

FIRST

Yellowfin Tuna Sashimi with Lump Crab/Tuna Poké, Crispy Nori, Avocado and
Mango/Harissa Aioli *
25

Beef Tartare with House Made Chips, Sunny Side Up Quail Egg, Pickled Okra and Truffle
Aioli *
24

Grilled Spanish Octopus with Tomato-Chorizo-Almond Sauté and Champagne Aioli
25

Colorado Corn Bisque with Chive and Truffle Popcorn
15

Heirloom Tomato and Passion Fruit Gazpacho with Jalapeño Cucumber Sorbet and
Watermelon Radish
16

Caesar Salad with Grana Padano Frico, Fried Capers and Sun-Dried Tomato Croutons
15

Lemon Summer Salad with Heirloom Tomatoes, Fennel, Asparagus, Midnight Moon and
Sunflower Seeds
18

Prosciutto and Melon Salad with Frisée/Arugula, Mint Caviar and Honey/Fig Vinaigrette
18

Duck Confit, Grilled Peach, Asparagus Pizza with Arugula and Pomegranate Molasses
24

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

Chef Selection of House Artisan Cheeses
3

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.*



Summer 2023
info@juniperrestaurant.com
970.926.7001

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

Veal Scallopini with Angel Hair 'Caprese', Asparagus, Lemon Beurre Fondue and Veal Reduction
40

Organic Scottish Salmon with Israeli Cous Cous, Grilled Artichoke and Truffle Pesto *
42

Agave Glazed Pork Chop with Filo Burrata Tart, Grilled Japanese Eggplant, Basil Pesto and Peach Mostarda *
46

Alaskan Halibut with Whipped Chickpea Puree, Grilled Asparagus and Tomato-Cucumber Salsa
48

Colorado Chicken with Vegetable Gratin, Cremini Mushrooms and Piccata Sauce
40

Braised Short Rib with Creamy Polenta, Oven Dried Tomato, Grilled Corn and Herbed Boursin Cheese
42

Filet Mignon with Lobster-Corn Succotash, Potato Gnocchi and Fava Beans *
60

Cracker Crusted Rocky Mountain Trout with Little Neck Clams, Pickled Celery and Clam Chowder Sauce
38

Sesame Crusted Yellowfin Tuna and Crispy Shrimp with Tofu, Mushroom Sauté and Lemongrass Broth*
48

'CAB' Ribeye with Grilled Broccolini, Heirloom Peperonata and Chimichurri *
65

Colorado Elk Loin with Yukon Gold Mashies, Sauteed Kale/Bacon and Burgundy-Mushroom Sauce *
49

Curried Chickpea Salad with Japanese Eggplant, Israeli Cous Cous, Cauliflower and Red Pepper Coulis
38

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FINISH 12

Charles' Hot Sticky Toffee Pudding Cake

Myers's Rum Sauce and Whipped Cream

Warm Strawberry Rhubarb Crostata

Caramel Crème Fraiche Ice Cream and Oat Granola

Frozen Nutella Candy Bar

Oreo Crumb and Candied Hazelnuts

S'mores Warm Chocolate Cake

Graham Cracker Ice Cream and Toasted Fluff

Vanilla Bean Crème Brûlée

Berry Pâte de Fruit

Freshly Turned Trio of Ice Creams or Sorbets

Daily Selections

Chef's Selection of Artisan Cheeses

Crostini, Dried Fruit and Assorted Nuts

38

Dessert Sampler

28

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SIDES

House Made Truffle Fries

Grilled or Steamed Asparagus

Mushroom Sauté

Grilled or Steamed Broccolini

Vegetable Gratin

Filo Burrata Tart

Crispy Shrimp

Lobster Succotash

2oz Poached Lobster

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky