

juniper

weekly special menu

"Russell Up Some Grub"

August 8th – August 12th

first years

clam chowder (cooking with grandpa) cup 8
housemade crackers, cream, potato, jalapeno

somm's selection:

Donkey & Goat, 'Linda Vista Vineyard' Chardonnay (Napa Valley)

fried chicken bites (first job) 8
broccoli pimento, puffed rice

somm's selection:

Faire La Fête, Brut Sparkling (Limoux, France)

present

beef wellington (culinary school) 38
10 oz. grilled tenderloin, veggie wellington, peppercorn sauce, spiced nut glazed carrots

somm's selection:

Nicole Chanrion, Gamay (Côte-de-Brouilly, France)

scallops (juniper) 34
seared scallops, beet sauce, grilled asparagus, corn, sweet potato, pork belly, jalapeno

somm's selection:

Cotiere, Rosé of Pinot Noir (Santa Barbara, CA)

future

white chocolate blondie (michelin star) 10
cranberry ice cream, white chocolate cranberry drizzle