



JUNIPER HOTEL

BISTRO

Valentine's Day

February 14th, 2017

Dinner for 2 - \$100 (or \$55pp)

WARM HOUSEMADE ROSEMARY & GARLIC FOCCACIA

evolution oil & vinegar {VEGAN}

TO START

MARINATED BLACK COD

Atlantic mussels, king crab legs, tomato saffron broth {DFP, GFP}

FOIE GRAS TORCHON

Birch syrup, fig walnut & balsamic jam, polenta crisps {GFP}

WILD MUSHROOM "MILLE FEUILLE"

Black truffle pesto, pickled salsify, golden phyllo {VEGAN}

THE MAIN EVENT

PAN ROASTED VENISON LOIN

Baba ganoush, pine nuts, tomato mint relish {GFP, DFP}

GRILLED BOAR CHOP

Savoy cabbage, grain mustard, house smoked boar bacon {GFP, DFP}

BIRDS & VALBELLA CHORIZO

Roast chicken, confit duck leg, leek & corn succotash, foie gravy {GFP, DFP}

CANMORE PASTA GLUTEN FREE GNOCCHI

Roasted king oyster mushroom, red pepper, black garlic, pistachio {VEGAN}

TREAT YOURSELF

WILD FLOUR CHOCOLATE TART

House made mint & Valrhona dark chocolate ice cream {VEGAN, GF}

PASSIONFRUIT CRÈME BRULÉE

Gingerbread biscuit, fresh raspberry {VP, GFP}

SORBETS & ICE CREAMS

Selection of house churned sorbets & ice creams, berries & a biscuit {VP, GFP}

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

Can be served as: {VP} a vegetarian dish {GFP} gluten free {DFP} dairy free

We are proud to offer regional, seasonal, handcrafted cuisine from scratch.