

# GRAZE



<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 {V, GF, DFP}		granny smith apples, Munro Farms organic micro-greens, gherkin, grilled wildflour 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 {GF, DFP}		apple & caramelized onion relish, pickled mustard seeds, persil, grilled Wildflour sourdough {GFP}	
<b>WILD BC MUSHROOMS</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}			

*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.

## For groups of 12 or more:

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



**JUNIPER HOTEL**  
**BISTRO**