

JUNIPER

DINING CO.

SHARING

RAW OYSTERS fresh horseradish, mignonette	market price
BONE MARROW AND STEAK TARTARE housemade accompaniments and grilled bread - loaded \$5	30
CHEESE PLATE choice of 1, 3, or 5 cheeses	18/24/30
CHARCUTERIE foie gras brûlée, chicken liver pâté, daily terrine, cured meats	30

MAINS

TENDERLOIN 8oz pan-seared filet, sauteed mushrooms, pommes dauphines, peppercorn demi-cream	60
RIBEYE 16oz prime ribeye, sauteed mushrooms, pommes dauphines, peppercorn demi-cream	68
BEEF CHEEK braised beef cheek Bourgogne, cipolini onion, double smoked bacon lardons, creamed leek and brussels sprout risotto	48
CHILIAN SEA BASS fingerling potatoes, pastis and fennel sauce	52
DUCK confit duck, cherry demi, candied hazelnuts, roasted beets, parsnip puree	42
PAPPARDELLE lobster and scallops, lobster bisque sauce	49
CHICKEN maple mustard chicken supreme, squash gnocchi, apple butter	46
BURGER 8oz beef tenderloin burger, duck confit, caramelized onion, cherry preserve, hazelnut butter, brioche bun	42
ROASTED BEETS roasted beets, baba ghanoush, fried brussels sprouts	36

add lobster tail	\$28
add scallops	\$28
add shrimp	\$28
add chicken	\$20
add blue cheese	\$5

STARTERS

BABY KALE CAESAR lamb bacon, white anchovies	20
HARVEST SALAD mixed greens, roasted squash, apples, toasted pepitas, dried cherries, candied hazelnuts, cider vinaigrette	22
MUSHROOM CROQUETTES black garlic aioli	24
DEVILS ON HORSEBACK blue cheese cream, honey, pistachios	19
SCALLOPS AND PORK BELLY parsnip purée, roasted apples	29
ESCARGOT baked in Boursin cream	22
SOUP DU JOUR daily feature	14

DESERTS

LEMON POPPYSEED MARSCARPONE CHEESECAKE	14
VANILLA BEAN CRÈME BRÛLÉE	14
BEIGNETS orange blossom glaze	14
VEGAN CHOCOLATE CAKE peanut butter sauce	14
BÊTE NOIRE flourless chocolate cake	14

CAFÉ

ESPRESSO	5
LATTE	6.25
CAPPUCCINO	6.25
AMERICANO	5
COFFEE	4.25
TEA	4.25

20% gratuity added to parties of 10 or more