

VALENTINES DAY \$49



TO START

BISON CARPACCIO preserved lemon aioli, cured egg, kennebec crisp {GF, DF}

SCALLOP GRATIN crème fraiche, tarragon, garlic & butter {GF}

MARINATED ARTICHOKEs tomato, white beans, grilled fennel, spicey lemon vinaigrette {VEGAN, GF}

THE MAIN EVENT

BEEF TENDERLOIN 6 oz cast iron seared, balsamic mushrooms, char grilled broccolinni {GF, DFP}

KUTERRA SALMON crispy skin on roasted salmon filet, pea puree, red radish & fennel salad, honey mustard orange glaze {GF, DFP}

GRILLED CAULIFLOWER STEAK lemon and rosemary white bean puree, chimmi churri {V, DFP}

TREAT YOURSELF

HONEY lemon & honey mousse, vanilla sable, olive oil jam

CHOCOLATE LOVER chocolate cake, ganach, dark chocolate chantilly

We are proud to offer handcrafted, seasonal cuisine from scratch

{VP} Can be served as a vegetarian dish

{GFP} Can be served gluten free

{VEGP} Can be served as a vegan dish

{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