

Juniper News for July 2010

The Don't Miss Event.....

Music and Beyond

Just like food and wine, music develops itself in courses. It begins with an appetizer, perhaps the sound of a single instrument. A voice. Then sounds combine, meld and metamorphose into something new...

something more robust. *Music and Beyond*, a new classical music festival in Ottawa, embraces the relationships between music and other arts. With musicians hailing from Russia, Europe and Asia, *The Moscow String Quartet* will perform musical courses carefully married to the fine food and wine prepared by the chefs of *Juniper Kitchen and Wine Bar*, July 11th, 2010. It's an unusual experience bound to appeal...to all your senses!

www.musicandbeyond.ca

Call for your reservation 613.728.0220

New From The Food Menu

Albacore Tuna | Rhubarb | Curry

marinated and seared tuna served with crisp pappadam, curried rhubarb chutney and spinach-pistachio salad

Hen | Chorizo | Chickpea

chorizo stuffed leg, grilled breast with a roasted red pepper coulis, green onion-pumpkin seed pesto and chickpea fries

Scallop | Yuzu | Valley Vegetables

pan seared with juniper butter, served over a bed of local vegetables, yuzu beurre blanc and white balsamic reduction

Something Sweet Maybe ...

Cherry Tart

with almond crust and cookies n' cream ice-cream

Mascarpone-Strawberry Cake

with prosecco-strawberry sorbet



The Urban Terrace Is Open...

Come find us on facebook and twitter.com

@juniperkitchen

Check out the photos on facebook

Check this out for Canadian.....

Newly established Prince Edward Distillery has laid claim to producing Canada's first and only potato-distilled vodka and Prince Edward Island's first wild blueberry vodka.

The distillery, founded in 2007 by Arla Johnson and Julie Shore, produces artisan-distilled spirits from the province's renowned potatoes, local grain and wild blueberries in Hermanville, Prince Edward Island.

The small distillery, which also produces a rye whisky, has plans to extend its range of spirits in the future to include bourbon, gin, rum and Scotch whisky.

Prince Edward Distillery won a Gold Medal for the Prince Edward Potato Vodka from the 2009 San Francisco World Spirits Competition and a Silver Medal for the Prince Edward Wild Blueberry Vodka from the 2009 U.K. International Spirits Challenge in London, England.

Food Day | July 31st 2010

Food Day is a national celebration of restaurateurs, suppliers, growers, farmers and citizens joining together to show the world the depth and breadth of Canada as a culinary nation. www.foodday.ca
We will send you out the Menu Details next week....

Our Premium Draft Beer is the cheapest in Westboro.....

Eric's Wine Feature

With summer officially here, I'd like to shed some light on a fantastic couple of new white wines on the list available by-the-glass.

The first is an Austrian blend made by Zahel. It has Chardonnay, Grüner Veltliner and Riesling and is a delicious medium-bodied wine ideally paired with our Duck and Tuna starters and our Halibut and Hen main courses. It has aromas of apple and tropical melon and flavours of apple and pineapple with excellent acidity.

The second is a Sauvignon Blanc produced in Niagara by Nyarai Cellars. As a 'virtual winery', Steve Byfield buys grapes from trusted growers and then vinifies them at Calamus (where he is the assistant wine-maker). It is reminiscent of New Zealand in style with aromas and flavours of apple, white grapefruit and an appealing minerality. It pairs beautifully with oysters and our Salmon and Vegetarian main courses.

Enjoy your summer and I look forward to serving you a glass of wine during your next visit.

A perfect summer day is when the sun is shining, the breeze is blowing, the birds are singing, and the lawn mower is broken. ~James Dent

