



**JUNIPER HOTEL**  
**BISTRO**

## To Start

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

**WILD MUSHROOMS** BC wild mushrooms, walnuts, cranberry, truffle & arugula  
**{VEGAN, GF} \$18.00**

**HEIRLOOM TOMATO** Windset heirloom tomatoes, chunky avocado, charred corn, Crystal Springs goats feta, creamy chipotle, torn basil, sorrel **{V, GF, DFP} \$18.00**

**LOIS LAKE TROUT** house smoked trout, poached baby striped beets, pickled fennel, orange & grapefruit segment, arugula, crème fraiche, Grana Padano **{VP, GF, DFP} \$20.00**

**MOULES-FRITES** 1 lb. Atlantic mussels, harissa cream, roasted red peppers, pickled fennel, chilli oil, Kennebec frites **{GFP} \$21.00**

**PORK RIBS** lemongrass braised, gremolata, cashew mint jicama-cucumber slaw  
**{GF, DF} \$19.00**

**CHARCUTERIES & CHEESES** selection of Valbella charcuteries, Canadian & import cheeses, and house pickled vegetables, warm bread and polenta crisps **{GFP} \$28.00**

**{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.**



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## The Main Event

**BEETS** roasted yellow, ruby & red beets, Noble Farms goats cheese mousse, roasted brussels sprouts, candied walnuts & yams {V, GF, DF} \$28.00

**GNOCCHI** Canmore Pasta Company GF Gnocchi; peas, brown butter, sage, Crystal Springs goats feta, heirloom tomato, cerignola olives, arugula {GF, V, DFP} \$28.00

**SCALLOP** Atlantic sea scallop, black and red quinoa, roasted red peppers, shaved Valbella chorizo, pickled oyster mushrooms, creamed leek {GF} \$42.00

**SALMON** Kuterra salmon, fennel puree, cerignola olive, kale, apple & hazelnuts, apple relish {GF, DFP} \$38.00

**RIBEYE** 8oz CAB ribeye, chimmichurri, roasted yam, charred brocolinni {GF, DFP} \$45.00

**STRIPLOIN** 10oz CAB striploin, pomme puree, roasted shallot, corquette, tomato & green peppercorn relish, horseradish cream & beef jus {GF, DFP} \$40.00

**BOAR RACK** wild boar, acorn squash, wild mushroom, piquito beans, pickled cherry {GF, DFP} \$46.00

**GAME DUO FOR TWO** Brome Lake duck breast & Alberta elk rack, roasted vegetables, smashed potato, jus, haskap berry chutney, pickled veg, pumpkin seed {GF, DFP} \$75.00

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