



JUNIPER GREEN

FALL COCKTAIL HOUR

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Lump Crab Brioche Toast

tarragon aioli, Meyer lemon, chive

Roasted Grape Crostini

whipped black pepper ricotta, balsamic, orange zest

Cauliflower Chickpea Fritters

harissa aioli, citrus mint relish

Gougères

rosemary + fig goat cheese, orange zest

Grilled Cheese Bites

gouda, white cheddar, tomato jam, crispy prosciutto, sage butter

Mini Spiced Lamb Meatballs

pomegranate molasses, mint

Meze Grazing Platter

charred scallion tahini dip, smoky butternut hummus, muhammara, za'atar brushed flatbread, crisp seasonal vegetables

Artisan Cheese + Charcuterie Board

candied nuts, fruit, seasonal jam, crostini