

Julienne

Established 1985

FINE FOODS & CELEBRATIONS



VIVA LA FRANCE... LE FETE NATIONAL
A REASON TO CELEBRETE, OUI?

BASTILLE DAY MENU 2017

This menu will be available in the Gourmet Market, Friday July 14 and Saturday July 15.
Please see reverse side for ordering and pick up information. Merci!! We appreciate your business-Julie and the entire Julienne Staff



HORS D'OEUVRES

Fig & Camembert Savory Tartine, *best served warm and with a glass of Rose*
Steamed Artichoke Halves with Herb Aioli and Sliced Caprese Salad
Layered Brie with Apricot Thyme Jam and Fresh Fruit
Cheese Platter – 3 Assorted Cheeses, Dried Fruits & Nuts
Terrines: Sun Dried Tomato, Basil Pesto | Smoked Salmon | Bleu Cheese & Spiced Pecan
Pates: Chunky Country | Mousse Truffle
Bread: Gruyere Popovers | Rosemary Currant Parmesan Toast | Toasted Baguette Crisps

ENTREES

Classic Nicoise Salad with Seared Ahi Tuna, Haricots Verts, Hard Boiled Egg and Olives
Lemon Herb Roasted Chicken Breast, *serve warm or cold*
Roasted Pork Tenderloin with Garlic, Rosemary and Rose Vinegar
Grilled Herb Crusted Rack of Lamb with Herbed Aioli
Oven Roasted Ling Cod with Herbed Crème Fraiche and Herbs de Provence
Crème Brulee French Toast
Crème Anglaise, *serve with crème brulee french toast just like in the restaurant!*
Raspberry Coulis, *serve with crème brulee french toast just like in the restaurant!*
French Ham, Gruyere & Asparagus Strata

SIDE DISHES

Bibb Lettuce Salad with Toasted Walnuts, Gorgonzola, Celery, Dijon Vinaigrette
Baked Chevre Tart with Fresh Thyme, *best served warm*
Ratatouille with Zucchini, Onion, Tomatoes
Grilled Asparagus with Chopped Chives and Peppers
Carrots with Crème Fraiche and Chervil, *best served warm*
Haricots Vert with Tomatoes and Shallot Vinaigrette
French Potato Salad with Radish and Dill
Scalloped Potato Gratin with Mushrooms

PRIX FIXE DINNER, 55./person

includes:

Herb Crusted Lamb Chops, Carrots with Crème Fraiche & Chervil, Haricot Verts with Tomatoes, Potatoes Dauphinoise, Popover, and a Berry Tartlet

PATISSERIES

Fresh Raspberries and Blueberries Tartlets and with Framboise and Chantilly Creme
Chocolate Mousse Tart with Raspberries and Framboise
Strawberry & Almond Gallette Tart
Chocolate Profiteroles with Almond Crème Patisserie
Cherry Clouflitis, *dessert or breakfast...either way, wonderful!*
Tray of Assorted Mini Cookie and Bars (may contain nuts) *24 pieces total*
Bags of Mini Cookies *cello wrapped with a bow, makes a great hostess gift!* | Lavender Shortbread | Double Chocolate Espresso

FRENCH WINES

Think Pink...Roses Triennes from Provence

Red Blend: Terrasse Du Moulinas Rouge **Blanc:** Terrasse Du Moulinas

Champagne: *a given! Jean Phillip continues to be on our list*



BASTILLE DAY 2017 ORDERING & PICK-UP INFORMATION

To place order: www.juliennetogo.com save pdf to your desktop, fill out, save and email to: order@julienne.us call: 626-441-2299 | in person: in the Gourmet Market

PICK UP DAY: Friday July 14 and Saturday July 15 after 11am |

We appreciate you choosing Julienne for your celebration!

First Name:	Last Name:	Pick up day
Contact Phone:	Email:	Pick up time
	Staff initials:	

HORS D'OEUVRES	CODE	PRICE
Fig & Camembert Savory Tartine, <i>box of 6 savory squares</i>	6*6978	24.00
Steamed Artichoke Halves with Herbed Aioli and Caprese Salad on Platter	314	38.00
Layered Brie with Apricot, Thyme Jam & Fresh Fruit	6201	22.95
Cheese Platter – 3 Assorted Cheeses, Dried Fruit & Nuts, <i>serves up to 3</i>	281	18.95
Terrines: Sun Dried Tomato & Basil, <i>small serves up to 8</i>	____SDT	6152
Smoked Salmon	____SS	6160
Bleu Cheese & Spiced Pecan	____BC	6164
Pates: Chunky Country, <i>priced per pound</i>	____CC	642
Mousse Truffle, <i>priced per pound</i>	____MT	643
Breads: Gruyere Popovers, <i>bag of 6</i>	____GP	6*6949
Rosemary Currant Parmesan Toast, <i>bag of 12</i>	____RPT	6917
Baguette Crisps, <i>bag</i>	____BC	6915
ENTREES		
Classic Nicoise Salad, <i>serves up to 3</i>	6562	18.95
Lemon Herb Roasted Chicken Breast, <i>order per breast, priced per pound</i>	6735	15.50
Roasted Pork Tenderloin with Garlic Rosemary & Rose Vinegar, <i>priced per pound</i>	6780	18.95
Herb Crusted Rack of Lamb with Herbed Aioli, <i>rack serves up to 2, priced per pound</i>	6782	45.00
Oven Roasted Ling Cod with Herbed Crème Fraiche, <i>box of 4</i>	16228	30.00
Crème Brulee French Toast <i>medium, serves 4-6</i>	____med	6120
<i>large, serves 10-12</i>	____large	6121
Crème Anglaise, <i>pint</i>	7791	11.95
Raspberry Coulis, <i>1/2 pint</i>	7788	4.95
French Ham, Gruyere & Asparagus Strata <i>medium, serves 3-6</i>	____med	6124
<i>large, serves 10-12</i>	____large	6125
SIDE DISHES		
Bibb Lettuce Salad with Walnuts, Gorgonzola, Celery & Dijon Vinaigrette, <i>serves up to 3</i>	6547	10.95
Baked Chevre Tart with Fresh Thyme, <i>individual</i>	6580	7.95
Ratatouille with Zucchini, Onion & Tomatoes, <i>pound serves up to 4</i>	6325	10.00
Grilled Asparagus with Chopped Chives & Peppers, <i>pound serves up to 4</i>	6414	12.95
Carrots with Crème Fraiche & Chervil, <i>pound serves up to 4</i>	6302	9.95
Haricots Verts with Tomatoes, <i>pound serves up to 4</i>	6409	13.95
French Potato Salad with Radish & Dill, <i>pound serves up to 3</i>	6455	10.50
Scalloped Potato Gratin with Mushrooms, <i>medium, serves 4-6</i>	6674	18.95
Prix Fixe Picnic: <i>Lamb Chops, Carrots, Haricots Verts, Potatoes, Popover & Berry Tartlet (per person)</i>	210	55.00
DESSERTS		
Fresh Raspberry & Blueberry Tartlets with Framboise and Chantilly Cream,	7159	7.50
Chocolate Mousse Tart with Raspberries & Framboise, <i>individual</i>	7159	7.50
Galette Tart with Almonds & Strawberries, <i>individual</i>	7159	7.50
Chocolate Profiteroles with Almond Crème Patisserie, <i>individual</i>	7159	7.50
Cherry Clafoutis, <i>individual</i>	7159	7.50
Tray of Mini Cookies & Bars (<i>may contain nuts</i>) 24 total pcs.	7070	28.00
Mini Cookie Bags: Lavendar Shortbread	____LS	9016
Double Chocolate Espresso	____DCE	9016
WINE		
Trienne, Rose, <i>Provence, France</i>	2550	25.00
Terrasse Du Moulinas Rouge, Red Blend, <i>Pezenas, France</i>	16471	18.95
Terrasse Du Moulinas Blanc, Blanc, <i>Languedoc, France</i>	14139	18.95
Jean Phillippe, Sparkling Wine, <i>Limoux, France</i>	5080	21.95