



"WEEK AT A GLANCE" MENU September 11 - September 16
 Call ahead to reserve your items: 626-441-2299 | visit www.juliennetogo.com to sign up for weekly menu updates

	MONDAY 9/11	TUESDAY 9/12	WEDNESDAY 9/13	THURSDAY 9/14	FRIDAY 9/15	SATURDAY 9/16
Soup	zucchini curry	get well	sweet pea & mint	swiss chard & white bean	spicy cauliflower	gazpacho
Other Special		vegetable empanadas	ground beef & potato empanadas	beef daube	pizzeta du jour	ground beef & potato empanadas
Casserole			chicken pot pie	chicken sopa	chicken enchiladas	chef's choice
Chicken	basil pesto stuffed marmalade mustard seed	mango lime spinach & ricotta stuffed	sour cherry lemon & herb roasted	cordon bleu coconut curried	sour cherry ginger, honey, soy	marmalade mustard seed tandoori with cucumber raita
Salmon	peach relish poached with spicy crème fraiche	dill pecan crusted sesame with orange ginger	chipotle cream sauce mango avocado	cilantro poached soy lacquered	pistachio cranberry lemon grilled	salmon cakes with tartar sauce red onion
Entrée Specials	parmesan crusted tilapia shredded chicken in tomatillo sauce quiche du jour	filet of beef with jalapeno aioli shredded chicken with chipotle sauce asparagus gruyere savory tart	espresso glazed bbq ribs panko crusted ling cod tomato basil savory tart	flank steak smoked salmon sandwich artichoke & pancetta savory tart	filet of beef with jalapeno aioli chicken taquitos eggplant & tomato savory tart	parmesan crusted ling cod chicken taquitos cauliflower savory tart
Entrée Salad	california chicken salad	turkey with cranberries salad	california chicken salad	normandy chicken salad	cilantro chicken salad	filet of beef with arugula
Vegetables	carrots with cumin & feta & broccoli with carrots & garlic	paprika carrots panzanella salad	citrus carrots sugar snap peas with carrots	broccoli with carrots & garlic grilled asparagus	orange, ginger carrots cucumber salad	citrus carrots grilled zucchini
Side Dishes	brussels sprouts slaw quinoa with summer vegetables jicama coleslaw with pecans bowtie pasta southwest black bean salad fingerling potatoes	lentils with turmeric white corn, red onion, basil brussels sprouts slaw orzo with feta & pinenuts steamed rice with toasted sesame roasted marble potatoes with leeks	roasted beets with citrus green beans with parsley vinaigrette creamy coleslaw bowtie pasta curried quinoa with kale fingerling potatoes	green beans with parsley white corn, red onion, basil caprese salad with balsamic orzo with feta & pinenuts brown butter rice red potatoes, snap peas, manchego	broccoli slaw roasted eggplants with sauteed onions heirloom tomato salad with burrata linguini chinois cilantro rice red potatoes with edamame pesto	red cabbage with gorgonzola green beans with parsley vinaigrette greek salad red quinoa with butternut squash & pecans steamed rice with toasted sesame fingerling potatoes
<p>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</p> <p>Classic Entrees: Tuscany Beef with Chicken Sausage Turkey Meatloaf with Carrot Roulade Butterflied Grilled Chicken Breast Entr�e Salads - Chicken Apricot, Chicken Tarragon, Chicken Tenders</p> <p>Classic Side Dishes: Grilled Vegetables Garlic Mashed Potatoes Farro with Arugula and Parmesan Rosemary Roasted Potatoes</p>						
<p align="center">Desserts for the Week: White Chocolate With Blueberry Pecan Bread Pudding Coconut Cream Tart With Bananas New York Cheesecake Apple Tart Tatin Flourless Chocolate Cake</p>						