



JUNIPER HOTEL BISTRO



To Start

choice of

WARM PEAR SALAD Melt-in-your-mouth pear sous-
vided in red wine & panko crusted in blue cheese w/ pickled
mustard, candied macadamias & lemon tossed greens

BEET SALAD Beet & orange glaze, pickled candy cane
beets, herb & lemon tossed gold & red beets, house smoked
pecans & preserved lemon crème fraîche w/ orange,
fennel greens

VEAL CARPACCIO Smoked hazelnut dressing,
rice popcorn & anchovy dressing w/ arugula

The Main Event

choice of

RABBIT LASAGNA Duck fat confit rabbit, oven roasted
tomato, wild mushroom, leak & creamy béchamel garnished
w/ pistachio & arugula salad

RED BEET QUINOA RISOTTO Beet & blue cheese pesto,
pickled rainbow carrots, garnished w/ beet chips, apple &
lemony frisee

OIL POACHED SABLEFISH Charred tomato cream sauce,
caramelized fennel, quick-seared poached sablefish, crispy
potatoes, garnished w/ pickled fennel

Dessert

choice of

VANILLA BEAN PANNA COTTA VERRINE Clementine
curd, passion fruit gelee & macerated cape gooseberries
served w/ dark chocolate orange & passion fruit macaroons

FUJI APPLE TART Baked brown butter almond cream,
spiced vanilla bean bavaois & sautéed apples

CHOCOLATE PECAN PIE Oatmeal cookie crust,
64% dark chocolate, toasted smoked pecans & dark
chocolate sorbet

\$47 per person