

# JUNIPER

CHEF IAN BENS

LOCAL SEASONAL SUSTAINABLE

We create our menu using ingredients that are primarily locally sourced from the US Eastern Seaboard. Ingredients that are not available nearby or out of season will be sourced from elsewhere in the USA first and only then globally. We are proud to design dishes reflecting seasonal flavors and focusing on environmental sustainability.

## SPRING

ASPARAGUS  
DANDELION GREENS  
MOREL MUSHROOMS  
GREEN GARLIC

SPRING ONIONS  
SPRING LAMB  
RHUBARB  
RAMP

STRAWBERRIES  
WATERCRESS  
BABY CARROTS  
KALE

CAULIFLOWER  
LEEK  
SORREL  
BABY GREENS

SOFTSHELL CRABS  
FIDDLEHEADS  
ARTICHOKES  
PEAS

## DINNER MENU

### TO BEGIN

WHOLE WHEAT WALNUT HONEY BREAD 3  
Honey Butter, Baked to Order with Honey from Our Rooftop Hives

REGIONAL OYSTERS OF THE DAY 4 each / 6 for 22  
Served with Lemon, House Made Habanero Hot Sauce

SOUP OF THE DAY 10  
Inspired by Local Farmer's Market Offerings

MARYLAND CRAB SOUP 12  
Old Bay Spiced Seafood Broth, Jumbo Lump Crab, Sweet Corn

MINI CHESAPEAKE BAY CRAB CAKES 16  
Anson Mills Hominy Corn Succotash, Spicy Remoulade

MIXED 150 MILE GREENS 10  
Amish Honey Vinaigrette, Fennel Pollen, Local Radishes

GREEN ASPARAGUS RISOTTO 14  
Spring Onion Butter, Crispy American Prosciutto

CHERRY WOOD SMOKED DUCK BREAST 15  
Local Spring Greens and Amish Vegetables,  
Cherry Blossom Vinaigrette, Cocoa Croutons

### PRIX FIXE



CHERRY WOOD SMOKED DUCK BREAST  
Local Spring Greens and Amish Vegetables,  
Cherry Blossom Vinaigrette, Cocoa Croutons

SWEET AND SOUR CHERRY GLAZED SALMON  
Vanilla Bean Carolina Rice Risotto, Lancaster Arugula

CHERRY BLOSSOM PANNA COTTA  
Crunchy Pistachio Daquaise, Roasted Rhubarb,  
Pistachio and Amarena Cherry Ice Cream

43

SELECTION OF THREE REGIONAL ARTISAN CHEESES  
House Made Preserves, Amish Flatbread,  
Candied Georgia Pecans, Honeycomb

WITH CHEESES ADDITIONAL 15

### JUNIPER ENTREE FAVORITES

CHESAPEAKE BAY JUMBO LUMP CRAB CAKES 32  
Heirloom Hominy Succotash, Spicy Remoulade

ATLANTIC SEAFOOD COBB SALAD 26  
Atlantic Scallop Ceviche, Catskill Smoked Salmon,  
Wild Shrimp, Blue Crab, Avocado, Bacon

WILD MUSHROOM TAGLIATELLE 19  
Parsley, Parmesan, Pine Nuts

WITH VIRGINIA PORK MEATBALLS 24

CHEF'S SPECIAL (Market Price)  
Your server will inform you of today's selection

### SEA

SWEET AND SOUR CHERRY GLAZED SUSTAINABLE SALMON 25  
Vanilla Bean Carolina Rice Risotto, Lancaster Arugula

WILD TEXAS PRAWNS 13 app/23 large  
Pencil Cobb Grits with Thomasville Tomme, Chipotle Spiced Vegetable Slaw

SEARED ATLANTIC SEA SCALLOPS 14 app/26 large  
seared with Chiles and Chives  
Roasted Broccolini with Tasso Ham, Sweet and Sour Carrot Sauce

### LAND

PINELAND FARMS NATURALLY RAISED STRIPLOIN 7oz 22/ 14oz 42  
Cipollini Onion, House Made Steak Sauce

CORNMEAL CRUSTED ORGANIC PENNSYLVANIA CHICKEN 19  
Hoppin' John, Beet and Pumpkin Chow Chow

GRILLED SHENANDOAH DOUBLE LAMB CHOP 29  
Chili and Garlic Roasted Eggplant, Sunflower Seed Mint Pesto

ORGANIC ACRES GRASS FED BEEF BURGER, DRY AGED 28 DAYS 15  
Sesame Seed Bun or Iceburg Lettuce Wrapped  
served with Gordy's Pickles  
Add Vermont Cheddar, Maryland Blue or Pepper Jack Cheese 2  
Add Bacon or Sauteed Wild Mushrooms 2

### SIDES 8

Green Asparagus Risotto

House Made Whole Grain Pasta & Vermont Cheddar

Heirloom 'Henry Moore' Hominy Succotash

Hand Cut Hickory French Fries

Grilled Jumbo Asparagus

Selection of Roasted Pennsylvania Vegetables

Sauteed Wild Mushrooms

Fried Lancaster Kale

Chipotle Spicy Roasted Broccolini

### VIVREAU WATER 2 PER PERSON

99.99% PURE, CLEAN, CLEAR TASTING WATER

NO TRUCKS, NO CONGESTION, NO POLLUTION, NO PACKAGING, NO GLASS TO RECYCLE

JUNIPER IS PROUD TO OFFER THIS ENVIRONMENTALLY FRIENDLY

WATER OPTION IN STILL OR SPARKLING

RESTAURANT CHEF: IAN BENS

RESTAURANT MANAGER : DAVID VAN MEERBEKE AND SHANNON REED



Created from fresh and nutritionally balanced ingredients. Do you have dietary restrictions or additional questions? Please ask your server for more details or our Lifestyle Cuisine Plus menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

March 19, 2013

CHEESE AND CHARCUTERIE

3 FOR 21/ 5 for 29

GREEN HILL (Cow)

Camembert Style, Sweet Grass Dairy, Georgia

BIJOU (Goat)

Soft, Surface Ripened, Vermont Creamery, Vermont

MONOCACY (Goat)

Soft, Surface Ripened, Cherry Glen, Virginia

THOMASVILLE TOMME (Cow)

Semi-Hard, Sweet Grass Dairy, Georgia

SMETHE (Cow)

Firm Farmhouse Style, Wakefield Dairy, Pennsylvania

CABOT SHARP CHEDDAR (Cow)

Aged 12 months, Cabot, Vermont

TARENDAISE (Cow)

Organic Alpine Style, Thistle Hill Farm, Vermont

PIEDMONT (Sheep)

Semi-Hard Everona Dairy, Virginia

OLLI CALABRESE SALAMI Add 7

Berkshire Pork, Manakin Sabot, Virginia

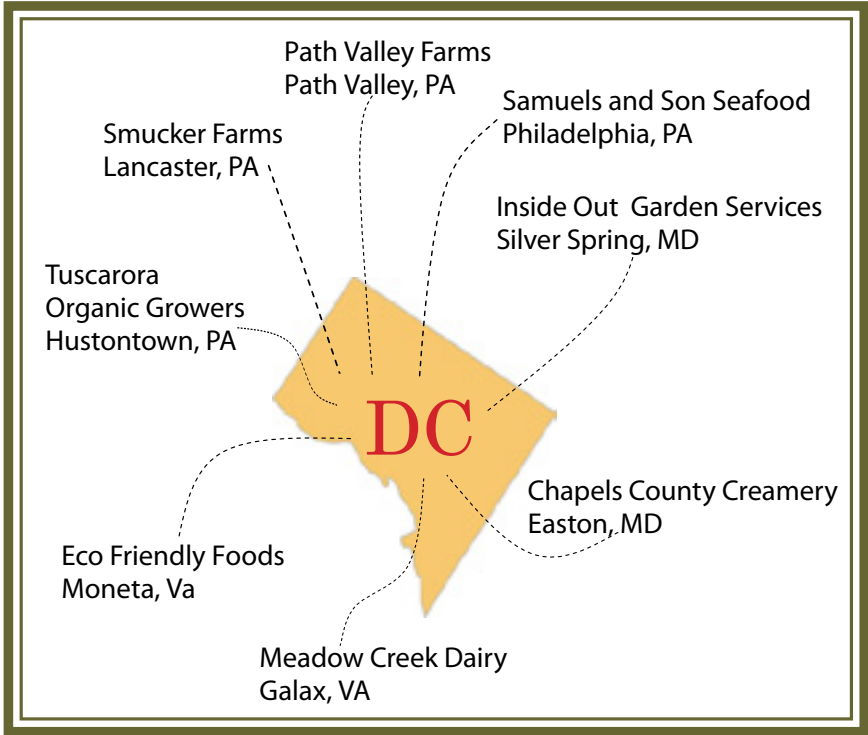
LA QUERCIA SMOKED PROSCUITTO Add 9


Berkshire Cross Pork, Eden Farms, Iowa

HERB MARINATED OLIVES Add 3

Cerignola and Dry-Cured Black

LOCALLY HARVESTED





Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

VEGAN

Appetizers

Quinoa Salad, Cucumber and Tomato 10  
Mixed Greens, Pumpkin Seeds, Dried Fruit 10

Entrees

Brown Rice and Chickpea ‘Paella’, Olives and Fennel 22  
Vegan Chef’s Salad 20

MACROBIOTIC

Appetizers

Miso Soup, Tofu and Scallions 10

Entrees

Whole Grain Risotto, Wilted Greens,  
Steamed Vegetables with Sesame 23

DASH/HEART HEALTHY

Appetizers

Spinach and Mushroom Salad 12  
Seared Sustainable Salmon, Corn and Tomato Succotash 15

Entrees

Baked Rockfish, Walnut Viniagrette, Roasted Vegetables 26  
Grilled Striploin Steak, Green Beans, Mixed Greens 29

DIABETES

Appetizer

Warm Wild Mushroom and Whole Grain Ragout 14  
Romaine Salad, Balsamic Dressing 10

Entrees

Grilled Chicken Breast, Tomato, Quinoa, Local Vegetables 25  
Sustainable Salmon, Mixed Greens, Brown Rice 25

RAW

Appetizer

Tomato and Fennel ‘Ceviche’, Sherry Viniagrette 15

Entree

‘Stir-Fry’ Salad, Sesame Soy Dressing 20

GLUTEN FREE

Appetizers

Sauteed Shrimp with Remoulade Sauce 15  
Wedge Salad, Herb Dressing 10

Entrees

Sustainable Salmon with Corn and Tomato Succotash 25  
Grilled Pineland Farms Striploin Steak,  
Green Beans, Mixed Salad 29

Farmer’s Spotlight

Oasis at Bird in Hand

This collective of Lancaster County Farmers grow chemical free produce and raise cattle, pigs, lamb, chicken and other animals humanely. They are concerned about the health of the land, families and the whole farming community growing and raising their food. Many are older-order Amish farmers who work to preserve their agricultural heritage as well.

Samuels and Sons

A five-generation family run seafood company from Philadelphia which sources the best, freshest and most ecologically harvested seafood. We work with them to ensure we are serving the best each season has to offer from Chesapeake Bay and the Eastern Seaboard.