



"WEEK AT A GLANCE" MENU February 13 - February 18 * Valentine's Menu Items

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

MONDAY 2/13

TUESDAY 2/14

WEDNESDAY 2/15

THURSDAY 2/16

FRIDAY 2/17

SATURDAY 2/18

Soup	red pepper pear	get well	carrot and ginger	get well	tomato basil	zucchini curry
Other Special	*roasted potato, fennel & gruyere gratin	*roasted potato, fennel & gruyere gratin		white chicken chili	roasted potato, fennel & gruyere gratin	mushroom & zucchini pizzetta
Casserole	*seafood pot pie (frozen)	*swiss chard lasagna	chicken sopa	traditional lasagna	moussaka	nantucket corn pudding
Chicken	chicken tenders	coconut curry	lemon & herb roasted	spinach & ricotta stuffed	chicken tenders	sour cherry
	*sour cherry	*sour cherry	chicken tenders	orange marmalade	sour cherry	chicken tenders
Salmon	dill pecan	red onion	dill pecan	soy lacquered	pink peppercorn sauce	pink peppercorn sauce
	*pink peppercorn sauce	*pink peppercorn sauce	cilantro poached	baked with capers	dill pecan	asian roasted
Classics	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage	tuscany beef meatloaf with chicken sausage
	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade	turkey meatloaf with carrot roulade
Other Entrées	*pork tenderloin roulade	*pork tenderloin roulade	filet of beef with jalapeno aioli	pork rib roast with lady apples	pork tenderloin roulade	filet of beef with jalapeno aioli
	*herb crusted rack of lamb	*herb crusted rack of lamb	espresso bbq ribs	filet of beef with jalapeno aioli	chicken taquitos	chicken taquitos
Entrée Salad	*seared scallops with apricot chili glaze	*seared scallops with apricot chili glaze	california chicken salad	california chicken salad	filet of beef with parmesan & arugula	california chicken salad
Vegetables	roasted carrots with cumin & feta	roasted fennel and carrots	broccoli & cauliflower with garlic	roasted fennel & carrots	roasted brussels sprouts	roasted brussels sprouts
	*roasted brussels sprouts	green beans with basil pesto	green beans with walnut pesto	roasted cauliflower with curry	snap peas with shallots	pea, mint & bacon salad
	roasted beets with oranges	simple roasted cauliflower	white corn, red onion & basil	panzanella	roasted beets with goat cheese	sautéed swiss chard
	southwest black bean salad	*roasted brussels sprouts	roasted beets with goat cheese	tomatoes with pancetta	sautéed swiss chard	haricots verts with lemon zest
	*haricot verts with lemon zest	*haricot verts with lemon zest	roasted vegetables	southwest black bean salad	curried quinoa with apples	cauliflower puree
Classics	grilled vegetables	grilled vegetables	grilled vegetables	grilled vegetables	grilled vegetables	grilled vegetables
Starches	linguini chinois	bowtie pasta	linguini chinois	bowtie pasta	cold sesame noodles	linguini chinois
	curried quinoa with apples	curried quinoa with apples	farro with arugula	quinoa with butternut squash	wild rice with parsley & oyster mushrooms	wild rice with parsley & oyster mushrooms
Classics	wild rice with parsley & oyster mushrooms	wild rice with parsley & oyster mushrooms	garlic mashed potato	garlic mashed potato	garlic mashed potato	garlic mashed potato
Hors D'Oeuvres	Available Thursday - Saturday in our Deli Case: Potato Rounds with Crème Fraiche Tomato, Burrata Bites Shrimp, Apple Salad on Endive Spears					
Desserts for the Week: NY Cheesecake Chocolate Ganache Tart Traditional Fruit Tart Venetian Polenta Cake with Dried Fruit Poached Pear with Sweetened Mascarpone						