

# GRAZE

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## SMALL PLATES

<b>DAILY SOUP</b> Chef's daily creation	11
<b>SUNCHOKE SALAD</b> {VEGAN, GF} sunflower shoots, confit sunchoke, dehydrated pear, cranberries, thyme & sherry	14
<b>KALE SALAD</b> {VEGAN, GF} baby kale, anise, avocado, pepita, & sunflower seeds, carrot, apple, orange & rosemary	16
<b>TRI-COLOUR TOMATOES</b> {VP, GF, DFP} Valbella speck, candied walnuts, bleu d'elizabeth, red romaine	16
<b>WILD BC MUSHROOMS</b> {VEGAN, GF} wild mushrooms, haskap berry, pine-nut, truffle, house pickles	18
<b>SCALLOP TIRADITO</b> {GF, DF} haskap berry, jalapeño, lime, cucumber, zucchini, carrot	20
<b>BISON CARPACCIO</b> {GFP, DF} juniper berry & pink peppercorn, caper, smoked duck fat aioli, pickled shallot, arugula, housemade kettle chips	20

## SHARE PLATES

<b>MUSSELS</b> {GFP} 1 lb. Atlantic mussels, harissa cream, roasted red peppers, pickled fennel, chili oil, grilled Wildflour bread	26
<b>SCALLOPS &amp; BACON</b> {GF} pan-seared scallops, Valbella's Rhoess Spek, corn puree, grilled seasonal fruit	28
<b>CHICKEN LIVER PATE</b> {GFP} pink peppercorn, pickled okanagan cherries, granny smith apples, grilled sourdough	16
<b>BONE MARROW</b> {GFP, DF} pickled mustard seeds, persil, grilled Wildflour sourdough	21
<b>BEEF TARTARE</b> {GFP, DF} Certified Angus Beef®, dijon, capers, white anchovy, cured egg yolk, kettle chips	23
<b>CHARCUTERIE &amp; CHEESES</b> {GFP} Valbella charcuterie & Canadian cheeses, house-pickled veggies, warm bread & crackers	38

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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



AVAILABLE FROM 5PM ONWARDS

## LARGE PLATES

- CAULIFLOWER CASHEW BOWL** {VEGAN, GF} 28  
rosemary cashew cream, roasted brussels sprouts, sweet potato & pear
- BEET GNOCCHI** {VEGP, GF, DFP} 28  
Canmore Pasta Co. Beet gnocchi, brown butter, heirloom tomato, goats cheese, arugula
- COHO SALMON** {GF, DFP} 28  
prosciutto brodo, vermicelli noodle, charred broccolini & bok choy, roasted tomato oil
- WILD BOAR** {GF} 34  
bone-in Canadian boar loin, butter poached fingerling potato, bourbon apple sauce
- LAMB SIRLOIN** {GF, DF} 32  
roasted Alberta lamb, quinoa tabouleh, cucumber, tomato, roasted garlic hummus
- DUCK BREAST** {GF, DFP} 34  
labrador tea smoked King Cole duck breast, hoppin john, wild rice & beans, maple
- BEEF TENDERLOIN** {GF} 34  
Certified Angus Beef\*, truffle & tarragon potato gratin, carrot puree, red wine jus

## ON THE SIDE

10

- SQUASH RISOTTO** butternut squash, arborio rice, parmasen, toasted pepitas {V, GF}
- SPECK & BRUSSELS** crispy Brussels, umami glaze, roasted Valbella speck {GF, DF}
- CHARRED BROCOLINNI** lemon & thyme, char grilled baby sweet broccoli {V,GF, DF}
- HEIRLOOM CARROTS**, tri coloured baby carrots, honey & chilli glaze {V, GF, DF}
- PEPPERS** ancho pepper hummus, roasted baby bell peppers {V, GF, DF}
- STRIPED BEETS** orange & cardamom poached beets, crispy brussels sprouts, balsamic, goats' cheese, candied nuts, pickled fennel {V,GF, DFP}
- SEASONAL SIDE** ask your server for today's foraged or locally sourced vegetables

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*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.

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