



"WEEK AT A GLANCE" January 7- January 12

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

MONDAY 1/7

TUESDAY 1/8

WEDNESDAY 1/9

THURSDAY 1/10

FRIDAY 1/11

SATURDAY 1/12

| | | | | | | |
|------------------------|---|--|---|--|---|--|
| Soup | tomato basil | get well | spa (<i>only vegetables!</i>) | get well | chunky vegetable | apple, cabbage & thyme |
| Other Special | | spicy siamese chicken curry | chicken cannelloni | beef daube | paella with chicken, chorizo & shrimp | cauliflower gratin |
| Casserole | | lamb moussaka | vegetable lasagna | chicken sopa | chicken enchiladas | black bean enchiladas |
| Poultry | spinach & ricotta stuffed | shredded chicken in chipotle | coconut curried | cordon bleu | cilantro lime | gremolata |
| | lemon & herb roasted | lemon & herb roasted | parmesan crusted | shredded chicken in tomatillo | mediterranean | sour cherry |
| Salmon | red onion crusted | lemon grilled | dill poached | pistachio cranberry | cilantro poached | red onion crusted |
| | asian roasted | soy lacquered | sesame & orange ginger relish | spiced with peppers | ginger | almond crusted |
| Entrée Specials | flank steak | filet of beef with jalapeno aioli | pot roast with vegetables | mustard pepper crusted pork tenderloin | espresso glazed bbq ribs | parmesan crusted swordfish |
| | herb crusted ling cod | baked cod with herbed crème fraiche | parmesan crusted tilapia | herb crusted tilapia | chicken taquitos | chicken taquitos |
| | tomato basil savory tart | asparagus & leek savory tart | swiss chard & shiitake mushroom savory tart | tomato basil savory tart | pancetta & artichoke savory tart | eggplant & tomato savory tart |
| Entrée Salad | california chicken salad | waldorf chicken salad | cilantro chicken | filet of beef with arugula & parmesan | curried chicken salad | shrimp, crab & apple salad |
| Vegetables | citrus carrots | butter carrots | carrots, broccoli & garlic | grilled zucchini | carrots & parsnips | carrots with cumin & feta |
| Side Dishes | greek salad | green beans with parsley vinaigrette | roasted vegetables | sugar snap peas with ginger & sliced almonds | cauliflower with capers | curried couscous |
| | grilled asparagus | roasted eggplant with sesame & scallions | quinoa with vegetables | broccoli with red peppers, feta & pecans | grilled asparagus | roasted broccolini |
| | haricot verts with orange zest | brussels sprouts slaw | southwest black bean salad | lentils with turmeric | haricot verts with orange zest | steamed vegetables |
| | cauliflower fried rice | grilled zucchini | haricot verts with tomatoes | green beans with pears & parmesan | farro with butternut squash, cranberries & pecans | brussels sprouts slaw with cranberries |
| | spicy chinese cabbage slaw with peanuts | charred broccoli | asian stir fried vegetables | red cabbage, walnuts & gorgonzola | shallot snap peas | roasted beets with goat cheese & walnuts |
| | bowtie pasta | roasted squash cubes | curried couscous | linguini chinois | orecchiette with peas & pesto | quinoa with vegetables |
| | fingerling potatoes | orange basmati rice | french dill potato salad | steamed rice with toasted sesame & scallions | rosemary roasted potatoes | fingerling potatoes |

Available Every Day in our Deli Case: Hors D'Oeuvres: Cheese Platter with Dried Fruit & Nuts | Sun Dried Tomato, Basil Pesto Terrine | Smoked Salmon Terrine | Vegetable Crudité with Green Goddess Dressing
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 Strawberry Sauce | Apple Crostade | Coconut Cream Tart | Flourless Chocolate Cake | Polenta Cake with Spiced Winter Fruit Compote