



# "WEEK AT A GLANCE" September 9-14

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

## Featured Wine for September, Grasperossa di Castelvetro, Lambrusco

Regularly \$21.95 This Month's Special \$17.56



MONDAY 9/9

TUESDAY 9/10

WEDNESDAY 9/11

THURSDAY 9/12

FRIDAY 9/13

SATURDAY 9/14

SOUP	get well	gazpacho	<i>new!</i> Ribolita	gazpacho		
CASSEROLE	<i>chef's choice</i>	chicken pot pie	chicken, chorizo & shrimp paella	<i>new!</i> rigatoni casserole with turkey meatsauce	<i>chef's choice</i>	
<b>Classic Entrees: available daily</b> - Tuscany Beef Meatloaf with Chicken Sausage   Turkey Meatloaf with Carrot Roulade   Butterflied Grilled Chicken Breast   Chicken Tenders						
ENTREE SPECIALS	chicken paillard with lemon caper sauce	parmesan crusted chicken	shredded chicken in pepita mole	cilantro lime chicken	sour cherry chicken	mango lime chicken breast
	soy lacquered salmon	red onion crusted salmon	soy lacquered salmon	asian roasted salmon	red onion crusted salmon	soy lacquered salmon
	bbq espresso glazed pork tenderloin	mustard & onion smothered pork tenderloin	chili rubbed short ribs	mustard & onion smothered pork tenderloin	bratwurst with sauteed onions & bacon	filet of beef with jalapeno aioli
	parmesan crusted tilapia	grilled swordfish with tomato bruschetta	grilled tilapia with roasted corn salsa	cilantro lime grilled shrimp	parmesan crusted tilapia	spicy asian grilled shrimp
	vidalia onion savory tart	beef & potato empanadas	asparagus & gruyere savory tart	cauliflower & leek savory tart	beef & potato empanadas	tomato & basil savory tart
ENTRÉE SALADS	basil parmesan chicken salad	california chicken salad	soba noodles salad with chicken	filet of beef with arugula & parmesan	california chicken salad	filet of beef with arugula & parmesan
VEGETABLES	orange ginger carrots	citrus carrots	carrots with paprika	broccoli, carrots & garlic	carrots with cumin & feta	carrots with paprika
SIDE DISHES	haricots verts with tomatoes	green beans with gruyere	green beans with parsley vinaigrette	roasted tuscan vegetables	greek salad	haricots verts with tomatoes
	roasted baby zucchini	white corn, red onion, basil	roasted eggplant with sesame & scallions	green beans with pears & parmesan	white corn, red onion, basil	israeli couscous with feta
	roasted beets with goat cheese & walnuts	barley salad with corn	roasted beets with goat cheese & walnuts	cauliflower fried rice	artichoke halves with herbed aioli	roasted tuscan vegetables
	panzanella salad	broccoli, carrots & garlic	broccoli slaw with cranberries & almonds	braised cabbage with red vinager	broccoli slaw with cranberries & almonds	street corn salad
	brussels sprout slaws with cranberries & almonds	braised cabbage with red vinager	spicy chinese cabbage slaw	asian stir fried vegetables	southwest black bean salad	charred broccoli
	penne with balsamic vinaigrette & ricotta salata	chili orange noodles	bowtie pasta	linguini chinois	bowtie pasta	pistachio penne with peas
	brown butter rice pilaf	farro with butternut squash & cranberries	red quinoa with cauliflower	curried rice with pistachios & currants	cilantro rice	steamed rice with toasted sesame & scallions
<b>Classic Side Dishes: available daily</b> - Grilled Vegetables   Garlic Mashed Potatoes   Farro with Arugula & Parmesan   Fresh Fruit Salad   Rosemary Roasted Potatoes   Grain du Jour						

### OUR FALL SEASONAL MENU HAS LAUNCHED, HERE'S WHAT 'S NEW!

SALADS & APPETIZERS

Beef Cobb Salad with Paprika Vinaigrette | Baby Greens with Portobello, Zucchini, Peppers & Burrata | Ham & Gruyere Sandwich Box | Dessert Cheese Platter

SANDWICHES

Mini BLT | Tuscan Beef Meatloaf with Tomato Chutney on Ciabatta | Portobello Mushroom with Romesco on Ciabatta

SAUCES & DIPS

Mushroom & Mint Tapenade | Kale Pesto | Pistachio Pesto | Moroccan Tomato Jam | Tomato Chutney | Apple Chutney | Trout Mousse | Cheddar Pecan Terrine | Fig Gorgonzola Terrine

**Desserts for the Week:** NY Cheesecake with Raspberry Coulis | Apple Tart Tatin | Pear Skillet Cake | Bourbon Pecan Blueberry Tart | Chocolate Pots de Crème

*we are happy to help you with special dietary concerns -- many of our items (vegetable side dishes & entrees) are gluten free & vegan!*