

Juniper

LOUNGE AND GARDEN

Thanksgiving 2024

125++/per person

STARTERS

Marinated Feta, Warm Olives,
Zaatar Spiced Nuts

Shaved Brussels Sprouts Salad
Asian Pear, Pickled Fresno Chili,
Candied Cashew, Cider Dressing

Sweet Potato Hummus
Pomegranate, Mint, Toasted Pumpkin
Seeds, Pumpernickel Flatbread

ENTREES

Choose 2 (Choose 3 +15 pp)

Smoked Heritage Turkey Breast
Red Wine Braised Turkey Leg, Sage, Bourbon Gravy

Roasted Halibut: Wild Mushrooms, Braised Kale, Chermoula

Spicy Mushroom Kebabs: Fall Vegetable Tabouleh

SIDES

Yukon Mashed Potatoes or Harissa Carrots

Griddled Broccolini
Golden Raisin Gremolata

DESSERT

Apple Crisp
Vanilla Gelato

Pumpkin Caramel Flan
Cardamom

Culinary Director
Chef Ginger Pierce

