



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

Summer 2024
info@juniperrestaurant.com
970.926.7001

FIRST

Tuna Poke & Lump Crab Tower with Crispy Nori/Wonton, Kimchi and Pickled Ginger Aioli *
25

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

Grilled Spanish Octopus with Cauliflower-Chorizo-Almond Sauté and Peruvian Pepper Aioli
25

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

Lobster Bisque with Chive Oil and Crème Fraiche
17

Caesar Salad with Grana Padano Frico, Fried Capers and Sun-Dried Tomato Croutons
16

Grilled Peach/Arugula/Frisee Salad with Feta Cheese, Candied Pecans and Blueberry Vinaigrette
17

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

Heirloom Tomato & Fresh Mozzarella Pizza with Pine Nut-Basil Pesto and Reduced Balsamic
24

Duck Confit & Apple Pizza with Asparagus, Mascarpone Spread, Arugula and Pomegranate Molasses
25

Chef Selection of House Artisan Cheeses
35

*Chef Santos Macias; Chef Joel Paula; Chef de Cuisine Matt Boyington;
Pastry Chef James Kanavy*

**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.*



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

Summer 2024
info@juniperrestaurant.com
970.926.7001

MAIN

Veal Scallopini with Angel Hair ‘Caprese’, Asparagus, Lemon Beurre Fondue and Veal Reduction
42

Organic Scottish Salmon with Grilled Corn Fritter, Fennel/Frisee, Pickled Asparagus and Corn Puree *
*
45

Agave Glazed Pork Chop with Brussel Sprouts, Green Apple, Lemon Orzo and Cherry Chutney *
46

Alaskan Halibut with Rock Shrimp-Corn Succotash, Potato Gnocchi and Fava Beans
48

Colorado Chicken with Quinoa Stuffed Tomato, Grilled Asparagus and Tomato-Bacon Jam
40

Braised Short Rib with Yukon Gold Mashed Potatoes, Goat Cheese, Broccolini, Dried Tomatoes and Arugula
42

Filet Mignon with Poached Lobster, Haricot Vert, Potato Gratin and Marinated Tomato Salad*
60

Cornmeal Crusted Rocky Mountain Trout with Vegetable Latke, Tomato Relish and Red Pepper Coulis
40

Sesame Crusted Yellowfin Tuna with Crispy Shrimp, Pickled Carrot/Mushroom Sauté and Lemongrass Broth*
48

‘CAB’ Ribeye with Grilled Corn/Gnocchi/Broccolini Sauté and Sweet Potato Match Sticks *
65

Colorado Rack of Lamb with Sauteed Rice Noodles, Eggplant/Cabbage/Carrot Sauté and Korean BBQ Sauce *
70

Cauliflower “Couscous” with BBQ Glazed Lions Mane Mushrooms, Zucchini, Broccolini and Hazelnut Pesto
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, Toffee Crunch and Whipped Ganache

Carrot Cake

Candied Pecans, Mascarpone Crème and Caramel Sauce

Blueberry-Lemon Tart

Oat Streusel and Blueberry Sorbet

Flourless Dark Chocolate Cake

Cocoa Nib Brittle, Red Wine Strawberries and Chocolate Sauce

Vanilla Bean Crème Brûlée

Summer Fruit Garnish

Summer Fruit Pavlova

Meringue Crisps

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 James Kanavy***

**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.*



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

Summer 2024
info@juniperrestaurant.com
970.926.7001

SIDES

House Made Truffle Fries

Potato Gratin 14

Grilled or Steamed Asparagus

Quinoa Stuffed Tomato

Wild Mushroom Sauté

Vegetable Latke

Grilled or Steamed Broccolini

BBQ Lions Mane Mushroom

Brown Butter Brussels Sprouts

Rock Shrimp~Corn Succotash

Crispy Shrimp

2 oz Poached Lobster 25

*Chef Santos Macias; Chef Joel Paula; Chef de Cuisine Matt Boyington;
Pastry Chef James Kanavy*

**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.*

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