



JUNIPER HOTEL BISTRO

To Start

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

SHAVED CARROT SALAD candy striped beetroot, watermelon radish, apple, blonde frisee, pomegranate vinaigrette & dukkah {VEGAN} 16

WILD MUSHROOM BC wild mushrooms, chestnuts and fresh cranberries {V} 17

DUCK RILLETTE Wildflour Baguette, apricot chutney, gherkins {GF, DFP} 19

SMOKED TROUT & BEETS House smoked trout, poached baby striped beets, pickled fennel, orange & grapefruit segments, frizzee, grana padano {VP, GF, DFP} 18

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

The Main Event

BEEF RIBEYE grilled Alberta beef rib-eye, butternut squash, seasonal vegetables, mornay sauce, beef jus {GFP, DFP} 42

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

SCALLOPS & BACON Valbella speck, poached pear, quinoa, creamed corn, seasonal vegetables, pumpkin seeds {GFP} 39

SMOKED HAM HOCK roasted potatoes & root vegetables with cider vinaigrette, candied acorn squash {GFP, DFP} Price TBC

FREE RANGE TURKEY Whole roasted, breast and thigh, spiced cranberry, bacon & walnut stuffing, parsnip puree, baby squash {GFP, DFP} Price TBC



JUNIPER HOTEL
BISTRO

Treat Yourself

DARK CHOCOLATE TART

Honeycomb toffee, cassis purée & vanilla whipped cream, candied hazelnut {DFP, GFP} 16

BROWN BUTTER BISCUIT

Caramel, vanilla & thyme ice cream, mint 15

SPICED PUMPKIN CRÈME BRÛLÉE {GFP} 12

OLD FASHIONED PECAN PIE

Pecans, Orange, Vanilla & Crème Chantilly

CHEESE BOARD

Selection of Canadian cheeses, dried fruits, candied nuts & preserves {GFP} 25

{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.