



# "WEEK AT A GLANCE" February 11 - February 16

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



## February Wine of the Month: 20% off all wine in the Gourmet Market!



	MONDAY 2/11	TUESDAY 2/12	WEDNESDAY 2/13	 THURSDAY 2/14	FRIDAY 2/15	SATURDAY 2/16
<b>Soup</b>	butternut squash	get well	salmon chowder	red pepper & pear	spicy lentil	italian wedding soup
<b>Other Special</b>		garlic grilled shrimp	chicken pot pie	shrimp & crab curry	spicy chicken tinga	spicy siamese chicken curry
<b>Casserole</b>		chicken sopa	traditional lasagna	lamb mousaka	chicken enchiladas	shrimp,chorizo, chicken paella
<b>Poultry</b>	sour cherry parsley, garlic, lemon zest gremolata	tomato & olive chicken chicken in tandoori sauce	coconut curried chicken lemon & herb roasted	rice & prosciutto stuffed soubise sour cherry	orange maramlade shredded chicken in chipotle sauce	basil pesto stuffed cilantro lime
<b>Salmon</b>	red onion crusted grilled with chipotle sauce	dill poached lemon grilled	almond crusted pistachio orange chipotle	red onion crusted pistachio cranberry	soy laquered dill poached	grilled with tequila cream sauce spiced with peppers
<b>Entrée Specials</b>	mustard rubbed pork tenderloin seared ahi tuna with cilantro lime sauce goat cheese savory tart	flank steak baked cod with herbed crème fraiche tomato basil savory tart	filet of beef with jalapeno aioli parmesan crusted tilapia eggplant & tomato savory tart	breadcrumb & herb crusted lamb lollipops lobster, scallop & shrimp twice baked potato vidalia onion savory tart	breadcrumb & herb crusted lamb lollipops parmesan crusted swordfish swiss chard & shitake savory tart	chicken taquitos coconut shrimp pancetta & artichoke savory tart
<b>Entrée Salad</b>	chicken cilantro salad	portobello mushroom with romesco sauce	california chicken salad	filet of beef with arugula & parmesan	waldorf chicken salad	california chicken salad
<b>Vegetables</b>	carrots with cumin & feta haricots verts with lemon zest	orange ginger carrots snow peas with toasted almonds	carrots and broccoli green beans with walnut pesto	butter carrots with orange & parsley haricots verts with tomatoes	dijon tarragon carrots & broccoli green beans with gruyere	carrots with cumin & feta sugar snap peas with shallot vinaigrette
<b>Side Dishes</b>	broccoli with red peppers, feta & pecans southwest black bean salad cauliflower with capers grilled asparagus linguini chinois steamed riced with toasted sesame & scallions	green beans with pears & parmesan asian stir fried vegetables sauteed eggplant with scallions and sesame seeds baby zucchini cold sesame noodles cilantro rice	charred broccoli grilled asparagus with lemon aioli panzanella salad ribbon vegetables bowtie pasta rosemary roasted potatoes	grilled asparagus with pepper relish roasted beets with goat cheese & walnuts roasted broccolini linguini with brie potato chive cakes steamed riced with toasted sesame & scallions	broccoli with red peppers, feta & pecans cauliflower with bacon grilled asparagus brussels sprouts slaw with cranberries & almonds linguini chinois fingerling potatoes	charred broccoli citrus beets with pepitas cauliflower fried rice white corn, red onion & basil bowtie pasta orange basmati rice

**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 & Parmesan | Rosemary Roasted Potatoes

**Desserts for the Week:** Red Velvet Cupcakes | Apple Tart Tatin | Chocolate Covered Cream Puffs | Grand Marnier Crème Brulee | Molten Chocolate Cake with Sour Cherry Center