



***Juniper Restaurant***

Restaurant Week – Summer 2010

Lunch

Juniper Salad - Baby Arugula, Prosciutto, Local Figs, Organic Tomatoes, Sherry Vinaigrette  
Courtyard Chopped Salad - Mixed Greens, Tomato, Cucumber, Tarragon and Local Peach Dressing  
Chesapeake Bay Crab Chowder - Yukon Gold Potatoes, Old Bay Cracker

Arugula, Vidalia Onion and Potato Quiche - Appalachian Cheese, Courtyard Chopped Salad  
Grilled Organic Chicken Club Sandwich - Aged Cheddar, Applewood Smoked Bacon, Sun Dried  
Tomato Mayonnaise

Locally Caught Rockfish and Vegetable Cioppino - Hummingbird Farms Tomatoes, Tagliatelle  
Pasta, Fennel

Double Chocolate Chip Cookie Ice Cream Sundae  
Iced Raspberry Cheesecake  
Apricot Crisp, Honey Praline Ice Cream

Dinner

Soup of the Day - Inspired by Neighborhood Farmer's Market Offerings

Juniper Salad - Baby Arugula, Prosciutto, Local Figs, Organic Tomatoes, Sherry Vinaigrette  
Heirloom Tomato and Fresh Mozzarella - Courtyard Basil, Fennel Seed Crisp, Grape Reduction

Chesapeake Bay Crab Cakes - Corn and Potato Succotash, Organic Mache, Mustard and Dill Aioli  
Pancetta Wrapped Organic Chicken Breast - Iroquois Corn Cake, Charred Local Peppers and Sweet  
Corn

Pineland Farms Natural Beef Short Rib - New Garlic Whipped Potatoes, Courtyard Herb Pesto,  
Watercress Salad

Double Chocolate Chip Cookie Ice Cream Sundae  
Iced Raspberry Cheesecake  
Apricot Crisp, Honey Praline Ice Cream