



# JULIANS

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A TROPICAL FRENCH BISTRO  
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## SOUPS

### FRENCH ONION

caramelized red onion in veal stock with crostini and Swiss cheese 17

### LONG BAY BROTH

Anguillan fish broth served with garlic sauce and crouton 17

### GRAND MANSION GAZPACHO

chilled tomato with cucumber, red onion and bell pepper topped with crouton and olive oil 17

## SALADS & STARTERS

### GARDEN TERRACE

assorted greens tossed with seasonal vegetables, tomato and lemon pepper vinaigrette 19

### LOBSTER MANGO

greens, tomato, cucumber, red onion and peppers topped with steamed lobster and mango julienne 28

### CAPRESE SALAD

cherry tomato and Truffle Burrata, basil, olive oil and balsamic vinegar 25

### HEART OF PALM AND SHRIMP SALAD

grilled shrimp, steamed fresh heart of palm with cherry tomato, scallion and red onion  
tossed with passion fruit vinaigrette 25

### TARTARE OF ANGUILLA TOMATOES

served with green beans, frisee lettuce, vinaigrette and chive oil 22

### ESCARGOT

six traditional French Burgundy escargot served with herb garlic butter 22

## ENTRÉES

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

### RACK OF LAMB GENGHIS KHAN

grilled French rack of lamb marinated in hoisin lemon juice, curry, mustard, onion and cayenne pepper 55

### CLASSIC FRENCH CHATEAUBRIAND

roasted center cut beef tenderloin laced with Burgundy sauce, for two 130

### COLOMBO PORK

traditional Caribbean curry coconut pork stew 45

### COQ AU VIN

chef dominique's special recipe of dark meat chicken from Bresse in a red wine sauce 50

### CATCH OF THE DAY

grilled filet served with passion fruit butter sauce 40

### TUNA STEAK JUNIPER

pan roasted tuna steak laced with juniper berry port wine cream sauce 42

### CHAMPAGNE SCALLOPS

scallops pan seared with champagne hibiscus cream sauce 55

### CRAYFISH CREOLE

grilled Anguillian crayfish served with spicy tomato creole sauce 55

### Q LASAGNE

chef dominique's home recipe 32

### SPAGHETTI NEPTUNO

assorted mixed seafood paired with light white wine ginger lime butter sauce 35

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.*

*Reservations@QHotelAnguilla.commmmm or 264.498.8106*



*Executive Chef Dominique*



**RELAIS &  
CHATEAUX**

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.

