



# juniper

*Juniper celebrates culinary creativity, seasonality, and freshness. Each month we release a new collection of special dishes, which can be enjoyed a la carte or as a fully featured tasting menu with optional pairings.*

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## may specials: mesoamerican cuisine

5-course tasting option: \$70 per person, +\$30 for Wine or Non Alcoholic Pairings

### ceviche 22

scallops, cucumbers, shallot, tomato, lime cilantro, jalapeno

*Gaudio Bricco Mondalino - Cortese Piedmont, Italy  
NA: Hollow Leg - Sparkling Albarino Galicia, Spain*

### crispy street corn 13

crispy corn, chipotle aioli, cilantro, cotija cheese, lime

*Camino de Navaherreros - Gamacha Vinos de Madrid, Spain  
NA: Ariel Vineyards - Chardonnay Monterey, California*

### birria tamales 22

birria beef, chillis, caso frasca, salsa verde, cilantro, crème fresh

*Pierro Benevelli - Dolcetto - Piedmont, Italy  
(N/A) Weingut Leitz - Pinot Noir, Rheingau, Germany*

### red snapper 32

mole, coconut rice, mango chutney

*Mommessin Grandes Mises - Gamay Fleurie, France  
NA: Hollow Leg - Cabernet Sauvignon Galicia, Spain*

### flan 13

orange bourbon caramel, berries, churro pieces

*Henriques & Henriques - Tinta Negra Madeira, Portugal  
NA: Giesen - Riesling Marlborough, New Zealand*

Interested in the Juniper classics?

Ask your server about our Juniper Classics tasting option.



## first plates

whipped goat cheese - 18  
honey, salami, grilled bread

crab cakes - 25  
jumbo lump crab, lemon sage aioli

mushroom fritto - 13  
buttermilk fried mushrooms &  
seasonal vegetables, sage aioli

**GF** scallops & pork belly - 23  
pear and apple chutney, hazelnut crumble,  
demi-glace, fresh apple and fennel salad

**GF** crispy brussels - 17  
sambal honey, chive, crème fraiche,  
3 seed crunch

cheese & charcuterie board - 18  
chef selection of craft & local cheeses and meats,  
mustard, crostini, pickled vegetables  
3 seed crunch

## soup + salad

**GF** sweet carrot soup - cup 7 | bowl 12  
chive crème fraiche

**GF** roasted beet salad - 13  
arugula, roasted beets, pecans, grapefruit, goat  
cheese foam, fennel, blueberry vinaigrette

romaine heart salad - 11  
roasted garlic dressing, focaccia coutons,  
fried capers, shallots, fresh lemon

**GF** fresh berry salad - 12  
blueberry mint vinaigrette, shaved parmesan,  
praline pecans, fresh berries

## sides

**GF** seasonal vegetable - 9

**GF** mashed potatoes & peppercorn gravy - 9

**GF** sautéed haricots verts - 9

**GF** house cut thick chips - 6

## entrees

fried chicken curry - 26  
red sweet potato curry, coconut milk,  
curry aioli, basmati rice  
vegan option available by request

**GF** cauliflower steak - 25  
charred cauliflower, shishito pepper,  
dried cranberries, picada sauce,  
sherry and almond drizzle

**GF** pork tenderloin - 36  
coffee rubbed tenderloin,  
creamy mashed potato,  
pepper corn gravy, grilled bok choy

signature beef stroganoff - 38  
tenderloin filet, pappardelle pasta,  
mushroom cream demi

**GF** brown butter trout - 37  
cauliflower purée, sautéed green  
beans, preserved lemon, shallot,  
toasted almonds

spring gnocchi - 23  
brown butter, spring vegetables,  
pesto cream, roasted hazelnuts

**GF** grilled tenderloin filet - 49  
haricots verts, mashed potato,  
veal demi glace

wagyu burger - 21  
whipped goat cheese, pepper honey  
aioli, caramelized onions, spring greens,  
Farrell challah bun, with thick house cut  
chips or caesar salad

market seafood - MP  
chef's selection of fish or shellfish with  
seasonal accompaniments

**GF** - Gluten Free

