



**JUNIPER HOTEL**

**BISTRO**

## Ring in the New Year

\$75 per person +

### TO START

#### WARM FOCCACIA

evolution oil & vinegar

#### THYME SCENTED SQUASH SOUP

Wild Flour sourdough croutons, toasted pumpkin seeds {VP, GFP}

#### FRISÉE SALAD

Valbella speck, roasted celeriac & parsnip, green apple & walnut dressing {GFP}

#### CRAB PIE

Wild mushrooms, potato, asparagus, golden puff pastry {GFP}

### THE MAIN EVENT

#### WILD BOAR CHOP

Duck fat potato, salsa verde, swede puree {GFP, DFP}

#### SLOW BRAISED BEEF BRISKET

Caramelized cipolini onion, buttered cavolo nero, parsnip puree {GFP, DFP}

#### PAN SEARED SCALLOPS

Creamed corn, bacon jam, black truffle {GFP, DFP}

#### BAKED PUMPKIN

Charred red pepper, baby spinach, pine nut tarragon pesto, Grana Padano {VP, GFP, DFP}

### TREAT YOURSELF

#### VANILLA BEAN CRÈME BRULEE

Roasted pears, honey champagne sorbet, licorice madeleine {VP, GFP}

#### POPCORN

Stove top kettle corn, black pepper caramel, popcorn ice cream {VP, GF}

#### BANOFFEE PIE

Graham cracker, toasted pecans, banana toffee cream {VP, GFP}

### MIDNIGHT FIREWORKS

Join us for complimentary smores by the fire at midnight to watch the fireworks!

**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

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