

The “Clean Plate” Thanksgiving Menu

Turmeric Apple Cider Welcome Shot

BITES

Warm Olives, Fermented Mixed Pickles, Kimchi

Shaved Brussels Sprouts Salad: Asian Pear, Pickled Fresno Chili, Activated Cashews, Cider Dressing

Wild Greens & Fresh Herb Salad: Pomegranate, Mint, Citrus Vinaigrette, Toasted Pumpkin Seeds

Spicy Mushroom Kebabs: Fall Vegetable Tabouleh

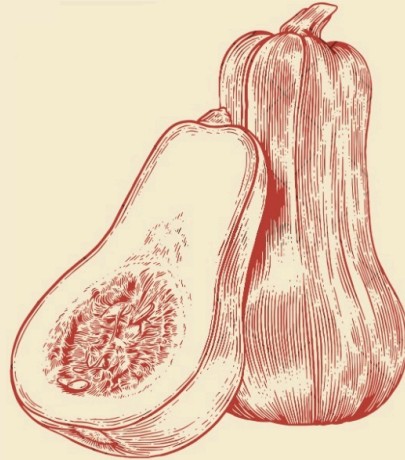
Roasted Honeynut Squash: Crispy Sage

Harissa Carrots: Coconut Yogurt

Griddled Broccolini: Golden Raisin Gremolata

DESSERT

Market Fruits, Chocolate Dates, & Cacao-Coconut Truffles



11.28.24

**JUNIPER LOUNGE &
GARDEN**

@JUNIPERWEHO

**MENU BY CULINARY
DIRECTOR CHEF GINGER
PIERCE**