

# JUNIPER THANKSGIVING

## A Traditional Vermont Thanksgiving \$65 per person

Red Hen rolls  
with sea salted Vermont Creamery cultured butter

Maple smoked sweet potato soup, crème fraiche,  
pepitas and pumpkin seed oil

Autumn greens, apple, sunflower seeds,  
ice wine vinaigrette

Slow roasted Stonewoods Farm turkey, stuffing,  
brussels sprouts, butternut squash, mashed potatoes, Vermont  
Cranberry Co. sauce, gravy  
(The main course will be served family style for all parties larger than 3)

Choice of pumpkin, apple, or pecan pie  
served with Monument Farms whipped cream

Hot mulled apple cider, Brio Coffee, or VT Artisan Tea

### Wine & Drink Options

**La Puerta** \$28  
Torrantes  
Famatina Valley, Argentina 2011  
Refreshing lime and ginger notes with a  
viscous and coating mouth feel to comple-  
ment dinner

**Steindorfer** \$36  
Pinot gris  
Fuchsloch, Austria 2013  
Heavy concentrations of smoke and  
tropical notes led many to cellar this wine,  
with smoothing fruit roundness effects

**Andre et Michel Quenard** \$92  
Jacquere  
Savoie, France  
The use of a housemade liqueur during  
chaptalization lends a note of warm  
spices and apple to this tightly moussed,  
sparkling wine.

**La Boutanche** \$31  
Gamay  
Beaujolais Villages, 2014  
Tangy and plush, the perfect complement  
to turkey and all the fixings. 1 liter bottle.

**Sineann** \$80  
Pinot noir  
St. Paul, OR 2014  
Chehalem Mountain blend of fruit and  
spice; reminiscent of the best Burgundi-  
ans

**Le Mesnil Grand Cru** \$84  
Chardonnay  
Le Mesnil sur Oger, Champagne, France  
One of the few remaining house estates  
resulting in a classic expression done in  
small batches

**Beer & Spirits**  
Juniper Bar is proud to offer a wide selection  
of Vermont beers and spirits.