



TABLE AT JUNIPINE

APPETIZERS

Charcuterie Platter \$23

(Serves 2)

Soppressata, Italian Salami, Proscuitto, Brie Cheese, Olives, Roasted Nuts, Dijon Mustard, Apricots, Grilled Naan Bread, and Crostini's

Baked Artichoke Spinach Fondue \$21

(Serves 2)

Crudite Vegetables and Toasted Baguette

MAIN COURSE

Mixed Grill \$34

Glazed Lamb Chop, Pork with Puttanesca Ragout, Tandoori Chicken Brochette, Basmati Rice and Spiced Cream Spinach

DESSERT

Apple Blueberry Cobbler \$12

Vanilla Bean Ice Cream and Fresh Berries