



Julienne

Established 1985

FINE FOODS & CELEBRATIONS

Valentines Day 2017

Celebrate the one you love or the one you want to woo...with our special Valentine's Day Menu.

This menu will be available in the Gourmet Market, February 10, 11 & 13, 14, for pick up after 11am. Please see reverse side for Ordering and Pick up Information. Regular Market items will also be available.

We appreciate you choosing Julienne for your celebrations! Julie and the entire Julienne Staff-



PRIX FIXE MENUS

DINNER I

Herb Crusted Rack of Lamb with Spiced Pomegranate Sauce
Roasted Potato, Fennel, and Gruyere Gratin
Sautéed Swiss Chard
Butter Lettuce with Herbed Chevre, Candied Hazelnuts & Hazelnut Oil

\$ 38.00 per person

(not included) wine: Domaine Drouhin, Pinot noir

DINNER II

Seared Scallops with Apricot Chili Glaze
Wild Rice with Parsley and Oyster Mushrooms
Haricots Verts with Lemon Zest
Butter Lettuce with Herbed Chevre, Candied Hazelnuts & Hazelnut Oil

\$45.00 per person

(not included) wine: Domaine Reverdy, Sancerre

DINNER III

Pork Tenderloin Roulade Stuffed with Pecans and Dried Fruit with a Spiced Sour Cherry Sauce
Cauliflower Puree in a Phyllo Cup
Roasted Brussels Sprouts
Butter Lettuce with Herbed Chevre, Candied Hazelnuts & Hazelnut Oil

\$30 per person

(not included) wine: Macon Villages, White Burgundy

BRUNCH

Classic Quiche Lorraine with Pate Brisée Crust
Smoked Salmon Sandwich
Butter Lettuce Salad with Herbed Chevre, Candied Hazelnuts & Hazelnut Oil
Fruit Salad
Vanilla Teacake

\$28.00 per person

(not included) wine: Borgo Del Col Alt, Prosecco

A LA CARTE SELECTIONS...add to Prix Fixe or create your own menu.

HOR D'OEUVRES and APPETIZERS

Tomato Burrata Bites in Puff Pastry
Crab Cakes with Roasted Red Pepper Aioli
Potato Rounds with Crème Fraîche
Shrimp, Apple Salad on Endive Spears
Heart Shaped Terrines:
Sun-Dried Tomato | Smoked Salmon |
Fig Gorgonzola | Mushroom & Walnut

CLASSIC ENTREES

Beef Stroganoff
Herb Crusted Rack of Lamb with Spiced Pomegranate
Seared Scallops with Apricot Chili Glaze
Pork Tenderloin Roulade with Pecans and Dried Fruit
Salmon with Pink Peppercorn Sauce
Sour Cherry Chicken Breast
Swiss Chard and Wild Mushroom Lasagna
Seafood Pot Pie with Lobster, Scallops and Shrimp
Classic Quiche Lorraine with Pate Brisée Crust

SIDE DISHES

Haricot Verts with Lemon Zest
Cauliflower Puree
Cauliflower Puree, in a phyllo cup (individual)
Roasted Potato, Fennel and Gruyere Gratin
Sautéed Swiss Chard
Roasted Brussels Sprouts
Curried Quinoa with Apple and Marcona Almonds
Wild Rice with Parsley and Oyster Mushrooms
Butter Lettuce with Herbed Chevre, Candied Hazelnuts and Hazelnut Oil
Fruit Salad

SWEETS

Pink Meringues with Red Sprinkles
Chocolate Walnut Biscotti
Valentine Linzer Cookies
Chocolate Pepper Hearts

INDIVIDUAL SWEETS | APHRODISIACS

Baked Chocolate Ganache Tart with Dried Cherries
Red Velvet Cupcakes
Classic Fruit Tart with Berries
Venetian Polenta Cake with Cognac
Vanilla Teacake
Poached Pears with Sweetened Mascarpone &
Toasted Pistachios

GIFTS

Kahlua Pecans
Chocolate Bourbon Balls

BREAD

Rosemary Currant Rolls
Toasted Baguette Crisps
Rosemary Currant Parmesan Crisps

WINE

Domaine Reverdy, Sancerre
Macon-Villages, White Burgundy
Domaine Drouhin, Pinot Noir
Bogo Del Col Alt, Prosecco

IMPORTANT ORDERING INFORMATION

As with every holiday... Over our 32 years, we have fine-tuned our operations with YOUR time in mind.
This is the ONLY menu to order from | Please expect a 10-15-minute wait. *(regardless of the time you put on the form)*

Please place your order: at www.julienmetogo.com download form and email to order@julienne.us or visit us in person.

PICK UP DAYS: Fri. & Sat. February 10, 11, and Mon. & Tues. Feb. 13 & 14, 10am-5pm.
Last Day to Order: February 13, 2017 | ALL ORDERS ARE PRE-PAID. Minimum Order: \$50.00.

We wish you all a Very Happy Valentine's Day and appreciate you choosing Julienne for your celebration!

Last Name:	First:	Pick up day and time	
Contact Phone:	Email:		
**Credit Card: (MC) (Visa) (Disc) (Amex):		Exp:	Sec code:
		Staff initials:	

PRIX FIXE MENUS, priced and portioned per person	QTY	PRICE	CODE
DINNER I		38.00	210
DINNER II		45.00	211
DINNER III		30.00	212
BRUNCH		28.00	213

HORS D'OEUVRES & APPETIZERS	QTY	PRICE	CODE
Roasted Tomato Burrata Bites		24.95	6265
Crab Cakes with Roasted Red Pepper Aioli		30.00	6249
Potato Rounds with Crème Fraiche		24.95	6239
Shrimp, Apple Salad on Endive Spears		26.95	6236
Heart Shaped Terrines, petite, serves up to 3	SDT	8.95	6151
Sun Dried Tomato & Basil	SS	8.95	6159
Smoked Salmon	FG	8.95	6175
Fig & Gorgonzola	MW	8.95	6155
Mushroom & Walnut			

CLASSIC ENTREES	QTY	PRICE	CODE
Beef Stroganoff, serves up to 3		24.00	6665
Herb Crusted Rack of Lamb with Spiced Pomegranate Sauce, whole rack, serves 2		45.00	6782
Seared Scallops with Apricot Chili Glaze, serves 2-3		65.00	6821
Pork Tenderloin Roulade, box of 2		17.95	6792
Salmon with Pink Peppercorn Sauce, box of 2		19.95	6807
Sour Cherry Chicken Breast, box of 2		15.00	6735
Swiss Chard and Wild Mushroom Lasagna, medium serves 2-4		22.95	6680
Seafood Pot Pie with Lobster, Scallops, and Shrimp, individual		29.00	15980
Classic Quiche Lorraine with Pate Brisée Crust, whole, serves 6-8		43.00	6129

SIDE DISHES	QTY	PRICE	CODE
Haricots Verts with Lemon Zest, serves up to 4 per lb.		13.95	6409
Cauliflower Puree, serves up to 4 per lb.		11.50	6336
Cauliflower Puree in a phyllo cup, individual		6.95	6445
Roasted Potato, Fennel and Gruyere Gratin, medium serves 3-4		18.50	6674
Sautéed Swiss Chard, serves up to 4 per lb.		9.95	6304
Roasted Brussels Sprouts, serves up to 4 per lb.		13.95	6339
Curried Quinoa with Apple and Marcona Almonds, serves up to 4 per lb.		12.50	6508
Wild Rice with Parsley and Oyster Mushrooms, serves up to 4 per lb.		13.95	6494
Butter Lettuce with Herbed Chevre, Candied Hazelnuts & Hazelnut Oil, serves up to 3		12.50	6548
Fruit Salad, serves up to 4 per lb.		10.50	6284

SWEETS	QTY	PRICE	CODE
Pink Meringues with Red Sprinkles, bag of 12		12.50	9016
Chocolate Walnut Biscotti, (bag tied with a Valentines bow)		12.50	8000
Heart Shaped Linzer Cookies with Raspberry Jam, individual		4.95	7048
Chocolate Pepper Hearts, bag of 12 (tied with a Valentines bow)		14.50	7038

INDIVIDUAL SWEETS APHRODISIACS	QTY	PRICE	CODE
Baked Chocolate Ganache Tart with Dried Cherries, individual		6.95	7159
Red Velvet Cupcakes with Cream Cheese Frosting, box of 5		13.75	5*7375
Classic Fruit Tart with Berries, individual		6.95	7159
Venetian Polenta Cake with Cognac, individual		6.95	7159
Vanilla Teacake		9.95	6109
Poached Pears with Sweetened Mascarpone & Pistachios, individual		6.95	7159

GIFTS	QTY	PRICE	CODE
Kahlua Pecans, 1lb bag, tied with a Valentine's Bow		21.00	6212
Chocolate Bourbon Balls, individual		1.95	15981

BREAD	QTY	PRICE	CODE
Rosemary Currant Rolls		5.52	6*6932
Toasted Baguette Crisps		6.50	6915
Rosemary Currant Parmesan Crisps		8.95	6917

WINE	QTY	PRICE	CODE
Domaine Reverdy, Sancerre		42.00	6835
Macon-Villages, White Burgundy		22.50	5017
Domaine Drouhin, Pinot Noir		65.00	7493
Bogo Del Col Alt, Prosecco		21.00	11167