

## FIRST

Lump Crab/Tuna Poké with Albacore Tuna Sashimi, Crispy Nori, Avocado and Sriracha Aioli *	25
Diver Scallops with Crispy Soy Glazed Brussels Sprouts and Root Vegetable Puree	22
Beef Tartare with House Made Chips, Sunny Side Up Quail Egg, Pickled Okra and Truffle Aioli *	24
Grilled Spanish Octopus with Cauliflower-Chorizo-Hazelnut Sauté and Champagne Aioli	25
Roasted Butternut Squash Soup with Crème Fraiche, Pepitas and Pumpkin Oil	16
Caramelized Onion Soup with Gruyere, Sea Salt Puff Pastry and Truffle Oil	15
Caesar Salad with Grana Padano Frico, Fried Capers and Sun-Dried Tomato Croutons	15
Pan Seared Manchego Salad with Garbanzo Beans, Arugula/Frisée and Guajillo Chili Sauce	16
Roasted Beet Salad with Walnuts, Mandarin Orange, Goat Cheese, Fennel and Citrus Vinaigrette	18
Braised Short Rib Pizza with Gorgonzola and Arugula	24
Prosciutto and Fig Pizza with Caramelized Onions, Bosc Pear and Baby Kale	23
Chef Selection of House Artisan Cheeses	35

*\*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.*



Winter 2023  
info@juniperrestaurant.com  
970.926.7001

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

## MAIN

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

Organic Scottish Salmon with Cherry/Israeli Couscous, Grilled Asparagus Salad and Toasted Almonds \*  
42

Agave Glazed Pork Chop with Vegetable Latke, Butterscotch Carrots and Celery Root Puree \*  
46

Alaskan Halibut with Saffron Seafood Risotto, Sauteed Fava Beans and English Pea Pesto  
48

Colorado Chicken with Bourbon/Maple Sweet Potato Gnocchi and Sauteed Spinach  
40

Braised Short Rib with Smoked Gouda Polenta, Winter Vegetable Slaw and Harissa Aioli  
42

Filet Mignon with Poached Lobster, Bacon Wrapped Asparagus and Twice Baked Potato Gratin \*  
60

Oat Crusted Rocky Mountain Trout with Sauteed Haricot Vert, Quinoa Muffins and Romesco  
38

Sesame Crusted Yellowfin Tuna with Sushi Rice Cakes, Crispy Shrimp, Mushroom Sauté & Sweet Chili Aioli\*  
48

'CAB' Ribeye with Bacon Sofrito, Grilled Broccolini and Tortilla Chips \*  
65

Duck Two Ways with Butternut Squash 'Pappardelle' Sauteed Brussels Sprouts and Cranberry/Pear Compote\*  
48

Vegetable Farro Fried Rice with Miso Marinated Lions Mane Mushrooms and Soy Glazed Broccolini  
40

*\*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.*

## **FINISH 12**

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

**Lemon Mascarpone Tart**  
*Huckleberry Compote*

**Warm Honey Crisp Apple Crostata**  
*Toasted Hazelnut Ice Cream & Ginger Streusel*

**Pear and Almond Cake**  
*Bourbon & Bean Ice Cream and Candied Almonds*

**Flourless Chocolate Cake**  
*Cocoa Krispy Crunch and Espresso Gelato*

**Seasonal Crème Brûlée**

**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**

---

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

*\*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.*

## SIDES

House Made Truffle Fries  
Twice Baked Potato Gratin  
Grilled or Steamed Asparagus  
Grilled Lions Mane Mushroom  
Wild Mushroom Sauté  
Vegetable Latke  
Grilled or Steamed Broccolini  
Sweet Potato Gnocchi  
Brown Butter Brussels Sprouts  
Saffron Seafood Risotto  
Crispy Shrimp  
2 oz Poached Lobster

---

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

*\*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.*