese savory tart	espresso glazed bbq ribs grilled swordfish vidalia onion savory tart	filet of beef with horseradish cream sauce marmalade glazed turkey breast tomato basil savory tart
<b>Entrée Salad</b>	chicken normandy salad	cilantro chicken salad	turkey cranberry salad	california chicken salad	curry chicken salad	california chicken salad
<b>Vegetables</b>	citrus carrots & roasted broccolini	carrots with cumin & feta ribbon vegetables	butter carrots with orange & parsley pea, bacon & mint salad	broccoli, carrots & garlic grilled baby zucchini	paprika carrots *cumin black beans with cotija cheese	steamed vegetables sugar snap peas with shallot vinaigrette
<b>Side Dishes</b>	maple brussels sprouts broccoli with roasted red peppers & toasted pecans barley salad with vegetables bowtie pasta roasted marble potatoes with leeks cilantro rice	grilled asparagus green beans with pears & parmesan roasted broccolini traditional potato salad penne pasta with dijon tarragon dressing brown butter rice pilaf	haricot verts with orange zest curried lentils farro with butternut squash, cranberries & pecans roasted eggplant with sesame & scallions haricot verts with orange zest bowtie pasta	ginger snow peas with toasted almonds haricot verts with walnut pesto asian stir fried vegetables cauliflower fried rice cold sesame noodles linguini chinois	brussels sprouts with pancetta roasted beets with citrus haricot verts with tomatoes farro with butternut squash, cranberries & pecans *cilantro rice fingerling potatoes	maple glazed brussels sprouts charred broccoli roasted squash cubes shallot snap peas panzanella salad orange basmati rice

**Available Every Day in our Deli Case:** Hors D'Oeuvres: Chicken Quesadilla | Smoked Salmon Sandwiches | Cheese Platter with Dried Fruit & Nuts | Terrines | Vegetable Crudité

Classic Entrees: Tuscany Beef Meatloaf with Chicken Sausage | Turkey Meatloaf with Carrot Roulade | Butterflied Grilled Chicken Breast | Entrée Salads - Chicken Apricot, Chicken Tarragon, Tuna | Chicken Tenders

Classic Side Dishes: Grilled Vegetables | Garlic Mashed Potatoes | Farro with Arugula and Parmesan | Rosemary Roasted Potatoes

**Desserts for the Week:** NY Cheesecake with Orange Cranberry Compote | Chocolate Pots De Crème | Apple Cinnamon Crostade | Pear Tart Tatin | Italian Almond Cake with Blueberries