# JUNIPER

DINING CO.

## SHARING

**RAW OYSTERS** — market price
fresh horseradish, mignonette

**BONE MARROW AND STEAK TARTARE** — 30
housemade accompaniments and grilled bread
- loaded $5

**CHEESE PLATE** — 18/24/30
choice of 1, 3, or 5 cheeses

**CHARCUTERIE** — 30
foie gras brulee, chicken liver pate,
daily terrine, cured meats

## MAINS

**BISTRO STEAK FRITES** — 50
6oz bistro steak with house cut frites and
garlic aioli

**TENDERLOIN** — 68
8oz pan-seared filet, sauteed mushrooms,
pommes dauphines, peppercorn demi-cream

**RIBEYE** — 78
16oz prime ribeye, sauteed mushrooms,
pommes dauphines, peppercorn demi-cream

**TOURNEDOS ROSSINI** — 70
4oz tenderloin, seared foie gras, truffle demi,
brioche

**LIVER AND ONIONS** — 45
pan seared milk fed veal liver, served with
parsnip puree, charred shallots, smoked
bacon and prune demi

**VENISON OSSO BUCCO** — 62
braised red cabbage, aged gouda risotto

**SALMON** — 50
over white beans in a truffle cream and roasted
parsnips

**DUCK BREAST** — 58
pan seared duck breast with duck fat fried
gnocchi, pickled beets

**SEAFOOD PASTA** — 54
lobster, shrimp and scallops, in a maple-bacon
cream sauce

**LAMB SAUSAGE** — 50
beluga lentils, double smoked bacon and fried
brussels sprouts

**BURGER** — 42
8oz beef tenderloin burger au poivre. Peppercorn
crusted patty, roasted garlic, sauteed onions,
delice du bourgonon, peppercorn sauce brioche
bun

**PANKO CRUSTED EGGPLANT** — 40
romesco sauce and miso-white beans

add lobster tail $28
add scallops $28
add shrimp $28
add blue cheese $8

## STARTERS

**BABY KALE CAESAR** — 20
lamb bacon, fried garlic, white anchovies

**SEARED FOIE GRAS** — 38
roasted maple-miso pear, brioche

**MUSHROOM VOL AU VENT** — 24
suateed mushrooms, raosted garlic cream in
puff pastry

**DEVILS ON HORSEBACK** — 19
blue cheese cream, honey, pistachios

**SCALLOPS AND PORK BELLY** — 29
panko breaded pork belly croquette, and
pan seared scallops with pickled cherry
and charred shallots

**SALMON TARTARE** — 28
horseradish, chives, capers, egg, radish

**BRAISED RED CABBAGE AND BEETS** — 24
tahini and whipped tofu, nuts and seeds
ADD fried haloumi $12

## DESERTS

**LEMON POPPYSEED MARSCARPONE CHEESECAKE** — 15

**VANILLA BEAN CREME BRULEE** — 15

**BEIGNETS** — 15
orange blossom glaze

**VEGAN CHOCOLATE CAKE** — 15
peanut butter sauce

**BETE NOIR** — 15
flourless chocolate cake

## CAFE

| | |
|---|---|
| **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