

Juniper
LOVE AND REPÚBLICA
DEL CACAO[®]
CHOCOLATE

with Chef Gonzo Jimenez

WELCOME COCKTAIL

SPICE OF LIFE

rum, chocolate liqueur, ancho reyes, lemon cordial,
serrano infused demerara, egg white, finished with 70% chocolate

OR

THE BOLD AND THE BEAUTIFUL

56% dark chocolate washed bourbon, bitters

START

whipped ricotta board, cacao infused pesto, lemon, candied
pistachios, sourdough (V) (GF upon request)

FIRST

seared jumbo scallop, petite snap peas salad, cara cara,
roasted corn white chocolate (GF)

ENTREE

cacao butter aged lamb loin, sunchokes, cavolo nero puree,
port infused 70% dark chocolate demi (GF)

DESSERTS

ALFAJOR SUCHARD

layered cake with hazelnut whipped ganache,
vanilla-lime yogurt sauce, candied nuts, 38% milk chocolate

BANANA CON DULCE DE LECHE

banana cremeux, dulce de leche mousse,
candied pecans, caramelized bananas, 70% dark chocolate

INDULGE

assorted bonbons and truffles

\$100 per person
plus tax and gratuity

CONTINUE YOUR EVENING WITH LIVE JAZZ MUSIC AND COCKTAILS IN JASMINE HALL

Juniper

LOVE AND



with Guest Chef Gonzo Jimenez

CHOCOLATE