

# TO START

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<b>DAILY SOUP</b>	<b>DAILY PRICE</b>	<b>MOULES-FRITES</b>	<b>22</b>
ask your server for today's flavour		1 lb. Atlantic mussels, harissa cream, roasted red peppers, pickled fennel, chilli oil, Kennebec frites {GFP}	
<b>HEIRLOOM TOMATOES</b>	<b>18</b>	<b>CHICKEN LIVER PATE</b>	<b>16</b>
Valbella's rhoess speck, candied walnuts, bleu d'elizabeth, red romaine {VP, GF, DFP}		granny smith apples, Munro Farms organic micro-greens, gherkin, grilled wildflower sourdough {GFP}	
<b>KALE SALAD</b>	<b>16</b>	<b>BONE MARROW</b>	<b>25</b>
fresh herb mix, broccolini, avocado, candied almonds, dried cranberries, roasted yams, lemon vinaigrette {VEGAN, GF}		apple & caramelized onion relish, pickled mustard seeds, persil, grilled Wildflower sourdough {GFP}	
<b>WILD MUSHROOMS BC</b>	<b>22</b>	<b>CHARCUTERIES &amp; CHEESES</b>	<b>32</b>
wild mushrooms, haskap berry, pinenut, truffle, house pickles {VEGAN, GF}		selection of Valbella's charcuteries, Canadian & import cheeses, and house pickled vegetables, warm bread and polenta crisps {GFP}	
<b>SALMON SALAD</b>	<b>16</b>		
beet-cured salmon gravlax, oranges lemon & caper creme fraiche, arugula, pickled fennel, salmon cavier {GF, DFP}			

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*We are proud to offer handcrafted, seasonal cuisine from scratch*

{VP} Can be served as a vegetarian dish  
{VEGP} Can be served as a vegan dish

{GFP} Can be served gluten free  
{DFP} Can be served dairy free

\* If you have any dietary restrictions please let our staff know.

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**For groups of 12 or more:**

no split checks & a 18% discretionary service charge will be added to your bill.



**JUNIPER HOTEL**  
**BISTRO**

# THE MAIN EVENT

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## **BEETS** 28

orange & cardamon poached beets, beet infused quinoa, roasted squash, crispy brussel sprouts, goats cheese, pumpkin seeds {VEGP, V, GF, DFP}

## **SQUASH TRIO** 26

acorn, butternut, & summer squash, beluga lentil, charred corn, pumpkin seed, tomatillo mole {VEGAN, GF}

## **BEET GNOCCHI** 30

Canmore Pasta Company GF gnocchi, brown butter, heirloom tomatoes, radicchio, ricotta, Valbella cured meat {VEGP, VP, GF, DFP}

## **SCALLOPS & BACON** 42

pan-seared U10 bay scallop, quinoa, corn puree, Valbella's rhoess speck, grilled seasonal fruit {GF}

## **SABLEFISH** 39

prosciutto brodo, broccolini, swiss chard, chickpeas, tomato oil {GF, DFP}

## **DUCK BREAST** 38

King Cole duck breast, beluga lentil & mushrooms, seasonal vegetables, pickled mustard seeds, pickled Okanagan cherries {GF, DFP}

## **BEEF TENDERLOIN** 40

certified angus beef, truffle & tarragon potato gratin, carrot two ways, tomato & green peppercorn relish, demi glaze {GF, DFP}

## **WILD BOAR LOIN** 36

salt-baked rutabaga, brown butter, apple & caramelized onion relish, seasonal vegetables, cider glaze {GF, DFP}

## **GAME DUO FOR TWO** 99

slow braised Bison short rib, duck-fate confit rabbit legs, truffle smashed potato, house pickles, haskap berry chutney {GF, DF}

# KIDS' MENU

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**GRILLED CHEESE**, fries or salad {VP} 9

**CHICKEN FINGERS**, fries or salad 9

**CHEESE PASTA** {VP} 9

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