

# Thanksgiving Dinner Menu

## STARTERS

**Marinated Feta, Warm Olives,  
Zaatar Spiced Nuts**

**Shaved Brussels Sprouts Salad:** Asian  
Pear, Pickled Fresno Chili, Candied  
Cashew, Cider Dressing

**Sweet Potato Hummus:** Pomegranate,  
Mint, Toasted Pumpkin Seeds,  
Pumpernickel Flatbread.

## ENTREES (CHOOSE 2\*)

**Smoked Heritage Turkey Breast:**  
Red Wine Braised Turkey Leg, Sage, Bourbon Gravy

**Roasted Halibut:** Wild Mushrooms, Braised Kale,  
Chermoula

**Spicy Mushroom Kebabs:** Fall Vegetable Tabouleh

**Yukon Mashed Potatoes** or **Harissa Carrots**

**Griddled Broccolini:** Golden Raisin Gremolata

## DESSERT

**Apple Crisp:** Vanilla Gelato

**Pumpkin Cardamom Cheesecake:** Pistachio



11.28.24

JUNIPER LOUNGE &  
GARDEN

@JUNIPERWEHO

MENU BY CULINARY  
DIRECTOR CHEF GINGER  
PIERCE

\*Upgrade to all 3 for \$15 extra per person