



TO START

CHARCUTERIE FOR TWO selection of regional meats and cheeses, housemade condiments

PLANT PLATTER FOR TWO selection of locally produced vegan cheeses, vegan paté and housemade condiments {VG}

THE MAIN EVENT

WATERFORD FARMS SHRIMP RAVIOLI citrus cream, local leeks and fennel, green pea, sorrel leaf

ALBERTA BEEF CHEEK Fraser Valley morels, cedar leaf demi, smoked Leffers Farms carrots, local potato puree

SPICED RED LENTIL CAKE curried squash, dried fruit pickle, cumin almond cream {VG}

TREAT YOURSELF

WHITE CHOCOLATE MOUSSE CAKE FOR TWO sweet clover, berry gelee, wild rose syrup

&

GOURMET SMORES FOR TWO graham cracker, chocolate, handmade marshmallow - to enjoy by the outdoor fire pits

* 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