

HAPPY NEW YEAR 99



ON ARRIVAL - GOUGERES

TO START

BISON CARPACCIO malt vinegar aoli, potato chip

or

SCALLOP CRUDO black tobiko, orange, ginger, & wasabi

or

MUSHROOM CONSOMME ricotta dumpling, truffle

or

SPECK & BRUSSELS crispy sprout leaves, valbellas speck, umami sauce

PALATE CLEANSER - EARL GREY MOUSSE

THE MAIN EVENT

DUCK LEG CONFIT canmore pasta black squid ink angelhair, dried figs, sherry cream sauce, marinated cherry tomatoes, wilted baby kale

or

MILK POACHED SABLEFISH braised clams & squid, saffron & oven roasted tomato

or

BEEF TENDERLOIN bone marrow butter, parsnip puree & spicy artichoke

or

PEPPERS ancho chilli white bean puree, garlicky baby bell peppers, tempura king oyster mushroom, roasted red pepper salsa

TREAT YOURSELF

ROCHER PETIT GATEAU milk chocolate mousse, hazelnut dacquoise, praline feuilletine & mousse, chocolate bark, chocolate glaze

or

LEMON TIRAMISU raspberry fairy floss

We are proud to offer handcrafted, seasonal cuisine from scratch

MENU IS SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY

**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