



# JUNIPER HOTEL BISTRO

## Sharing the New Year

Prices are for two to share, \$80 per additional guest

### Begin With

**ROSEMARY FOCACCIA** Wildflower rosemary loaf with Extra Virgin Olive Oil & Aged Balsamic Vinegar {VP, DFP}

### To Start

**CHILLED SEAFOOD** freshly shucked Malpaque oysters, citrus poached prawns, house smoked salmon, and scallop ceviche, lime ponzu, maple sriacha, lime & pink peppercorn mignonette {GFP, DFP}

or

**PATE & MOUSSES** duck rilette, chicken liver brulee, wild boar pate, house made breads & spreads, pickles and seeds {GFP, DFP}

### The Main Event

*Choice of mains to share, served with duck fat new potato, roasted seasonal vegetables, house made chutneys, fermented vegetables, nuts & seeds.*

**CANADIAN GAME DUO** Alberta wild boar chop, 4K Farms rabbit, confit leg and braised saddle, pickled cherry chutney, jus {GF, DFP} \$150

or

**CAB TOMAHAWK** dry aged, grilled medium rare, horseradish cream, tomato & onion relish, jus {GF, DFP} \$190

or

**DUCK DUO** slow roasted King Cole duck breast, confit duck leg, haskap berry jam, and pickled mustard seed, jus {GFP, DFP} \$130

### Treat Yourself

**SWEETS** seasonally inspired, pastry chefs' creation

**If you have any dietary restrictions, please let our staff know.**

{GFP} Can be served gluten free {DFP} Can be served dairy free



**JUNIPER** HOTEL  
**BISTRO**

Sharing the New Year  
Vegetarian Menu  
\$100 to share, \$65 additional guest

Begin With

**FOCCACIA** Wildflour rosemary loaf with Extra Virgin Olive Oil & aged Balsamic vinegar {VP, DFP}

To Start

**ROASTED BEETS** roasted candy cane beets, maple glazed Brussels sprouts, honey roasted yams, goats cheese mousse, candied nuts, pickled fennel {VP, GF, DFP}

The Main Event

**ROASTED LEEK TOFU TERRINE** leek top broth, EVOO roasted new potato, roasted seasonal vegetables fermented carrot, shallot white wine reduction {VP, GF, DFP}

Treat Yourself

**SWEETS** seasonally inspired, pastry chefs' creation {VP, GF, DFP}

**If you have any dietary restrictions, please let our staff know.**

{VP} Can be served as a vegetarian dish

{GFP} Can be served gluten free {DFP} Can be served dairy free