Juniper
LOUNGE AND GARDEN

Thanksgiving 2026

STARTERS

For the Table

Parker House Rolls
Cranberry Sauce, Cultured Butter

Choose one

Roasted Kabocha Squash Soup
Sage, Pepitas, Crème Fraiche

Little Gem & Persimmon Salad
Pomegranate, Toasted Pistachios, Shaved Fennel, Cuyama Cider

ENTREES

Choose one

Heritage Turkey
Smoked Breast, Red Wine Braised Leg, Sourdough Stuffing, Bourbon Gravy

Pan Roasted Halibut
Sunchoke Purée, Purple Kalettes, Lemon Butter, Fried Capers

Roasted Eggplant
Lentils, coconut yogurt, chili crunch, Sultanas, mint, basil, cilantro

SIDES

For the Table

Roasted Brussels Sprouts Pickled Mustard Seed Gastrique

Yukon Mashed Potatoes, Cultured Butter & Parsley

DESSERT

Choose one

Pumpkin Caramel Flan
Pepita Crunch, Maple Chantilly

Vegan Cranberry Apple Crisp
Oat Streusel, cinnamon, coconut sorbet

Pear & Ginger Tart
Flor Di Latte Gelato

Culinary Director
Chef Ginger Pierce

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“Clean Plate” Thanksgiving

WELCOME

Turmeric Apple Cider Shot

FOR THE TABLE

Marinated Olives, Cerignola, Lucques, Castelvetrano,
Tangerine, Fennel, Aleppo

Fermented Market vegetables

Little Gem & Persimmon Salad
Pomegranate, Toasted Pistachios,
Pickled fennel, Cuyama Cider

Roasted Eggplant
Lentils, Coconut Yogurt, Chili Crunch,
Sultanas, Mint, Basil, Cilantro

Kimchi Roasted Brussels Sprouts

Spiced Japanese Sweet Potatoes

DESSERT

Market Fruits, Chocolate Dates & Cacao-Coconut Truffles
Golden Milk-Coconut Affogato
Mint Tea

Culinary Director
Chef Ginger Pierce