

JUNIPER

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. Bone-In Angus Beef Rib Eye \$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.