



JUNIPER HOTEL
BISTRO

To Start

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

WILD MUSHROOMS BC wild mushrooms, walnuts, cranberry, truffle & frisee
{VEGAN, GF} 18

HEIRLOOM TOMATO marinated Windset heirloom tomatoes, le Saint Raymond,
anchovy panna gratta, roasted garlic, acidulated arugula {GFP, VP, DFP} 18

LOIS LAKE TROUT house smoked trout, poached baby striped beets, pickled fennel,
orange & grapefruit segment, arugula, crème fraiche {VP, GF, DFP} 20

MOULES-FRITES 1 lb. Atlantic mussels, harissa cream, roasted red peppers, pickled
fennel, chilli oil, Kennebec frites {GFP} 21

PORK BELLY slow roasted, crispy skin, roasted vegetable puree, crispy fried sage,
blistered orange segments {GF, DFP} 19

CHARCUTERIES & CHEESES selection of Valbella charcuteries, Canadian & import
cheeses, and house pickled vegetables, warm bread and polenta crisps {GFP} 28

{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.

The Main Event

BEETS yellow, ruby & red beets, roasted & glazed, Noble Farms goats cheese mousse, brussels sprouts, candied walnuts & yams, sorrel {V, GF, DF} 28

GNOCCHI Canmore Pasta Company GF Gnocchi; peas, sage brown butter, Crystal Springs goats feta, heirloom tomato, cerignola olives, arugula {GF, V, DFP} 28

SCALLOP Atlantic sea scallop, black and red quinoa, roasted red peppers, Valbella chorizo, pickled oyster mushrooms, creamed leek {GF} 42

SALMON Kuterra salmon, fennel puree, cerignola olives, purple kale, hazelnuts & apple relish {GF, DFP} 38

RIBEYE 8oz grilled CAB ribeye, chimmichurri, roasted yam, charred broccolini, red wine jus {GF, DFP} 45

STRIPLOIN 10oz seared CAB striploin, pomme puree, roasted shallot, tomato & green peppercorn relish, horseradish cream & red wine jus {GF, DFP} 40

WILD BOAR boar chop, acorn squash, wild mushroom, pinto beans, pickled cherry {GF, DFP} 46

GAME DUO FOR TWO King Cole duck breast & 4K Farms rabbit, confit leg and braised saddle, roasted vegetables, truffle smashed potato, haskap berry chutney, pickled mustard seed, pickled fennel, pumpkin seeds & red wine jus {GF, DFP} 75

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