

## 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

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*Chef Santos Macias; Chef Joel Paula; Chef de Cuisine Matt Boyington  
Pastry Chef Allison Helfer Pastry*