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## TO START

**DAILY SOUP** ask your server for today's flavour {VEGAN, GF}

or

**JUNIPER BEET SALAD** roasted beets, baby spinach, pickled red onion, Fairwinds Farm Chevre, Evolution Elderflower and Orange Vinaigrette {GF, DFP}

## THE MAIN EVENT

**THREE SISTERS STEW** wheatberries, corn, squash and beans with local Kale, toasted pumpkin seeds, grilled Wildflour sourdough {VEGAN}

or

**CHAGA BRINED PORK LOIN CHOP** brined bone in pork loin chop, warm barley, braised red cabbage, fennel and apple salad, birch syrup glaze

or

**DUCK LEG CASSOULET** Confit duck leg, white bean cassoulet, rainbow swiss chard, roasted carrots, cherry Calvados compote

## TREAT YOURSELF

**PUMPKIN CHEESECAKE** spiced whipped cream, maple sugar caramel, gingersnap dust

**GINGERBREAD CAKE** dairy free cake, Cashew crème, cranberry orange preserve {VEGAN}

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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**