



WINE TASTING AT THE Q CAVE

Signature house wine tasting, appetizers to compliment tasting

A Selection of 6 wines:

Rosé, QUINTESSENCE, (Sélection de Maison), Saint-Roch les Vignes, Côte de Provence

Pinot Grigio Südtirol Alto Adige, Elena Walch, DOC, Italy,

Chablis Les Vénérables La Chablisienne, France,

Pinot Noir, Duck Pond, Willamette Valley, California,

Château Angélique de Monbousquet, Saint Emilion, France, 2014

Syrah, Les Collines de Laure, Jean-Luc Colombo, France, 2016

(Minimum 2 guests) \$95.00 per person

Premium Cave tasting, appetizers to compliment tasting

A selection of 6 wines:

Montrachet Bouchard Père & Fils, France,

Château Brut Rosé, Canard-Duchene, France

Chassagne Neuf-du-Pape, Château Mont Redon

Beaune du Château 1^{er} Cru Domaine Bouchard Père & Fils

Château Gloria, Saint Julien,

Le Volte, Tenuta Dell'Ornellaia,

(Minimum 4 guests) \$150.00 per person

Ultra-Premium Tasting,

followed by the same wines & tasting menu at the restaurant:

**This selection of wines will be by bottle only and menu degustation by our Chef.
The wines will be tasted at our Cave followed by remaining wines served with a menu to
complement the tasting.**

(Minimum guest 6) Quotation base on pre-select wines and menu selection.



JULIANS
A TROPICAL FRENCH BISTRO

DEGUSTATIONS

MENU FOR 4 | 955

LOBSTER COCONUT BISQUE

CREAMY SEASONED SOUP WITH COCONUT, TOPPED WITH A CRISPY PUFF PASTRY
CHAMPAGNE CASTELLANE BRUT ROSÉ, NV, REIMS, FRANCE

WARM GOAT CHEESE SALAD

FRESH GOAT CHEESE, LAVENDER HONEY, AND ROASTED ALMONDS IN CRISPY PHYLLO WRAP
DOLCETTA D'ALBA ROSSANA 2015, DOCD CERETTO, PIEDMONT, ITALY

MUSHROOM RISOTTO

TRADITIONAL CREAMY RISOTTO WITH MUSHROOMS AND PARMESAN CHEESE
POUILLY FUISSÉ VIGNES ROMANES 2018, BOUCHARD PÈRE & FILS, BOURGOGNE, FRANCE

LIME GREEN PEPPERCORN SORBET

CHATEAUBRIAND

PAN SEARED WITH DARK ST. JAMES RHUM SAUCE
CABERNET SAUVIGNON 2016 HALL, NAPA VALLEY, CALIFORNIA

CHEESE PLATE

MANGO CRÈME BRÛLÉE

WITH PRALINE LACED COOKIE
SAUTERNES 2013 CHÂTEAU ROUMIEU, BORDEAUX, FRANCE





JULIANS

A TROPICAL FRENCH BISTRO

DEGUSTATIONS

MENU FOR 2 | 310

FRENCH ONION SOUP

VEAL STOCK, CARAMELIZED RED ONIONS, CROUTONS AND MELTED BEAUFORT CHEESE
QUINTESSENCE CHAMPAGNE, J. DE TELMONT RÉSERVE

WARM GOAT CHEESE SALAD

FRESH GOAT CHEESE, LAVENDER HONEY, AND ROASTED ALMONDS IN CRISPY PHYLLO WRAP
SANCERRE SAUVIGNON BLANC 2018 LAPORTE LE GRAND ROCHOY, LOIRE, FRANCE

BASIL LIME SORBET

MUSHROOM RISOTTO

TRADITIONAL CREAMY RISOTTO WITH MUSHROOMS AND PARMESAN CHEESE
PINOT NOIR 2016, DUCK POND, WILLAMETTE VALLEY, OREGON

GRILLED VEAL CHOP

SERVIED WITH MOREL SAUCE
ZINFANDEL 2018, "OLD VINES," CLINE LODI, CALIFORNIA

DESSERT DU JOUR

MUSCAT DE BEAUMES-DE-VEISE, 2007 BERNARDINE (DEMI-SEC), RHÔNE, FRANCE



JULIANS
A TROPICAL FRENCH BISTRO

DEGUSTATIONS

MENU FOR 2 | 140

GRAND MANSION GAZPACHO

LOCAL TOMATOES, CUCUMBERS, SWEET PEPPERS, RED ONIONS, AND GARLIC & CROSTINI
PROSECCO VALDOBBIADENE PRESTIGE, DOCG, VENETO, ITALY

GARDEN TERRACE

ASSORTED BABY GREENS, TOMATOES, AND VEGETABLES SERVED WITH A LEMON PEPPER VINAIGRETTE
CLOS BEYLESSE (BLUE BOTTLE) DOMAINE DE L'ABBAYE, 2016, PROVENCE, FRANCE

SESAME CRUSTED TUNA STEAK

PAN ROASTED TUNA STEAK LACED WITH SWEET AND SOUR GINGER SAUCE
CHABLIS LES VÉNÉRABLES, LA CHABLISIENNE, 2015, BOURGOGNE, FRANCE

CARIBBEAN COLOMBO PORK STEW

TRADITIONAL CARIBBEAN CURRY STEW WITH LOCAL VEGETABLES, SERVED WITH COCONUT RICE
CLINE "OLD VINES" ZINFANDEL, 2018, LODI, CALIFORNIA

COCONUT TART

PASSION FRUIT SORBET, COCONUT COOKIE AND CHOCOLATE STICK
MOSCATO CASTELLO DEL POGGIO, IGT, PROVINCIA DI PAVIA, ITALY
