

# Juniper

LOUNGE AND GARDEN

## THANKSGIVING 2024

### HOUSE-MADE BREADS

Classic Flatbread: Garlic Oil, Sea Salt 12

Pumpernickel Flatbread: Molasses, Rye, Caraway 12

Hand Made Focaccia: Cold-Pressed Olive Oil

Everything Cracker: Garlic, Pumpkin, Sunflower, Poppy & Sesame Seeds 8

### SPREADS

Roasted Carrot Hummus: Coconut Yogurt, Pickled Onion, Zaatar Spice, Dill 12

Smoked Romesco: Urfa Biber, Chives, Olive Oil 13

Miso Baba Ghanouj: Chili Crunch, Thai Basil 12

Green Tahini: Herbs, Pea Shoots, Lemon 9

### BITES

Castelvetrano Olives: Tangerine, Fennel, Aleppo 9

Zaatar Spiced Nuts: Pecans, Walnuts, Pistachios, Almonds 11

Marinated Euphrates Feta: Sweetie Peppers, Capers, Parsley 13

Stuffed California Dates: Locally Smoked Bacon, Laura Chenel Goat Cheese 16

Shaved Brussels Sprouts Salad: Asian Pear, Pickled Fresno Chili, Activated Cashews, Cider Dressing 23

Wild Green, Persimmon & Pomegranate Salad: Fresh Herbs, Mint, Citrus Vinaigrette, Pumpkin Seeds 23

Spicy Mushroom Kebabs: Fall Vegetable Tabouleh 32

Roasted Halibut: Wild Mushrooms, Braised Kale, Chermoula 38

Smoked Heritage Turkey Breast: Red Wine Braised Turkey Leg, Bourbon Gravy, Yukon Mashed Potatoes. Roasted Brussels Sprouts, Cranberry Sauce 42

Bone Marrow Burger: Sesame-Potato Roll, Sumac Pickled Onion, Marinated Tomato, Harissa Sauce, Sweet Potato Wedges 31

Shawarma Sweet Potatoes: Spicy Coconut Yogurt 17

Griddled Broccolini: Golden Raisin Gremolata 18

Yukon Mashed Potatoes: Cultured Butter 14

### SWEETS

Warm Apple Crisp: Vanilla Gelato 15

Pumpkin Caramel Flan: Cardamom 15

House Made Cookies: Coconut Oatmeal, Pecan Sandies & Ginger Molasses 15

Tahini Brownies: Tcho Dark Chocolate, Soom Tahini, Sea Salt 13

Assortment of House-Made Sweets 24

Sorbet & Local Fruits 15

Gelato Festival by the scoop 6

Culinary Director  
Chef Ginger Pierce