

# THE MAIN EVENT

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## SMALL PLATES

- DAILY SOUP** 12  
Chef's daily creation
- KALE & QUINOA SALAD** {VEGAN, GF} 14  
dried cranberries, roasted squash, chickpeas, toasted walnuts, preserved lemon vinaigrette
- WILD BC MUSHROOMS** {VEGAN, GF} 18  
wild mushrooms, haskap berry, pine-nut, truffle oil, house pickles

## SHARE PLATES

- BEEF TARTARE** {GFP, DF} 22  
Certified Angus Beef® tenderloin, dijon mustard, capers, white anchovy, cured egg yolk, kettle chips
- CHARCUTERIE & CHEESES** {GFP} 36  
Valbella charcuterie & Canadian cheeses, house-pickled veggies, warm bread & crackers

## LARGE PLATES

- BEEF GNOCCHI** {VEGP, GF, DFP} 29  
Canmore Pasta Co. beet gnocchi, brown butter, heirloom tomato, goats cheese, arugula
- WILD BOAR** {GF} 34  
bone-in Canadian boar loin, butter poached fingerling potato, bourbon apple sauce
- SLOW BRAISED SUNGOLD LAMB NECK** {GF, DFP} 32  
rosemary, shallot, fingerling potatoes, oven-dried tomato, heirloom carrots, red wine
- CERTIFIED ANGUS BEEF® TENDERLOIN** {GF} 34  
truffle & tarragon gratin, carrot puree, red wine jus, tomato & green peppercorn relish

## ON THE SIDE

- SPECK & BRUSSELS** crispy Brussels, umami glaze, roasted Valbella speck {GF, DF} 12
- CHARRED BROCCOLINI** grilled baby sweet broccoli, lemon & thyme vinaigrette {V,GF, DF} 10
- HEIRLOOM CARROTS**, tri-coloured baby carrots, honey & chili glaze {V, GF, DF} 12

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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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### For groups of 12 or more:

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



**JUNIPER HOTEL**  
**BISTRO**