



JULIANS

A TROPICAL FRENCH BISTRO

DEGUSTATIONS

MENU FOR 4 | 1200

LOBSTER COCONUT BISQUE

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

WARM GOAT CHEESE SALAD

FRESH GOAT CHEESE, LAVENDER HONEY, AND ROASTED ALMONDS IN CRISPY PHYLLO WRAP
VINO NOBILE DI MONTEPULCIANO RESERVA, CARPINETO, TUSCANY, DOCG, 2019

MUSHROOM RISOTTO

TRADITIONAL CREAMY RISOTTO WITH MUSHROOMS AND PARMESAN CHEESE
SAINT AUBIN PREMIER CRU VIGNES MOINGEON, DOMAIN ROUX, BOURGOGNE, FRANCE, 2020

LOCAL LIME SORBET

BEEF TENDERLOIN

PAN SEARED WITH DARK ST. JAMES RHUM SAUCE
CHÂTEAU LACOSTE BORIE 2019, DE CHÂTEAU GRAND PUY LACOSTE, PAUILLAC, THE PAIRING BLEND BY
SCREAMING EAGLE, 2018, NAPA VALLEY, CALIFORNIA

JAVA LAVA

DECADENT MOLTEN CHOCOLATE WITH RASPBERRY SORBET
WARRE'S, LATE BOTTLED PORT, PORTUGAL, 2007