



"WEEK AT A GLANCE" March 11-16

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

gf- gluten free items

v- vegan friendly



Wine of the Season: Vouvray, Discounted Price \$28.03

The wonders of the season are everywhere...



MONDAY 3/11

TUESDAY 3/12

WEDNESDAY 3/13

THURSDAY 3/14

FRIDAY 3/15

ST. PATRICK'S DAY!

SATURDAY 3/16

SOUP	tomato basil <i>gf</i>	"get well" chicken & vegetable <i>gf</i>	chunky vegetable	"get well" chicken & vegetable <i>gf</i>	corn cilantro	split pea
OTHER SPECIAL		spicy siamese chicken curry	chicken pot pie	beef stroganoff	beef & barley soup	beef & barley soup
CASSEROLE		chicken vegetable lasagna with bechamel	chicken sopa <i>gf</i>	traditional lasagna	chicken enchiladas	potato & beef empanadas
POULTRY	shredded chicken in chipotle <i>gf</i>	parmesan crusted	tomato & olive <i>gf</i>	cilantro lime <i>gf</i>	orange marmalade	sour cherry
SALMON	lemon & herb roasted <i>gf</i>	lemon chicken fricasee	sour cherry	lemon chicken fricasee	mediterranean <i>gf</i>	lemon & herb roasted <i>gf</i>
	asian roasted	grilled with sorrel cream sauce	balsamic glazed	spiced with peppers <i>gf</i>	dijon shallot	grilled with sorrel cream sauce
	lemon grilled with herb aioli <i>gf</i>	pistachio cranberry	red onion crusted	soy lacquered	teriyaki	red onion crusted
ENTREE SPECIALS	filet of beef with jalapeno aioli	pork roast with rhubarb chutney	corned beef with marmalade mustard seed	corned beef with marmalade mustard seed	corned beef with marmalade mustard seed	corned beef with marmalade mustard seed
	herb crusted tilapia <i>gf</i>	baked cod with herbed crème fraiche	panko crusted ling cod	herb crusted ling cod <i>gf</i>	herb crusted swordfish with fruit salsa <i>gf</i>	corned beef hash
	eggplant & tomato savory tart	asparagus & leek savory tart	tomato basil savory tart	asparagus & leek savory tart	garlic grilled shrimp	corned beef & potato chive cake
ENTRÉE SALAD	normandy chicken salad <i>gf</i>	california chicken salad <i>gf</i>	spicy thai beef salad	filet of beef with arugula & parmesan <i>gf</i>	california chicken salad <i>gf</i>	waldorf chicken salad <i>gf</i>
VEGETABLES	butter citrus carrots with parsley <i>gf</i>	carrots with cumin & feta <i>gf</i>	dill citrus carrots <i>v gf</i>	paprika carrots <i>v gf</i>	orange ginger carrots <i>v gf</i>	irish whiskey carrots <i>v gf</i>
SIDE DISHES	haricot verts with shallot vinaigrette <i>v gf</i>	haricot verts with tomatoes <i>v gf</i>	green beans with pears & parmesan	mixed vegetables with thyme <i>v gf</i>	green beans with gruyere <i>gf</i>	skillet cabbage <i>v gf</i>
	grilled asparagus with lemon aioli <i>gf</i>	charred broccoli <i>v gf</i>	broccoli with red peppers, feta & pecans	broccoli slaw with cranberries & almonds	roasted baby yukon potatoes <i>v gf</i>	creamy coleslaw with caraway <i>gf</i>
	greek salad <i>v gf</i>	pea, mint & bacon salad	ribbon vegetables <i>gf</i>	spicy cucumber salad <i>v gf</i>	brussels sprouts slaw with cranberries & almonds	pea, mint & bacon salad
	roasted beets with goat cheese & walnuts <i>gf</i>	southwest black bean salad <i>v gf</i>	white corn, red onion & basil <i>v gf</i>	asian stir fried vegetables <i>v gf</i>	skillet cabbage <i>v gf</i>	white corn, red onion & basil <i>v gf</i>
	creamy coleslaw <i>gf</i>	red cabbage, gorgonzola & walnuts <i>gf</i>	napa cabbage slaw <i>v gf</i>	roasted eggplant with sesame & scallions <i>v gf</i>	creamy coleslaw with caraway <i>gf</i>	grilled asparagus with lemon aioli <i>v gf</i>
	linguini chinois	bowtie pasta	orecchiette pasta with asparagus & balsamic	cold soba noodles	bowtie pasta	linguini with basil pesto
	steamed rice with toasted sesame <i>v gf</i>	orange basmati rice <i>gf</i>	farro with arugula & parmesan	cauliflower fried rice <i>v gf</i>	colcannon twice baked potatoes with cabbage	colcannon twice baked potatoes with cabbage

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

DESSERT SPECIALS FOR THE WEEK: NY Cheesecake with Raspberry Coulis | Bailey's Irish Cream Tart | Apple Tart Tatin | Chocolate Pot de Crème | Rosemary Raisin Bread Pudding with Whiskey Caramel Sauce