

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.

june specials: a burst of summer

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

12

26

goat cheese and pear tartine

toasted brioche, whipped goat cheese, grilled pears, hazelnut, spicy honey drizzle

Cune Brut - Cava Penedes, Spain

compressed watermelon salad

watermelon, feta cheese, cantaloupe, radish, basil, mint, honey lime vinaigrette

Elizabeth Spencer - Rose North Coast, California

seared scallops and citrus

seared scallop, orange, lemon, pomegranate, serrano chili, apple

Gaudio Bricco Mondalino - Cortese Piedmont, Italy

mojo pork tenderloin

24

pork loin, cauliflower purée, summer vegetables, citrus glaze

Camino de Navaherreros - Garnacha Vinos de Madrid, Spain

cucumber and lime granita

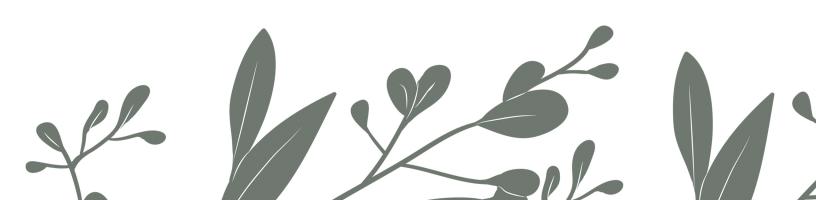
8

cucumber, lime, simple syrup, salt, lime zest, candied mint, melon garnish

Vietti - Moscato d'Asti Piemont, Italy

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 aoili

mushroom fritto - 13

buttermilk fried mushrooms & seasonal vegetables, sage aoili

© scallops & pork belly - 23

pear and apple chutney, hazelnut crumble, demi-glace, fresh apple and fennel salad

© 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

- Sweet carrot soup cup 7 | bowl 12 chive crème fraiche
- © 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

Fresh berry salad - 12

blueberry mint vinaigrette, shaved parmesan, prailine pecans, fresh berries

sides

- (a) seasonal vegetable 9
- @ mashed potatos & peppercorn gravy 9
- (F) house cut thick chips 6



entrees

fried chicken curry - 26

red sweet potato curry, coconut milk, curry aoili, basmati rice

vegan option available by request

© cauliflower steak - 25 charred cauliflower, shishito pepper.

dried cranberries, picada sauce, sherry and almond drizzle

© 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

brown butter trout - 37

cauiliflower purèe, sautèed green beans, preserved lemon, shallot, toasted almonds

spring gnocchi - 23

brown butter, spring vegetables, pesto cream, roasted hazelnuts

@ grilled tenderloin filet - 49

haricots verts, mashed potato, veal demi glace

wagyu burger - 21

whipped goat cheese, pepper honey aoili, 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



- Gluten Free