



THE TABLE  
AT  
JUNIPINE

# THANKSGIVING

DINNER MENU

**FIRST COURSE**

**WILD ARUGULA SALAD**

with an apricot vinaigrette, peppered goat feta cheese, and Bell Ranch Pecans

&

**BUTTERNUT SQUASH SOUP**

with juniper crema, agave reduction, and pumpkin seeds

**MAIN COURSE**

**TRADITIONAL TURKEY DINNER**

white and dark meat, whipped potatoes with sage gravy, cranberry and Arizona orange relish, garden green beans with toasted Oak Creek walnuts, wild mushroom stuffing, and mesquite glazed yams

OR

**SMOKED SEDONA RAINBOW TROUT**

Indigenous wild rice, sweet corn custard, and onion chimichurri

OR

**BRAISED ARIZONA WAGYU**

Mortimer Farms corn stew, smoked cauliflower, and garden herb jus

**DESSERT**

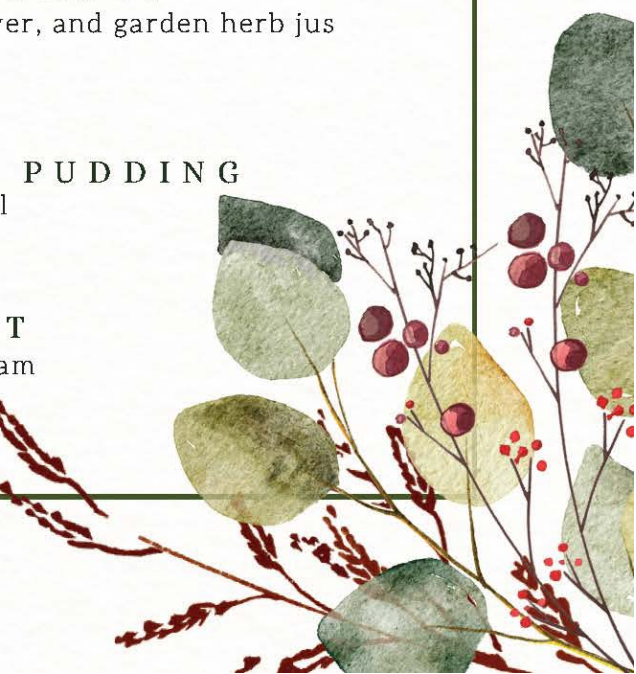

**MESQUITE MILK BREAD PUDDING**

with Manzanita caramel

&

**PUMPKIN TART**

with juniper whipped cream





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## LUNCH SPECIALS

### LOADED TURKEY SANDWHICH

\$ 1 8

served on wheat bread with cranberry mayo, wild mushroom stuffing, and white cheddar

### TRADITIONAL TURKEY DINNER

\$ 3 6

white and dark meat, whipped potatoes with sage gravy, cranberry and Arizona orange relish, garden green beans with toasted Oak Creek walnuts, wild mushroom stuffing, and mesquite glazed yams

