

JUNIPER GREEN

FALL COCKTAIL SUPPER

Company Founder's Retirement Celebration

Artisan Cheese + Charcuterie Board

Bloomy Rind selections, house pickles, seasonal jam, spiced nuts, crostini

Mushroom Gougères

seared wild mushrooms, truffled parmesan cream

“Meat + Potatoes” Platter

Grilled Teres Major Steak

Roasted garlic fingerling potatoes | Yukon potato + parsnip mash

*Accoutrements: horseradish aioli, serrano chimichurri, cabernet
caramelized onions, smoked shallot compound butter*

Ginger Pork Loin

sweet soy glaze, 5 spice plums, sesame

Smoky Shrimp

salsa macha, avocado salad, grilled scallions, pepitas, lime

Roasted Beets

Meyer lemon aioli, crispy chickpeas, mint, basil

Grilled Cabbage Caesar

napa cabbage, parmesan, bonito, pangrattato

Dessert Bites

*citrus tart w. toasted meringue | salted hazelnut caramel shortbread |
s'more tart w. rye whiskey marshmallow*

**The menu above is a sample of past offerings, our menus change regularly with the seasons*