

JUNIPER DINNER



We are proud to offer handcrafted, seasonal cuisine from scratch

TO BEGIN

SEASONAL SOUP Chef's daily creation	12
JUNIPER SALAD Mixed baby lettuce, pumpkin seeds, apple, dried cranberries, lemon vinaigrette {V, GF, VEGP}	14
TOMATO SALAD Deepwater arugula, basil, whipped Fairwind Farms chevre, Evoolution blood orange olive oil, balsamic vinegar {GFP,VP}	15
BEET SALAD Local beets, Fariwinds feta , arugula, Evoolution elderflower viniagrette, Maldon salt (VEGP)	15
CHARCUTERIE & CHEESES Valbella charcuterie & Canadian cheeses, accoutrements, seasonal chutney, & crackers {GFP}	36

MAIN COURSES

WARM WHEATBERRY SALAD Wheatberries, kale, seasonal vegetables, pickled onion, served with grilled Wildflower sourdough {VEGP, GF, DFP}	25
ROASTED CHICKEN BREAST Marinated roasted chicken breast, Forage & Farm scape pesto, polenta cake, wild mushroom jus, microgreens, seasonal vegetables (DFP)	29
SALMON Pan seared Kuterra salmon, herbed vin, roasted fingerlings, cherry tomato confit, Rafferty pea shoots, seasonal vegetables. (GFP)	36
THE JUNIPER BURGER Fresh ground Alberta chuck patty, smoked cheddar, aioli, tomato relish, bread & butter pickle, brioche bun served w/ fries or salad {GFP, DFP}	24
MAPLE-GLAZED DUCK BREAST Maple soy glazed duck breast, warm greens, pickled apples, squash puree, roasted carrots {DFP}	35

{VP} Can be served as a vegetarian dish

{VEGP} Can be served as a vegan dish

{GFP} Can be served gluten free

{DFP} Can be served dairy free

* If you have any dietary restrictions please let our staff know.

For groups of 6 or more:

an 18% service charge will be added to your bill



JUNIPER HOTEL
BISTRO