



# JUNIPER HOTEL BISTRO

## To Start

**DAILY SOUP** ask your server for today's flavour {Daily price}

**BEET SALAD** red & gold beets, poached pears, Ciel de Charlevoix blue cheese, beer nuts, beet chips, fennel seed vinaigrette, balsamic & orange glaze {GFP, DFP, VP} 15

**GRILLED DUCK CHOP** Brome Lake duck chop, confit fennel, red wine reduction, arugula, orange, truffle oil {GFP, DFP} 16

**SQUID SALAD** grilled Humboldt squid, crispy bacon, shaved fennel, apples, sherry & saffron vinaigrette, pistachios, frisee {GFP, DFP} 18

**TOMATO SALAD** Heirloom tomatoes, tarragon & basil pesto, sunflower seeds, shaved parmesan, whipped black garlic & buffalo mozzarella, arugula, olive oil, croutons {GFP, VP} 14

**MUSSELS** harissa, red pepper, pickled fennel, chili oil & chargrilled bread {GFP} 17

**CHARCUTERIES AND CHEESE** selection of Canadian cheeses and charcuteries, pickled vegetables, nuts, bread & crackers {GFP, VP} 26

{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 handcrafted, seasonal cuisine from scratch.*  
**If you have any dietary restrictions please let our staff know.**



**JUNIPER HOTEL**  
**BISTRO**

## The Main Event

**GNOCCHI** gluten-free gnocchi, green peas, spinach, mint, blue cheese, crushed pistachio  
{GFP, VP} 24

**PORK SHORT RIB** braised pork, Asian BBQ glaze, white beans, smoked pineapple, roasted red pepper, seasonal vegetables, sesame seeds 33

**DUCK BREAST** lentils & wild mushroom ragout, blueberry chutney, pickled mustard seeds, seasonal vegetables, beet & balsamic glaze {GFP, DFP} 36

**BEEF RIBEYE** grilled Alberta beef ribeye, butternut squash, sunchoke, seasonal vegetables, mornay sauce {GFP, DFP} 42

**LINGCOD** lemongrass & coconut curry, young potatoes, seasonal vegetables, chili oil, sesame {GFP, DFP} 35

**SCALLOPS & BACON** Valbella speck, bourbon peaches, quinoa, creamed corn, seasonal vegetables, pumpkin seeds {GFP, DFP} 39

**GAME BIRDS FOR TWO** duck leg confit, ½ chicken on the bone, roasted vegetables, kimchi slaw, smashed potatoes w/ truffle oil, duck foie gras gravy {GFP, DFP} 69

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