



# "WEEK AT A GLANCE" June 10-15

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  
 MONDAY-FRIDAY 8:00am-6:30pm SATURDAY 8:00am-5:30pm

## Wine of the Summer Season: Acústic Rosé, Catalonia, Spain 2018

Regularly \$32 This Months Special \$26.50

**bold** = new summer staples

### Father's Day Menu

MONDAY 6/10

TUESDAY 6/11

WEDNESDAY 6/12

THURSDAY 6/13

FRIDAY 6/14

SATURDAY 6/15

SOUP	<i>chef's choice</i>	"get-well" chicken & vegetable	tomato basil	tomato basil	corn cilantro	corn cilantro
CASSEROLE		chipotle bbq pork enchiladas with tomatillo sauce	traditional lasagna	macaroni & cheese	pork chile verde	pork chile verde
ENTREE SPECIALS	Classic Entrees: <i>available daily</i> - Tuscany Beef Meatloaf with Chicken Sausage   Turkey Meatloaf with Carrot Roulade   Butterflied Grilled Chicken Breast   Chicken Tenders					
	<b>chicken paillard with lemon caper sauce</b>	<b>chicken kebabs with harissa hummus</b>	sour cherry chicken breast	lemon & herb roasted chicken breast	<b>tuscan chicken with kalamata olives</b>	chicken paillard with tarragon cream sauce
	salmon with peach relish	red onion crusted salmon	salmon with mango chipotle	asian roasted salmon	pistachio crusted salmon with orange chipotle	salmon with shallot cream sauce
	filet of beef with tomato chutney	flank steak with roasted tomato salsa	flank steak with roasted tomato salsa	herb crusted rack of lamb with salsa verde	filet medallions with port sauce	<b>herb crusted rack of lamb with salsa verde</b>
	grilled swordfish with plum serrano salsa	mango glazed ham	<b>grilled tilapia with mango chipotle sauce</b>	<b>shrimp with tanqueray cocktail sauce</b>	beer braised bratwurst with peppers & onions	beer braised bratwurst with peppers & onions
VEGETABLES & SIDE DISHES	carrots & broccoli with dijon vinaigrette ✓ green beans with gruyere & sherry vinaigrette	carrots with cumin & feta green beans with walnut pesto	carrots with fresh dill & citrus green beans with gruyere & sherry vinaigrette	butter citrus carrots with parsley green beans with parsley ✓	paprika carrots ✓ haricots verts with orange zest	carrots with fresh dill & citrus ✓ haricots verts tied with leeks
	southwest black bean salad ✓ <b>heirloom tomato, burrata &amp; balsamic</b>	<b>grilled artichokes with lemon herb aioli</b> panzanella salad	<b>grilled baby zucchini</b> ✓ greek salad	<b>grilled artichokes with lemon herb aioli</b> <b>tuscan roasted vegetables</b> ✓	<b>watermelon &amp; feta salad</b> ✓ <b>orzo stuffed beefsteak tomatoes</b>	<b>watermelon &amp; feta salad</b> <b>orzo stuffed beefsteak tomatoes</b>
	charredd broccoli ✓ napa cabbage coleslaw	ribbon vegetables ✓ broccoli slaw with cranberries & almonds	<b>grilled brocolini</b> ✓ red cabbage with walnuts & gorgonzola	<b>provencal tomato with parmesan</b> napa cabbage slaw	couscous with currants & pinenuts brussels sprouts slaw with cranberries & almonds	<b>tuscan roasted vegetables</b> ✓ creamy coleslaw
	orecchiette with peas & pinenuts <b>yukon gold smashed potatoes</b>	orzo with peppers & feta brown butter rice ✓	orecchiette with peas & pinenuts <b>yukon gold smashed potatoes</b>	bowtie pasta traditional potato salad with bacon	rigatoni with tuscan kale pesto cilantro rice	bowtie pasta cilantro rice
	Classic Side Dishes: <i>available daily</i> - Grilled Vegetables   Garlic Mashed Potatoes   Farro with Arugula & Parmesan   Fresh Fruit Salad   Rosemary Roasted Potatoes					
GREEN SALADS SANDWICHES SAUCES	<b>NEW FOR SUMMER !</b> Summer Chicken Cobb Salad - with Strawberries & Feta   Mango Chicken Salad   Summer Spa Salad with Salmon Bacon, Lettuce, Tomato & Avocado   Tuscan Beef Meatloaf with Tomato Chutney   Caprese with Vine Ripened Tomatoes, Fresh Mozzarella & Basil					
	Lemon Aioli   Guacamole   Kale Pesto   Pistachio Pesto   Julienne BBQ Sauce   Julienne Ranch   Chipotle Sauce   Moroccan Tomato Jam   Tomato Chutney   Sundried Tomato Pesto					
	DESSERTS FOR THE WEEK: Mascarpone Cheesecake Tart   Lemon Souffle   Bourbon Pecan Tart with Blueberries   Chocolate Ganache Cake with Sour Cherries   Strawberry Buckle Cake					