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.

SUMMER

LEEKS
GREEN LEAFY VEGETABLES
PLUMS
STRAWBERRIES
WATERMELON
APRICOTS
SWEET & HOT PEPPERS
SHELLFISH
CANTELOUPE & HONEYDEW
PEACHES
BLACKBERRIES & BLUEBERRIES
NECTARINES
HERBS
CUCUMBER
SUMMER SQUASH
ONIONS
GREEN BEANS
TOMATOES
CORN
EGGPLANT

DINNER MENU

TO BEGIN

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

SOUP OF THE DAY 9
Inspired by Local Farmer's Market Offerings

MARYLAND CRAB SOUP 10
Old Bay Spiced Seafood Broth, Jumbo Lump Crab, ECO Farms Sweet Corn

MINI CHESAPEAKE BAY CRAB CAKES 15
Anson Mills Hominy Corn Succotash, Spicy Remoulade

'GAZPACHO' SALAD 12
Lancaster County Tomatoes, Sweet Peppers & Cucumbers,
Crunchy Bread, Sweet Basil

MIXED 150 MILE GREENS 9
Amish Honey Vinaigrette, Fennel Pollen, Local Radishes

'PEACHES AND CREAM' SWEET CORN RISOTTO 10
Thyme Roasted Georgia Peaches, Toasted Corn

PROSCUITTO WRAPPED FIGS 9
Maryland Bay Blue Cheese, Jansal Valley Arugula, Whole Grain Mustard

PRESERVED BOURBON SPIKED FOIE GRAS 29
Cooked in a Mason Jar, Housemade Preserves, Brioche Toast

SEA

MARKET FISH (Market Price)
Inspired by Local Market Offerings

MAPLE AND MISO OAK PLANKED SALMON 18
Spicy Russian Kale, Grilled Lemon

WILD TEXAS PRAWNS 12 app/17 large
Thai Flavors, Smucker's Snap Pea Salad, Sesame, Ginger

SEARED ATLANTIC SEA SCALLOPS 14 app/19 large
Tempura Fried Pennsylvania Vegetables

ATLANTIC ROCK FISH 18
Roasted Courgette with Fennel, Olives and Basil

LAND

PINELAND FARMS NATURALLY RAISED STRIPLOIN 7oz 20/ 14oz 32
Cipolinne Onions, House Made Steak Sauce

ORGANIC PENNSYLVANIA CHICKEN 16
Cornmeal Crust, Hot and Sour Roasted Peanut and Tomato Salsa, Coriander

VIRGINIA FARMERS CROSS PORK LOIN 19
Smashed Beets, Blackberries, Anise and Sage

ORGANIC ACRES GRASS FED BEEF BURGER, DRY AGED 28 DAYS 14
Sesame Seed Bun or Iceburg Lettuce Wrapped
Add Vermont Cheddar, Maryland Blue or Pepper Jack Cheese 2
Add Bacon or Sauteed Wild Mushrooms 2

SUMMER VEGETABLE TAGLIATELLE 17
Heirloom Tomato Sauce, Parmesan Cheese, Tomato Toast
WITH VIRGINIAN HERITAGE PORK MEATBALLS 22

Prix Fixe

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

PINELAND FARMS NATURALLY RAISED STRIPLOIN
House Made Steak Sauce, Hickory Fries,
Pennsylvania Green Beans

FROZEN CHOCOLATE MARJOLAINE
Raspberry Parfait, Gianduja Ganache,
Valrhona Chocolate Ice Cream

44

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

WITH CHEESES 59

JUNIPER FAVORITES

ATLANTIC SEAFOOD COBB SALAD 24
Atlantic Scallop Ceviche, Catskill Smoked Salmon,
Wild Shrimp, Blue Crab, Avocado, Bacon

CHESAPEAKE BAY JUMBO LUMB CRAB CAKES 29
Heirloom Hominy Succotash, Spicy Remoulade

GRILLED SHENANDOAH DOUBLE LAMB CHOP 25
Chili and Garlic Roasted Eggplant, Courtyard Mint

SIDES 8

Buttered Baby Potatoes with Scallions
House Made Whole Grain Pasta & Vermont Cheddar
Heirloom 'Henry Moore' Hominy Succotash
Hand Cut Hickory French Fries
Side Romaine or 150 Mile Green Salad
Selection of Sauteed Pennsylvania Vegetables
Sauteed Wild Mushrooms
Sliced Heirloom Tomatoes with Maine Sea Salt

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 : SARAH DOWNEY

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.

June 21 2012

JUNIPER

CHEF IAN BENS

LOCAL SEASONAL SUSTAINABLE

REGIONAL OYSTERS

4 each / 6 for 22
Served with Lemon, House Made Habanero Hot Sauce

RAPPAHANNOCK RIVER SWEET
Chesapeake Bay, Great Beginner Oyster, Buttery

STINGRAY
Ware Neck, VA, Very Balanced Between Sweet & Lightly Salty

CAPE MAY SALT
Delaware Bay, A Revived USA "Slow Food", Small and Briny

CHEESE AND CHARCUTERIE

3 FOR 21/ 5 for 29

NEW ENGLAND MOUNTAIN BLUE (Cow)
Jansal Valley Massachusetts

MOUNTAINEER (Cow)
Hard, Alpine Style Meadow Creek Dairy, Virginia

THOMASVILLE TOMME (Cow)
Semi-Hard, Sweet Grass Dairy, Georgia

CABOT SHARP CHEDDAR (Cow)
Aged 12 months, Cabot, Vermont

BIJOU (Goat)
Soft, Surface Ripened, Vermont Creamery, Vermont

MONOCACY (Goat)
Soft, Surface Ripened, Cherry Glen, Virginia

ROQUEFORT CRUSTED CHEVRE (Goat)
Soft, L'Essence dur Fromage, New Hampshire

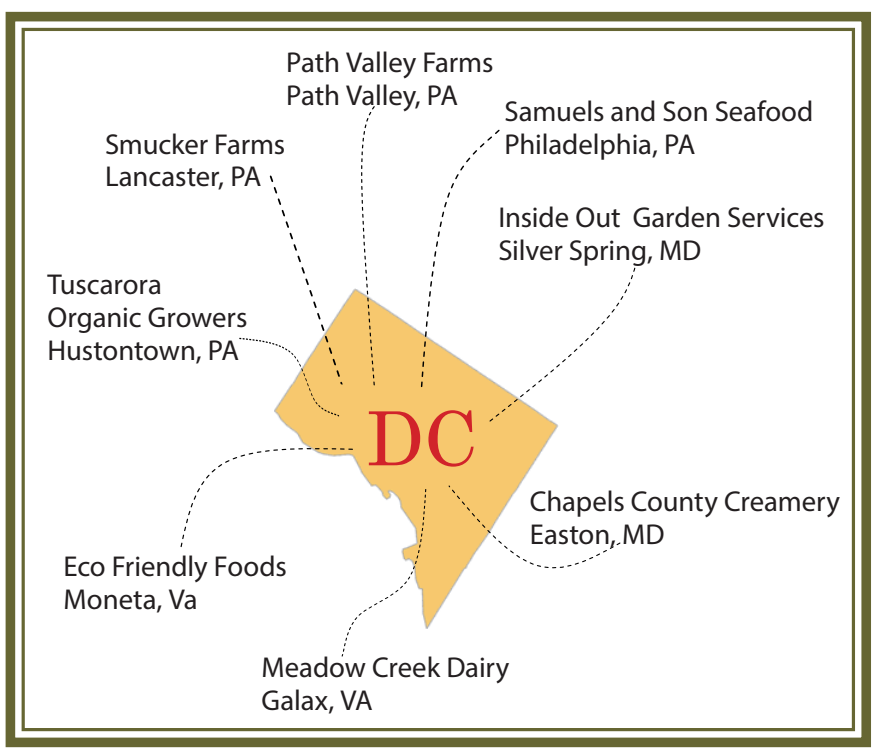
PIEDMONT (Sheep)
Semi-Hard Everona Dairy, Virginia

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



LIFESTYLE CUISINE *Plus*

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 22

DASH/HEART HEALTHY
Appetizers
Spinach and Mushroom Salad 12
Seared Market Fish Fillet, Corn and Tomato Succotash 14
Entrees
Baked Rockfish, Walnut Viniagrette, Roasted Vegetables 25
Grilled Striploin Steak, Green Beans, Mixed Greens 28

DIABETES
Appetizer
Warm Wild Mushroom and Whole Grain Ragout 14
Romaine Salad, Balsamic Dressing 9
Entrees
Grilled Chicken Breast, Tomato, Quinoa, Local Vegetables 25
Market Fish, Mixed Greens, Brown Rice 25

RAW
Appetizer
Tomato and Fennel 'Ceviche', Sherry Viniagrette 15
Entree
'Stir-Fry' Salad, Sesame Soy Dressing 19

GLUTEN FREE
Appetizers
Sauteed Shrimp with Remoulade Sauce 14
Wedge Salad, Herb Dressing 9
Entrees
Market Fish with Corn and Tomato Succotash 25
Grilled Flat Iron Steak, Green Beans, Mixed Salad 28

Farmer's Spotlight

Smucker Farms of Lancaster County
Eric Smucker sources the best ingredients from small Amish and Menonnite farmers in Lancaster County, Pennsylvania to bring DC an incredible array of meats, cheeses, and produce as well as hand made soaps, toys and other artisan crafted products.
The farms he supports are all chemical free and committed to sustainable agriculture and their communities.

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.

June 21, 2012