

CANADIAN INGREDIENTS

CANADIAN WINE

CANADIAN VIEW



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

• DINNER •

## wine pairings

### 6oz | 9oz | bottle

**2016 Chardonnay** \$22 | \$32 | \$90  
*"Wismer Vineyard," 2027 Vineyards  
Twenty Mile Bench, Ontario*

**2013 Pinot Noir** \$20 | \$29 | \$78  
*Tawse Winery, Niagara Peninsula, Ontario*

**2016 Dry Riesling** \$15 | \$22 | \$58  
*Spring Cellars, Niagara Peninsula, Ontario*

**2013 Chardonnay** \$17 | \$24 | \$64  
*Tawse Winery, Niagara Peninsula, Ontario*

**2015 Riesling** \$15 | \$22 | \$58  
*"Süssreserve," Angel's Gate Winery  
Niagara Peninsula, Ontario*

**NV Sparkling Brut Rosé** 5oz \$22 | bottle \$99  
*"Cuvée Catharine," Henry of Pelham  
Niagara Peninsula, Ontario*

**2016 Sauvignon Blanc** \$19 | \$28 | \$76  
*Big Head Wines, Twenty Mile Bench, Ontario*



**2016 Chardonnay** \$22 | \$32 | \$90  
*Wismer Vineyard, 2027 Vineyards,  
Twenty Mile Bench, Ontario*

**NV Sparkling** 5oz \$12 | bottle \$54  
*"Lily," Colio Estates, Niagara Peninsula, Ontario*

**2013 Chardonnay** \$17 | \$24 | \$64  
*Tawse Winery, Niagara Peninsula, Ontario*

**2015 Pinot Noir** \$20 | \$29 | \$78  
*Tawse Winery, Niagara Peninsula, Ontario*

**2015 Riesling** \$15 | \$22 | \$58  
*"Süssreserve," Angel's Gate Winery  
Niagara Peninsula, Ontario*

**2016 White Blend** \$12 | \$17 | \$45  
*"Over the Top," Megalomaniac  
Niagara Peninsula, Ontario*

**2016 Sauvignon Blanc** \$19 | \$28 | \$76  
*Big Head Wines,  
Twenty Mile Bench, Ontario*

**2015 Syrah** \$23 | \$34 | \$93  
*"Reserve," Peninsula Ridge Estates Winery  
Niagara Peninsula, Ontario*

## prix fixe menu

2 course \$65

3 course \$79

### appetizers (choice of)

**HEARTS OF ROMAINE AND BABY KALE SALAD**  
*360 Caesar vinaigrette, maple glazed bacon lardons,  
focaccia croutons, shaved Parmigiano*

**SMOKED MUSHROOM AND ONION SOUP**  
*Smoked Highland blue cheese, brioche crouton, honey mushrooms*

**360 GREENBELT GREENS SALAD**  
*Roasted root vegetables, crab apple vinaigrette, toasted sunflower seeds*

**NEW FARMS BEET AND SQUASH TART TATIN**  
*Sheep's milk yoghurt, crushed hazelnuts, rosemary, Concord grape gastrique*

**KING COLE FARMS DUCK LIVER PARFAIT**  
*Warner's red currant gelée, black currant preserve,  
millet crackers, radish seedlings*

**HOUSE SMOKED SALMON**  
*Lemon buttermilk biscuit, whipped crème fraîche, red onion jam,  
celery and dill salad, crispy capers  
(\$6 supplement)*

**SHRIMP AND GRITS**  
*k<sup>2</sup> Milling grits, Nosey Goat cheese, Seed to Sausage spicy 'Nduja broth  
(\$6 supplement)*

### mains (choice of)

**FOGO ISLAND COD AND SHRIMP**  
*Seared Newfoundland hand line cod, citrus beurre blanc poached baby shrimp,  
pickled chanterelles, creamy celery root and potato, melted leeks*

**BC FISHERMAN'S CATCH**  
*Rockfish, Manilla clams, Humboldt squid, Salish Sea mussels,  
seafood and tomato broth, sea asparagus pesto, potatoes, squid ink coral*

**ANCIENT GRAINS RISOTTO**  
*Barley, wild rice, freekeh, Monforte fontina, wild BC mushrooms,  
sautéed Brussels sprouts, spaghetti squash, toasted walnuts*

**CHICKEN QUEBEC**  
*Brioche crusted chicken breast, maple tarragon butter, roasted garlic chicken jus,  
crushed redskin potato and camelina, heirloom carrot purée, edamame beans*

**PORK! PORK! PORK!**  
*Tenderloin, caramelized apple sausage, cider braised belly,  
cabbage roll, yam apricot and parsnip purées*

**PUMPKIN AND RICOTTA RAVIOLI**  
*Caramelized butternut squash and chestnuts, wilted collards, crème fraîche*

**ATLANTIC SALMON FILLET**  
*Juniper and spruce braised creamy savoy cabbage,  
pine salt and sumac dusted matchstick potatoes, roasted cauliflower*

**45 DAY AGED ALBERTA PRIME RIB OF BEEF**  
*Roasted root vegetables, mashed potatoes, natural jus  
(\$10 supplement)*

## wine pairings

### 6oz | 9oz | bottle

**2016 Baco Noir** \$17 | \$24 | \$64

*"Old Vines," Henry of Pelham,  
Niagara Peninsula, Ontario*

**2013 Merlot** \$19 | \$28 | \$75

*"Special Select," Rosewood Estates  
Niagara Peninsula, Ontario*

**2016 Cabernet Franc** \$15 | \$21 | \$55

*Vineland Estates, Niagara Peninsula, Ontario*

**2015 Cabernet Sauvignon** \$23 | \$34 | \$95

*"Bravado," Megalomaniac, Niagara Peninsula, Ontario*

**2015 Syrah** \$23 | \$34 | \$93

*"Reserve," Peninsula Ridge Estates Winery  
Niagara Peninsula, Ontario*

**2016 Chardonnay** \$22 | \$32 | \$90

*"Wismer Vineyard," 2027 Vineyards  
Twenty Mile Bench, Ontario*

**2016 Dry Riesling** \$15 | \$22 | \$58

*Cave Spring Cellars, Niagara Peninsula, Ontario*

**2013 Pinot Noir** \$20 | \$29 | \$78

*Tawse Winery, Niagara Peninsula, Ontario*



## grill and seafood à la carte

### canadian artisan pine meadow farms beef

CANADIAN AAA RIB EYE

*Aged 45 days* **16oz \$85**

CANADIAN AAA NEW YORK CUT STRIPLOIN STEAK

*Aged 45 days* **10oz \$75**

CANADIAN AAA BEEF TENDERLOIN

*Aged 45 days* **8oz \$75**

### from ontario farms

GRILLED LAMB RACK CHOPS

*Rosemary jus* **\$79/LB**

ONTARIO BISON TENDERLOIN 8oz

*West Coast black trumpet mushrooms jus,  
sautéed Brussels sprouts and heirloom carrots, mashed potatoes* **\$80**

### seafood

POACHED 1½ LB ATLANTIC LOBSTER

*Asparagus, fingerling potatoes, grilled lemon and tarragon beurre blanc* **\$95**

ONE POUND OF ARCTIC WATER'S KING CRAB LEGS

*Grilled lemon, beurre blanc* **\$95**

### canadian steak and lobster

GRILLED 6oz CANADIAN PINE MEADOW FARMS  
BEEF TENDERLOIN AND HALF AN ATLANTIC LOBSTER

*Creamed spinach, asparagus spears, mashed potato, beurre blanc, peppercorn jus* **\$95**

### side dishes \$11

(We recommend two side orders with your main course)

SAUTÉED FORAGED MUSHROOMS WITH THYME

BAKED POTATO WITH SOUR CREAM

SKIN-ON JULIENNE FRIES WITH TRUFFLE AÏOLI

ROASTED BRUSSELS SPROUTS WITH CHESTNUTS

FRENCH BEANS WITH TOASTED CRUSHED ALMONDS

SWEET POTATO FRIES WITH LEMON AÏOLI

BUTTER AND CHIVE MASHED POTATO

ROASTED ROOT VEGETABLES WITH SEA SALT

## wine pairings

**Ruby Port** 2oz \$6.50

*Kopke, Portugal*

**10 Year old** 2oz \$14

*Tawny Port, Taylor Fladgate, Portugal*

**Spiced Mead** 2oz \$14

*Rosewood Estates, Niagara Lakeshore, Ontario*

**Riesling Ice Wine** 2oz \$27

*Henry of Pelham, Niagara Peninsula, Ontario*

**Ice Apple Cider** 2oz \$15

*Domaine Pinnacle, Frelighsburg, Quebec*

**Vidal Ice Wine** 2oz \$22

*Peller Estates, Niagara Peninsula, Ontario*

**Vidal, Select Late Harvest** 2oz \$12

*Big Head Wines, Niagara Lakeshore, Ontario*

## desserts (choice of) (\$14)

### DARK CHOCOLATE TOWER

*Espresso custard, orange crème fraîche*

### BLACK FOREST VERRINE

*Ontario sour cherries, whipped cream, dark chocolate meringue, Dillon's cherry gin*

### EAST COAST CRANACHAN

*Partridgeberries, Newfoundland oat shortbread clusters, Beamsville rye whiskey, crème fraîche, Rosewood Estates honey*

### WILD BLUEBERRY AND MAPLE CRÈME BRULÉE

*Pistachio langue de chat cookies*

### NIAGARA APPLE AND WALNUT UPSIDE DOWN CAKE

*Mead crème anglaise, lavender ice cream*

### ICE CREAM AND COOKIES

*(choice of) vanilla bean, Lindt milk chocolate, lavender ice cream, (served with) pistachio langue de chat, ginger snap, chocolate orange biscotti*

### SORBET AND COOKIES

*(choice of) raspberry or mango sorbet, (served with) pistachio langue de chat, ginger snap, chocolate orange biscotti*

## CANADIAN CHEESE SELECTION

*Baguette crostini, seasonal berries, natural honeycomb*

**(\$8 supplement)** (choice of)

### OPASATIKA | Fromagerie Kapuskoise, Ontario

*The Opasatika cheese is named for the charming municipality and river west of Kapuskasing and is a take on the French Tomme*

### LE BLEU D'ÉLIZABETH | Fromagerie du Presbytère, Quebec

*The natural rind, speckled with spots of ochre, draws attention to the lovely blue-green veins; it has a balanced salty taste with just a hint of hazelnut*

### HERITAGE | Upper Canada Cheese Company, Ontario

*The only 100% pure Guernsey milk cheddar produced in Canada, this cheese has a buttery cheddar tang, earthy overtones of pineapple and a delightful crumble*

### BIG NANNY | Monforte Dairy, Ontario

*Soft ripened goat cheese, covered in a balsam ash and then aged with a bloomy rind*

### wine pairing

*A flight of three 1oz pours of dessert wines to compliment your cheeses \$24*

## lavazza drip coffee

Gran Filtro Dark Roast \$3.50

Gran Filtro Decaffeinated \$3.50

## lavazza espresso

Espresso \$4.50

Americano \$4.50

Cappuccino \$5

Café Latte \$5

## brewed tea \$5

*Ask your server for Pluck Tea varieties*

## special coffees (1 1/4oz) \$9.85

### MONTE CRISTO COFFEE

*Grand Marnier, Kahlúa, coffee and whipped cream*

### SPANISH COFFEE

*Tia Maria, brandy, coffee and whipped cream*

### B52 COFFEE

*Baileys, Kahlúa, Grand Marnier, coffee and whipped cream*

### CAFFÉ ITALIANO

*Galliano, dark Crème de Cacao, coffee and whipped cream*

### CHOCOLATE MINT

*Godiva white chocolate cream, peppermint schnapps, coffee and whipped cream*



Cameron Dryburgh

*General Manager, Restaurants*



John Morris

*Executive Chef*

*To receive complimentary elevation, a minimum of 2 courses must be purchased per person*

*Prices do not include taxes or gratuities | Please advise server of any food allergies*

*Menu en français disponible*