

# JUNIPER DINNER



## TO BEGIN

### SEASONAL SOUP

Chef's daily creation

12

### JUNIPER SALAD

tossed kale, seasonal greens, herbs, avocado, chaga stained egg, goat cheese, dried cranberries, candied nuts, lemon vinaigrette {V, GF, VEGP}

18

### MUSHROOMS & TOAST

dependent on seasonal availability, foraged and artisan mushrooms, Wildflour sourdough, spruce tip cream {VEGAN, GFP}

18

### SMOKED SALMON

thin sliced smoked salmon, cedar jelly, ox eye daisy capers, frisee {GF, DFP}

18

### CHARCUTERIE & CHEESES

Valbella charcuterie & Canadian cheeses, house-pickled veggies, seasonal chutney, warm bread & crackers {GFP}

36

## THE MAIN EVENT

### GNOCCHI

Canmore Pasta Co. beet gnocchi, browned sage butter, heirloom tomato, goat cheese, kale {VEGP, GF, DFP}

*add braised lamb neck +10*

25

### SALMON

pan seared Kuterra salmon, squash puree, red wine reduction {GF}

32

### WILD BOAR

char-grilled bone-in loin, birch syrup apples, juniper glaze {GF, DFP}

34

### DUCK

juniper and sweet gale infused King Cole duck, red pepper relish {GF, DFP}

36

### TENDERLOIN

certified angus beef®, bourbon glazed carrot puree, red wine-shallot compound butter, smoked black garlic bearnaise {GF}

46

*each main dish is served with seasonal sides*

*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**  
**BISTROT**