



Juniper Bistro & Lounge – Dinner winter 2010

starters & small plates

signature tomato soup with 'juniper green' organic gin	\$7
spinach salad fresh strawberries, toasted pine nuts, goat cheese, black pepper & balsamic	\$9
organic field greens spiced pecans, pear ginger vinaigrette, stilton cheese, grape tomatoes	\$9
baby arugula salad Red wine poached seckle pear, candied walnuts, stilton cream	\$11
hazelnut crusted venison carpaccio padano crisp, baby arugula salad, lemon infused truffle oil	\$13
honey chili lime chicken wings	\$11
taste of the rockies platter - <i>a Juniper signature</i> elk pastrami, bison whiskey sausage & Indian candied salmon, artichokes, kalamata olives, chutney, pickle, assorted cheeses & grilled flatbread	\$24
pan seared sea scallops parsnip vanilla puree, bison broth, white truffle oil, fresh chervil	\$16
grilled calamari  capers, kalamata olives, roasted garlic butter & lemon chili oil	\$11

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Large plates

bacon wrapped elk roast fried porcini potato terrine, corn salsa, red current jus	\$32
roast Alberta pork tenderloin espresso rubbed, sweet potato puree, cranberry ginger chutney	\$27
Carmen Creek bison short ribs - <i>a juniper signature</i> braised in dark ale, blueberries, crushed creamer potatoes	\$30
cinnamon scented Brome Lake duck confit leg chorizo risotto, roast acorn squash, fig jus	\$26
pan roasted porcini crusted AAA Alberta beef striploin yukon gold celery root puree, red wine gastrique	\$32
west coast seafood hot pot sea scallops, arctic char, haddock, prawns & mussels in a light tomato fennel broth	\$46 for two
pan seared arctic char  pesto topped, cipolini onions, double smoked bacon, green peas, red wine jus,	\$26
house made potato gnocchi wild mushroom and black truffle cream, fresh padano slivers	\$25
	add shrimp skewer \$8
	add sea scallops \$11
	add chicken breast \$7
	add grilled bison whiskey sausage \$6

Ask your server about our feature vegetarian dish



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.