



# Julienne

Established 1985  
FINE FOODS & CELEBRATIONS

## FOOD & WINE SPECIALS

June 12 – June 16

Wine of the Month: D. Cala, Rosé, Provence glass \$12 | bottle \$36

### MONDAY

Black Sesame Crusted Ahi Tuna with Wasabi Aioli  
served with Steamed Rice and Grilled Snap Peas

\*\*\*Red Onion Crusted Salmon with Spicy Crème Fraiche  
served with Grilled Mixed Vegetables and Garlic Mashed Potatoes

### TUESDAY

\*Mango Chicken Salad  
Avocado, Mango Chipotle Salsa, Asparagus over Romaine, Ginger Citrus Vinaigrette

\*\*Grilled Swordfish with Smokey Tomato Caper Sauce  
served with Quinoa Pasta with Pesto and a Caprese Salad

### WEDNESDAY

\*Mango Chicken Salad  
Avocado, Mango Chipotle Salsa, Asparagus over Romaine, Ginger Citrus Vinaigrette

\*Grilled Salmon with Chipotle Cream Sauce  
served with Brown Rice and Grilled Vegetables

### THURSDAY

Yellow Curry with Garlic Shrimp and Broccoli  
served over Steamed Rice  
Grilled Red Snapper Fish Tacos with Citrus Coleslaw  
and Jalapeno Aioli on Flour Tortillas

### FRIDAY

Idaho Trout with Dungeness Crab and Shallot Brown Butter Sauce  
served with Haricot Verts

\*Grilled Salmon with Tequila Cream Sauce  
served with Fresh Avocado and Steamed Rice

*\*also available in our Gourmet Market*

*\*\*available on our Picnic Menu in the Gourmet Market!*

*\*\*\*available on our Father's Day Menu in the Gourmet Market!*