



# JULIANS

.....  
A TROPICAL FRENCH BISTRO  
.....

## SOUPS

### FRENCH ONION

Caramelized red onion in veal stock with crostini and Swiss cheese 16

### COCONUT LOBSTER TOPPED WITH PUFFY PASTRY

Creamy coconut blend of lobster with vegetables and fresh herbs 19

### ANGUILLA GREEN GAZPACHO

Chilled green soup with cucumbers, avocado, green pepper, mint and scallion topped with goat cheese 17

## SALADS & STARTERS

### GARDEN TERRACE

Assorted greens tossed with seasonal vegetables, tomato and lemon pepper vinaigrette 18

### LOBSTER CAESAR

Grilled lobster served over a bed of romaine lettuce, artisan croutons and shaved parmesan cheese tossed with our classic Caesar dressing 28

### GOAT CHEESE AND FIG

Warm goat cheese salad wrapped in phyllo with lavender, honey, almond and poached fig in a port wine dressing 22

### CRAYFISH FRITTER WITH CREOLE DIP

Spicy, crispy local crayfish fritter and hearts of palm 28

### BURGUNDY ESCARGOT

Pan seared escargot and spinach layered with homemade pasta and topped with garlic cream cappuccino 22

## ENTRÉES

*all entrées served with daily selection of Chef Dominique's choice of starch and vegetable*

### FRENCH RACK OF LAMB

Roasted lamb chop coated with French mustard and gingerbread crumb 50

### JERK PORK TENDERLOIN

Authentic spicy Jamaican grilled pork tenderloin served with rice and peas 48

### VEAL TENDERLOIN SURF & TURF

Pan seared tenderloin served with grilled crayfish topped with Sichuan green peppercorn cream sauce 55

### CONCH STUFFED CHICKEN BREAST

Pan roasted chicken marinated in old dark rum stuffed with conch and vegetables and served with foie gras mango ravioli 45

### CATCH OF THE DAY

Grilled filet served with passion fruit butter sauce 38

### BOURBON VANILLA MAHI-MAHI

Pan seared mahi-mahi coated with coconut and laced with bourbon vanilla sauce 40

### CHAMPAGNE SCALLOPS

Pan seared scallops served with hibiscus blossom champagne cream sauce 55

### GRILLED LOCAL LOBSTER TAIL

Grilled local lobster served with lemon butter sauce 55

### FETTUCCHINI AL JULIAN

Handmade pasta with chunky tomato, onion, garlic basil sauce 28

### VEGETABLE PASTA

Homemade spaghetti stir fried with vegetables and truffle oil 32

### LOBSTER PESTO RAVIOLI

Open faced ravioli stuffed with pan seared lobster medallion, spinach, tomato and local basil pesto 38

Dominique Thevenet  
Executive Chef

Rodford Connor  
Sous Chef

Joyah Gumbs  
Pâtissier

*All prices in U.S. dollars. A 15 percent service charge will be added to all sales.*

Chef Dominique Thevenet was born in Lyon, France, between the Rhone and Saone rivers, the gastronomic capital of the world. He grew up in a family of bakers, chefs, and grocers and earned his CAP Diploma de Cuisine in 1980. He apprenticed in five-star hotels in France, Egypt, Yemen, Gabon, and Senegal before coming to Anguilla 30 years ago. In Anguilla he worked in some of the island's finest restaurants before opening his own, much-acclaimed, Café de Paris. For years, Geoffrey Fieger has been a fan of Chef Dominique and is delighted to bring his experience and vision to The Q Hotel.



*Executive Chef Dominique*



Quintessence Hotel  
A Tropical Grand Mansion • Anguilla, BWI



## QUINTESSENCE CUISINE

Anguilla is known as the “Culinary Capital of the Caribbean.” We want to provide our guests with the finest dining experience on the island. Our food is a unique combination of fresh tropical flavors, fused with Chef Dominique’s French Bistro style. Mr. Fieger calls it “island soul food.”