

# JULIANS

---

## A TROPICAL FRENCH BISTRO

### SOUPS

#### **CHEF DOMINIQUE FRENCH ONION SOUP 20**

VEAL STOCK AND CARAMELIZED RED ONION TOPPED WITH A CROUTON AND COVERED WITH MELTED BEAUFORT CHEESE

#### **GRAND MANSION GAZPACHO 20**

FRESH BLENDED LOCAL TOMATO, CUCUMBER, SWEET PEPPER, RED ONION AND GARLIC SERVED WITH CROSTINI

#### **LOBSTER COCONUT BISQUE 22**

SMOOTH, CREAMY SEASONED SOUP FLAVORED WITH COCONUT AND TOPPED WITH CRISPY PUFF PASTRY

### SALADS

#### **GARDEN TERRACE 22**

ASSORTED BABY GREENS WITH SEASONAL VEGETABLE AND LOCAL TOMATO TOPPED WITH ROQUEFORT CHEESE, PINE NUTS AND RASPBERRY VINAIGRETTE

#### **TOMATO TARTARE AND TRUFFLE BURATTA 26**

TOMATO, SHALLOT, FRENCH PICKLE, BASIL, BLACK GARLIC, PARMESAN CHEESE AND TUILE

#### **WARM GOAT CHEESE AND FIG 25**

CROTTIN DE CHAVIGNOL CHEESE, LAVENDER HONEY, ROASTED ALMOND AND PORT WINE POACHED FIG SERVED IN A CRISPY PHYLLO DOUGH.

#### **ENDIVE 22**

ENDIVE, FUJI APPLE, SHALLOT AND BEAUFORT CHEESE WITH PASSIONFRUIT VINAIGRETTE

#### **LOBSTER MANGO 30**

CRISPY LOCAL LOBSTER CAKE SERVED WITH MANGO, AVOCADO, TOMATO, CUCUMBER TARTARE AND POMEGRANATE DRESSING

### ENTRÉES

#### **PISTACHIO LAMB LOIN 55**

PAN SEARED LAMB LOIN WITH A GREEN PISTACHIO CRUST AND PORT WINE SAUCE SERVED WITH POTATO AND SEASONAL VEGETABLE

#### **VEAL TENDERLOIN SURF & TURF 60**

PAN SEARED TENDERLOIN WITH GRILLED CRAYFISH AND SAINT JAMES DARK RUM PEPPERCORN SAUCE.

#### **JERK TENDERLOIN 50**

GRILLED MARINATED PORK TENDERLOIN SERVED WITH MASHED SWEET POTATO AND GINGERED MANGO SALSA

#### **COQ AU VIN 55**

AUTHENTIC FRENCH BRESSE POULTRY SERVED IN RED WINE SAUCE

#### **FISH EN PAPILOTTE 40**

STEAMED TRIGGER FISH FILET WITH GINGERED VEGETABLE JULIENNE, LEMON AND WHITE WINE COOKED EN PAPILOTTE

#### **BOURBON LOBSTER TAIL 55**

PAN SEARED WITH SAINT JAMES WHITE RUM, TROPICAL CHUTNEY, BASMATI RICE AND BOURBON VANILLA CREAM SAUCE

#### **FETTUCINI EL NEPTUNO 45**

FRESH PASTA TOSSED WITH ASSORTED SEAFOOD, CHERRY TOMATO AND WHITE WINE SAUCE

#### **CRAYFISH RISOTTO 55**

CREAMY TRADITIONAL RISOTTO WITH LOCAL CRAYFISH AND PARMESAN CHEESE