



TO START

WINTER SQUASH SOUP Finished with a pumpkin pesto

APPLE SUNCHOKE FENNEL SALAD With local hothouse greens, lightly tossed in a lemon vin

THE MAIN EVENT

WINTER'S FARM TURKEY Free range turkey stuffed with apple, sage, smoked bacon, mashed Potatoes, roasted root vegetable, housemade cranberry sauce and with pan dripped gravy

CHAGA BRINED PORK LOIN CHOP Alberta brined pork loin chop, braised red Cabbage, roasted fennel and apple compote with a birch syrup glaze

SUDO FARM SQUASH BOWL Baby organic squash with wheatberry, leeks, cranberries, and brussel sprouts

TREAT YOURSELF

VANILLA CHEESE CAKE Drizzled with a chocolate ganache and a sprinkle of peppermint dust

WARM CHOCOLATE MOLTEN CAKE Served with locally made vanilla bean ice 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

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
BISTRO