

**** Menu available for full take-out in addition to dine-in ****

First

Yellowfin Tuna Poké-Rock Shrimp Tower with Crispy Nori, Avocado, Cucumber and Mango Vinaigrette *
24

Beef Tartare with House Made Chips, Sunny Side Up Quail Egg, Cornichons and Truffle Aioli *
22

Grilled Spanish Octopus with Potato-Chorizo-Cauliflower Sauté and Almond Romesco
20

Roasted Butternut Squash Soup with Crème Fraîche, Pepitas and Pumpkin Oil
14

French Onion Soup Au Fromage with Focaccia Croutons
15

Caesar Salad with Grana Padano Frico, Fried Capers and Sun Dried Tomato Croutons
14

Roasted Beet & Gnocchi Salad with Arugula, Asparagus, Shaved Midnight Moon and Truffle Vinaigrette
17

Poached Pear Salad with Crispy Prosciutto, Spiced Pecans, Dried Cherries and White Balsamic
15

Duck Confit Pizza with Butternut Squash, Caramelized Onions, Dried Figs and Reduced Balsamic
24

Vine Ripened Tomato & Fresh Mozzarella Pizza with Pine Nut-Basil Pesto and Reduced Balsamic
22

Chef Selection of House Artisan Cheeses
34

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Main

Veal Scaloppini with Angel Hair ‘Caprese’, Asparagus, Lemon Beurre Fondue and Veal Reduction
40

Organic Atlantic Salmon with English Pea/Mushroom Risotto, Grilled Broccolini and Spring Pea Pesto
42

Agave Glazed Pork Chop with Three Bean Sauté, Bacon/Onion Chutney and Parsnip Puree *
45

Alaskan Halibut with Rock Shrimp-Corn Succotash, Potato Gnocchi and Fava Beans
46

Colorado Chicken with Grilled Portobello, Roasted Tomatoes, Poblano Polenta and Basil Oil
38

Braised Short Rib with Yukon Gold Mashed Potatoes, Baby Carrot/Snap Pea Sauté and Boursin Cheese
38

Filet Mignon and Lobster Duo with Potato Gratin and Grilled Corn/Heirloom Tomato/Mozzarella *
58

Blue Corn Crusted Rocky Mountain Trout with Brown Butter Couscous, Patty Pan Squash and Pepper Aioli
38

Wasabi Pea Crusted Yellowfin Tuna with Crispy Shrimp, Napa Cabbage-Mushroom Sauté and Soy Beurre *
46

‘CAB’ Ribeye with Grilled Asparagus, Tortilla Strips and Chimichurri *
59

Colorado Buffalo NY Strip Steak and Truffle Fries
42

Summer Vegetable & Mushroom Risotto
38

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Juniper Restaurant • 970.926.7001 • www.juniperrestaurant.com • info@juniperrestaurant.com

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FINISH 12

Charles' Hot Sticky Toffee Pudding Cake
Myers's Rum Sauce and Whipped Cream

Old Fashioned Apple Pie
Vanilla Bean Ice Cream and Caramel Sauce

Raspberry Lemon Chiffon Cake
Lemon Mousse and Raspberry Coulis

Warm Flourless Chocolate Cake
Caramel Popcorn and Vanilla Bean Ice Cream

South Florida Key Lime Pie
Whipped Cream and Blueberry Compote

Vanilla Bean Crème Brûlée
Berry Pâte de Fruit

Freshly Turned Trio of Ice Creams or Sorbets
Daily Selections

Chef's Selection of Artisan Cheeses
Crostoni, Dried Fruit and Assorted Nuts

34

Dessert Sampler

25

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SIDES

House Made Truffle Fries 10

Grilled or Steamed Asparagus 10

Three Bean Sauté 10

Grilled or Steamed Broccolini 11

Yukon Gold Potato Gratin 12

Rock Shrimp-Corn Succotash 14

English Pea/Mushroom Risotto 14

Crispy Shrimp 15

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky

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