

# HAPPY NEW YEAR 99



## FIRST

**KUTERRA SALMON CRUDO** Evolution umeboshi plum vinegar, sesame oil, scallions, crispy wontons - *Created by Nolan Ali, Sous Chef*

## SECOND

**KING OYSTER MUSHROOM** walnuts, leeks, red lentil hummus and squash stuffing, smoked olive wood oil, beet dust - *Created by Robbi Ley, Chef de Partie*

## THIRD

**COMPRESSED WINTER MELON** Deep Water Farms arugula, toasted sesame seeds, soy lime vinaigrette - *Created by Michaela Gardiner*

## PALATE CLEANSE: BALSAM FIR SORBET

## THE MAIN EVENT

### CHOOSE FROM:

**ALBERTA BEEF TENDERLOIN** Sunchoke & potato pave, Forage & Farm black garlic demi, smoked carrots, wild sumac salt

**WILD ICELANDIC COD** braised organic leeks, black lentils, sweet clover beurre blanc, pickled sea asparagus

**FREE RANGE CHICKEN BREAST** prosciutto wrapped, warm mushroom salad fingerling confit potato, seasonal vegetables

**WHEATBERRY RISOTTO** Sudo Farms squash, Southern Skies rainbow chard, organic apple and fennel relish, spiced pumpkin seeds

## TREAT YOURSELF

### CHOOSE FROM:

**ELDERFLOWER CHEESECAKE**, sea buckthorn coulis, Alberta honey gel, almond floretine

**DARK CHOCOLATE GANACHE** vanilla meringue, toasted graham crumb, saskatoon berry mousse

*\* 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**