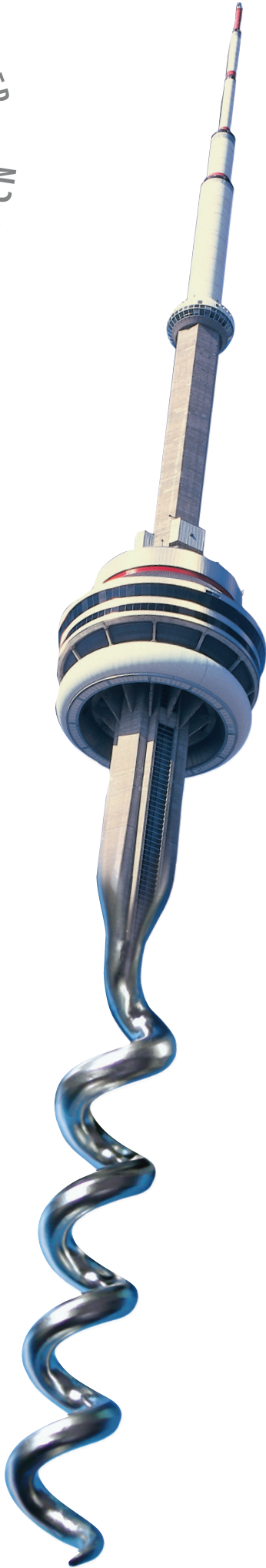


THE RESTAURANT AT THE CN TOWER
360
LE RESTAURANT DE LA TOUR CN



wonderful wine • wonderful food • wonderful view

www.cntower.ca

DINNER

prix fixe

\$65

appetizer (choice of)

360 CAESAR SALAD

Hearts of romaine, pancetta, vinaigrette and Parmesan cheese

SUMMER PEA AND HOUSE CURED PANCETTA TART

Snow pea vines, pickled celery root slaw, truffle vinaigrette

HEIRLOOM TOMATO SALAD WITH LOCAL FETA CHEESE

Sundried tomato crostini, Vancouver Island sea salt

main (choice of)

PAN SEARED ATLANTIC SALMON WITH MATANE SHRIMP AND TOMATO VINAIGRETTE

Fingerling potatoes, wilted spinach, torn basil leaves

STUFFED PORK TENDERLOIN "CHIMICHURRI" WITH SUNDRIED TOMATO TAPENADE

Warm mixed bean salad, sweet corn polenta,

CITRUS GLAZED BONELESS HALF CHICKEN

Cauliflower purée, French beans, roasted almonds and honey

dessert (choice of)

DARK CHOCOLATE TOWER WITH FRESH ORANGE

Grand Marnier crème Anglaise

MIXED BERRY TART

Ontario strawberry gelato

LOCAL RICOTTA AND SOUR CREAM TORTE

Crushed summer fruits, toasted almonds, honey gelato

\$75

amuse bouche (choice of)

PRESSED PEPPERED PINEAPPLE

With Goat cheese and pistachios

RED BEET BORSCHT

With beet chips and crème fraîche

appetizer (choice of)

ONTARIO LIVING LETTUCE SALAD WITH KING COLE DUCK CONFIT

Sour dough croutons, oven dried cherry tomatoes, Buttermilk vinaigrette

FRESH FISH AND SEAFOOD CHOWDER

Summer tomatoes, sweet corn, smoked bacon

BAY OF FUNDY MAPLE WOOD SMOKED ATLANTIC SALMON

Leamington cucumber salad, capers and dill pollen

main (choice of)

BLACK TRUMPET MUSHROOM CRUSTED WEST COAST HALIBUT

Spot prawn ravioli, carrot and ginger jus

SLOW BRAISED ONTARIO BEEF CHEEKS WITH BC MORELS

Celery root and potato purée

SAUTÉED ATLANTIC LOBSTER AND SHRIMP RAGOUT

Basil lasagna with rapini and walnuts

ALBERTA AAA 10OZ PEPPERED STRIPLOIN STEAK

Yukon Gold mashed potato, French beans, Cognac, green peppercorn sauce

dessert (choice of)

DARK CHOCOLATE TOWER WITH FRESH ORANGE

Grand Marnier crème Anglaise

ROASTED LEMON CURD MOUSSE WITH PISTACHIO SABLE COOKIES

Warm honey and summer berries

DARK CHOCOLATE THREE WAYS

Dark chocolate raspberry tart

Spiced Mexican dark chocolate, coffee mousse

Dark chocolate orange cannoli

DIRECTOR OF OPERATIONS

Neil C. Jones

EXECUTIVE CHEF

Peter George

EXECUTIVE SOUS CHEF

Nicholas Moore

GENERAL MANAGER,
RESTAURANTS AND EVENTS

Cameron Pepler

appetizers

360 CAESAR SALAD

Hearts of romaine, pancetta, vinaigrette and Parmesan cheese **\$15**

POACHED SHRIMP "COCKTAIL"

Served with Mary rose and cocktail sauce **\$24**

GRILLED CALAMARI WITH GREEN ASPARAGUS AND CHIVE BUTTER

Sliced radish, Chardonnay vinegar reduction **\$18**

ONTARIO LIVING LETTUCE SALAD WITH KING COLE DUCK CONFIT

Sour dough croutons, oven dried cherry tomatoes, buttermilk vinaigrette **\$18**

SUMMER PEA AND HOUSE CURED PANCETTA TART

Snow pea vines, pickled celery root slaw, truffle vinaigrette **\$18**

FRESH FISH AND SEAFOOD CHOWDER

Summer tomatoes, sweet corn, smoked bacon **\$21**

HEIRLOOM TOMATO SALAD WITH LOCAL FETA CHEESE

Sundried tomato crostini, Vancouver Island sea salt **\$18**

TRUFFLE GNOCCHI WITH FIDDLEHEADS AND TOASTED PINE NUTS

Wild red watercress, basil pesto, Pecorino cheese **\$19**

BAY OF FUNDY MAPLE WOOD SMOKED ATLANTIC SALMON

Leamington cucumber salad, capers and dill pollen **\$21**

POTTED FOIE GRAS AND CHICKEN LIVER TERRINE

Orange cranberry relish **\$21**

TRIO OF ATLANTIC SEAFOOD COCKTAIL

Jumbo lump crab, maritime lobster, poached gulf shrimp

Champagne vinaigrette, tarragon aioli, horseradish cocktail sauce **\$48**

mains

PAN SEARED ATLANTIC SALMON WITH MATANE SHRIMP AND TOMATO VINAIGRETTE

Fingerling potatoes, wilted spinach, torn basil leaves **\$40**

STUFFED PORK TENDERLOIN "CHIMICHURRI" WITH SUNDRIED TOMATO TAPENADE

Warm mixed bean salad, sweet corn polenta **\$46**

BLACK TRUMPET MUSHROOM CRUSTED WEST COAST HALIBUT

Spot prawn ravioli, carrot and ginger jus **\$45**

GRILLED ONTARIO LAMB CHOPS WITH ROASTED BABY VEGETABLES

Crispy potatoes, lemon olive oil vinaigrette **\$55**

CITRUS GLAZED BONELESS HALF CHICKEN

Cauliflower purée, French beans, roasted almonds and honey **\$40**

SLOW BRAISED ONTARIO BEEF CHEEKS WITH BC MORELS

Celery root and potato purée **\$45**

PAN ROASTED ARCTIC CHAR FILLET WITH FOIE GRAS TORCHON

Sarladaise potatoes, asparagus spears, red wine beurre rouge **\$46**

SAUTÉED ATLANTIC LOBSTER AND SHRIMP RAGOUT

Basil lasagna with rapini and walnuts **\$48**

SLOW ROASTED, AGED, CANADIAN AAA PRIME RIB OF BEEF

Rosemary bread pudding, summer vegetables, natural jus **10oz \$45 16oz \$55 20oz \$63**

ALBERTA AAA PEPPERED STRIPLOIN STEAK

Yukon Gold mashed potato, French beans, Cognac, green peppercorn sauce **10oz \$46 16oz \$58**

To receive complimentary elevation a main course or prix fixe must be purchased per person

Prices do not include taxes or gratuities

Menu en français disponible sur demande

side dishes

\$9

STEAMED ASPARAGUS WITH TARRAGON BUTTER
BAKED POTATO WITH SOUR CREAM AND CHIVE BUTTER
SAUTÉED FORAGED MUSHROOMS WITH THYME
YUKON GOLD FRITES WITH TRUFFLE AÏOLI
FRENCH BEANS AMANDINE
SWEET POTATO FRIES WITH LEMON AÏOLI
ROASTED RAPINI PARMESAN
SAUTÉED BABY VEGETABLES
YUKON GOLD MASHED POTATOES

desserts

DARK CHOCOLATE TOWER WITH FRESH ORANGE
Grand Marnier crème Anglaise **\$14**

ROASTED LEMON CURD MOUSSE WITH PISTACHIO SABLE COOKIES
Warm honey and summer berries **\$14**

DARK CHOCOLATE THREE WAYS **\$15**
*Dark chocolate raspberry tart
Spiced Mexican dark chocolate, coffee mousse
Dark chocolate orange cannoli*

MIXED BERRY TART
Ontario strawberry gelato **\$13**

CHOCOLATE MINT PIE
Crushed peppermint ice cream **\$14**

LOCAL RICOTTA AND SOUR CREAM TORTE
Crushed summer fruits, toasted almonds, honey gelato **\$13**

A SELECTION OF CHOCOLATE AND TRUFFLES
White, milk and dark **\$15**

ICE CREAM (*choice of*)
Vanilla bean, honey gelato, crushed peppermint, Ontario strawberry **\$12**

SORBET (*choice of*)
Raspberry or mango **\$12**

canadian cheese selections

Served with raisin walnut toast, port steeped pears, maple glazed pecans
\$16 per selection
\$22 selection of 4 cheeses

MAPLE DALE 2 YEAR OLD CHEDDAR (50G)
A firm ripened cow's milk cheese, aged two years, it has a pleasantly sharp taste

ABBAYE SAINT-BENOÎT'S BLEU ERMITE (50G)
Originally created in 1943 at the Saint-Benoît Abbey this semi soft cow's milk blue cheese is aged three months to develop mellow complex flavours

NIAGARA GOLD (50G)
Niagara Gold is a washed rind, semi firm cheese fashioned after recipes developed by the Trappist Monks of the Loire Valley. This is a cheese with nutty, earthy overtones and mellow, buttery flavours

UPPER CANADA'S SMOKED COMFORT CREAM (50G)
Comfort Cream is a camembert-style soft, white bloomy rind cheese with a silky, creamy, golden interior. Rich flavours of fresh truffles prevail with an intense, buttery palate and a long, tangy finish.