



"WEEK AT A GLANCE" MENU August 14- August 19

Call ahead to reserve your items: 626-441-2299 | visit www.juliennetogo.com to sign up for weekly menu updates

MONDAY 8/14

TUESDAY 8/15

WEDNESDAY 8/16

THURSDAY 8/17

FRIDAY 8/18

SATURDAY 8/19

Soup	tomato basil	get well	carrot & dill	gazpacho	corn cilantro	gazpacho
Other Special		vegetable empanadas	ground beef & potato empanadas		ground beef & potato empanadas	pizette du jour
Casserole		chef's choice	traditional lasagna	chef's choice	chicken enchiladas	chef's choice
Chicken	sour cherry	mango lime	coconut curried	basil pesto stuffed	cordon bleu	lemon & herb roasted
	lemon & herb roasted	spinach & ricotta stuffed	ginger, honey, soy	sour cherry	gremolata	marmalade mustard seed
Salmon	mango avocado	peach relish	pistachio cranberry	asian roasted	chipotle cream sauce	dill pecan crusted
	red onion	tequila cream sauce	red onion	cilantro poached	peach relish	poached with spicy crème fraiche
Entrée Specials	smoked salmon sandwich	filet of beef with jalapeno aioli	flank steak	espresso glazed bbq ribs	flank steak	herb crusted lamb chop
	flank steak	chicken taquitos	smoked salmon sandwich	panko crusted ling cod	shredded chicken in chipotle	swordfish with smokey caper sauce
	quiche du jour	tomato basil savory tart	artichoke & pancetta savory tart	tomato basil savory tart	cauliflower savory tart	ahi tuna with soy cilantro
Entrée Salad	filet of beef with arugula	california chicken salad	cilantro chicken salad	california chicken salad	spicy thai beef	california chicken salad
Vegetables	broccoli with carrots & garlic	paprika carrots	orange, ginger carrots	citrus carrots	carrots with cumin & feta	broccoli with carrots & garlic
	grilled asparagus	panzanella salad	cucumber salad	pea, mint & bacon salad	greek salad	brussels sprouts slaw
Side Dishes	pea, mint & bacon	pea, mint & bacon	broccoli with red peppers & pecans	greek salad	broccoli with red peppers & pecans	curried quinoa with marcona almonds & apples
	broccoli slaw	green beans with parsley vinaigrette	broccoli slaw	white corn, red onion, basil	southwest black bean salad	southwest black bean salad
	heirloom tomato salad with burrata	brussels sprouts slaw	heirloom tomato salad with burrata	lentils with turmeric	heirloom tomato salad with burrata	creamy coleslaw
	linguini chinois	israeli couscous with feta cheese & mint	linguini chinois	bowtie pasta	cold sesame noodles	quinoa pasta with pesto
	brown butter rice	cilantro rice	steamed white rice with toasted sesame	cilantro rice	brown butter rice	steamed white rice with toasted sesame
	roasted marble potatoes with leeks	fingerling potatoes	roasted marble potatoes with leeks	fingerling potatoes	traditional potato salad with bacon	traditional potato salad with bacon

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 Crudit  with Green Goddess Dressing
Classic Entrees: Tuscany Beef Meatloaf with Chicken Sausage | Turkey Meatloaf with Carrot Roulade | Butterflied Grilled Chicken Breast | Entr e Salads - Chicken Apricot, Chicken Tarragon, Tuna | Chicken Tenders
Classic Side Dishes: Grilled Vegetables | Garlic Mashed Potatoes | Farro with Arugula and Parmesan | Rosemary Roasted Potatoes

Desserts for the Week: Summer Pudding | Apricot Bread Pudding | Mascarpone Cheesecake Tart | Almandine Tart With Blueberries | Chocolate Cherry Tart