



JUNIPER HOTEL
BISTRO

Chef Series Presents

Jeff Van Geest of

Miradoro
AT TINHORN CREEK

Morel mushroom arancini

Agassiz cheddar grilled cheese with mustard green kimchi

Juniper's house made pickles and Valbella paté

Gewürztraminer 2015

Handmade Tortellini in last summer's Okanagan Tomato Brodo

Pinot Gris 2015

Canadian Foie Gras Torchon

cocoa nib, birch syrup, fig vincotto

Oldfield Series 2Bench Red 2012

Salt Crusted Rd. 17 Arctic Char

over-wintered Summerland beetroot salad, sunchoke, leek
meringue, brown butter quince vinaigrette

Pinot Noir Oldfield Series 2011

Rack of Wild Boar

fiddleheads, grilled radicchio, fava beans, black trumpets, polenta

Oldfield Series 2Bench White 2015

Winter Orchard Apple Tatin

Yeast caramel, Jack's honey & bee pollen ice cream

Kerner Ice Wine