



TO START

ROASTED LOCAL BEETS Fairwinds goat feta cheese, Deepwater Farms arugula, toasted pumpkin seeds, maple balsamic vin {VEGP}

CHARCUTERIE for one, grilled Wildflour sourdough bread {GFP}

THE MAIN EVENT

WINTER'S FARM TURKEY sausage/apple and cornbread stuffing, roasted fall vegetables, maple squash puree, mashed potato, pan gravy, cranberry citrus preserve

KUTERRA SALMON FILET cedar gel, wild rice and brussel sprout salad, smoked buttered carrots {GF}

GRUGER FARMS KING OYSTER MUSHROOM & LEEK GALETTE Kootenay Alpine Nostrala cheese, braised fennel and greens, Evooulotion smoked olive wood finishing oil

TREAT YOURSELF

PUMPKIN TRIFLE with gingerbread and maple dust {GF}

WINTER SPICED VANILLA CHEESECAKE Dulce de leche, lemon gel, whipped cream

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

DFF} 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