# 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 DELICATELY ARRANGED SWEET MELON

## CHARCUTERIE PLATTER 32
A CAEFULLY CURATED SELECTION OF FINE FRENCH CHEESES AND ARTISANAL CURED MEATS, SHOWCASING A VARIETY OF RICH FLAVORS AND DISTINCTIVE TAXTURES

## ESCARGOTS DE BOURGOGNE 26
SIX PLUMP BURGUNDY SNAILS IN A RICH, GARLICKY, HERBACEOUS ISIGNY STE MÈRE BUTTER

## LOBSTER MEDAILLIONS WITH CITRUS AIOLI 32
CHILLED AND TENDER LOCAL LOBSTER MEDALLIONS TOSSED WITH FLAVORFUL, CITRUS-INFUSED MAYONNAISE

## TUNA CRUDO 32
THINLY SLICED RAW TUNA DRIZZLED WITH LEMON JUICE AND THE ICONIC FERNANDO PANCE IGP EXTRA VIRGIN OLIVE OIL FROM PUGLIA

## SAINT MARCELIN CHEESE IGP 26
TRADITIONAL CREAMY FRENCH COW-CHEESE FROM THE RHONE ALPE REGION WITH A SWEET AND SAVORY FIG CHUTNEY

## VEGETABLES ACCRAS WITH CREOLE DIP 25
GOLDEN, CRISPY CARIBBEAN-STYLE FRITTERS PREPARED WITH A SAVORY SPICED BATTER, FRESH CABBAGE, SWEET PEPPERS, CARROTS AND SPINACH, SERVED WITH A ZESTY CREOLE DIPPING SAUCE

**SERVED FROM 4:00PM TO 6:00PM**

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

RELAIS & CHATEAUX