

JUNIPER DINNER



We are proud to offer handcrafted, seasonal cuisine from scratch

TO BEGIN

SEASONAL SOUP	12
JUNIPER SALAD Mixed baby lettuce, pumpkin seeds, apple, dried cranberries, lemon vinaigrette {V, GF, VEGP}	14
WARM MUSHROOM SALAD Wild mushrooms, leeks, white wine, grilled Wildflower sourdough	18
BEET SALAD Local beets, Fariwinds feta, arugula, Evolution elderflower vinaigrette, 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 Free range roasted chicken breast, three sisters succotash, kale, smoked crema, roasted fennel, seasonal vegetable	29
SALMON Pan seared Kuterra salmon, wild rice/brussel sprout salad, Cedar glaze pea shoots, seasonal vegetables. (GFP)	36
MAPLE-GLAZED DUCK BREAST Maple soy glazed duck breast, warm greens, pickled apples, squash puree, roasted carrots {DFP}	35
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
ALBERTA BEEF SHORT RIB Braised boneless short rib, potato celeriac puree, black garlic dijon demi, crispy onions	36

{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