



**JUNIPER HOTEL**  
**BISTRO**

## Ringing in the New Year

For 2 - For 4 - For 6

\$125 per couple +

### SAVORY

#### WARM FOCCACIA

evolution oil & vinegar

### SEA

#### CHILLED SEAFOOD

King crab, tuna tataki, poached prawns, Humboldt squid ceviche, fresh oysters  
Served with black pepper mignonette, sriracha, lime ponzu, cocktail sauce  
Fresh grated horseradish, house pickled ginger, lemon wedges

### SKY

#### JUNIPER'S SIGNATURE ROASTED BIRDS

Pan roasted ½ pheasant, confit duck leg, truffled crispy new potatoes, seasonal vegetables.  
Blueberry preserve, pickled mustard seed, foie gras gravy

### SWEET

#### BANOFFEE PIE

Graham cracker, toasted pecans, banana toffee cream

### SHOW

#### MIDNIGHT FIREWORKS

Join us at midnight to watch the fireworks with smores over the open fire!

**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.