



JULIANS

.....
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.

