



JULIANS

A TROPICAL FRENCH BISTRO

CHEF DOMINQUE'S FINELY CURATED BAR MENU OFFERS A REFINED AND ELEVATED EXPERIENCE OF THE FINEST INGREDIENTS, ARTFUL PRESENTATION, AND SOPHISTICATED FLAVOR COMBINATIONS THAT TRANSCEND THE ORDINARY.

JAMÓN IBÉRICO AND MELON ROSETTE 25

RICH AND SAVORY IBERIAN HAM FROM SPAIN AND SWEET MELON ROSETTE

SWISS GRISON CURD MEAT TARTINE 25

FRENCH STYLE OPEN-FACED COUNTRY BREAD WITH TOMATO AND SWISS AIR-DRIED BEEF FROM THE GRISONS REGION AND SERVED WITH CURD CHEESE.

ESCARGOTS DE BOURGOGNE 25

SIX PLUMP BURGUNDY SNAILS IN A RICH, GARLICKY, HERBACEOUS ISIGNY STE MÈRE BUTTER

LOBSTER MEDAILLONS MAYONNAISE WITH CITRUS AIOLI 30

CHILLED AND TENDER LOCAL LOBSTER MEDALLIONS TOSSED WITH FLAVORFUL, CITRUS-INFUSED MAYONNAISE.

TUNA CRUDO 29

THINLY SLICED RAW TUNA DRIZZLED WITH LEMON JUICE AND THE ICONIC FERNADO PENCETA IGP EXTRA VIRGIN OLIVE OIL FROM PUGLIA.

SAINT MARCELIN CHEESE IGP 25

TRADITIONAL CREAMY FRENCH COW CHEESE FROM THE RHONE ALPE REGION WITH A SWEET AND SAVORY FIG CHUTNEY

SERVED FROM 4:00PM TO 6:00PM

ALL PRICES IN US DOLLARS. 18 PERCENT SERVICE CHARGE
WILL BE ADDED TO ALL SALES.

