

# JUNIPER

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## DINNER

### SMALL PLATES

#### Ahi Tuna Poke \$17

Avocado, Heirloom Tomatoes, Green Onions, Crispy Wontons, Wasabi Cream Fraiche

#### Juniper Signature Crab Cakes \$18

Sautéed Spinach, Sultanas, Pine Nuts, Remoulade

#### Calamares A La Romana \$14

Citrus & Dill Aioli

#### Grilled Spanish Octopus \$16

Patatas Bravas, Paprika Aioli

#### Chicken & Prosciutto Croquetas \$14

Romesco Emulsion

#### Beef Tartare \$18

Smoked Yogurt, Za'atar, Fresh Lemon, Cured Egg Yolk, Lavash

### FROM THE SEA

#### Seafood Paella \$42

Chistorra Sausage, Mussels, Lobster, Calamari, Shrimp, Peas & Fresh Lemon

#### Cioppino \$38

Smoked Tomato Broth, Rock Fish, Bay Scallops, Clams, Grilled Focaccia

#### Pan Seared Red Snapper A La Veracruzana \$28

Tomato, Red Bell Pepper, Jalapeño, Olives, and Capers Stew

#### Oven Roasted Salmon \$26

Lentil Ragout, Fennel, Roasted Bell Pepper Ragout, Cipollini Onion, Bock Choy, Sesame Oil

### FROM THE FARM

#### Provençal Salad \$15

Pancetta & Chevre Cheese Gratinée, Farm Lettuce, Local Tomatoes, Pickled Shallots, Sherry Vinaigrette

#### Grilled Shrimp & Lolo Rosa Salad \$18

Shaved Watermelon Radish, Avocado Pearls, Local Balsamic & Gremolata Vinaigrette

#### Asparagus & Brussels \$14

Local Pear Vinegar & Chipotle Vinaigrette

#### House Pickled Beet \$16

Chive & Tarragon Goat Cheese, Marcona Almonds, Rooftop Honey

#### Local Tomato & Burrata Cheese \$17

Pesto Marinade, Baby Lettuce Blend, Blood Orange Vinaigrette

### FROM THE LAND

#### Applewood Smoked Hanger Steak \$29

Chorizo Polenta, Parker Farm Broccoli, Chimichurri

#### 18oz. Angus Beef T-Bone Steak \$40

Fork Mashed Russet Potato, Roasted Baby Carrots, Forest Mushrooms, Au Jus

#### Organic Bone-In Chicken Breast \$25

Cannellini Bean & Pancetta Cassoulet, Baby Zucchini & Patty Pan Squash, Pan Jus

#### Grilled Lamb Chops \$35

East Mediterranean Spice Rub, Ratatouille, Honey Mustard & Red Wine Reduction

#### Pappardelle Pasta & Braised Short Rib \$28

Roasted Artichokes, Sautéed Baby Kale, Cherry Tomato Pesto, Pecorino Cheese, Truffle Oil

Chef  
Jordi R Gallardo  
Mitchell Eldridge

Parties of 6 or more are subject to an 20% gratuity

Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food borne illness.