

REGALIA, Native Pride is a limited time exhibition hosted on the new observation level of the CN Tower.

Through 30 portraits, men, women, and children dressed in stunning and colourful regalia tell their personal stories as well as those of their people and their worldview.

To coincide with this stunning exhibit, we are pleased to offer this Indigenous themed menu crafted by First Nation Chef David Wolfman and 360's Executive Chef John Morris.

Following your meal please explore the striking imagery of *REGALIA, Native Pride*.

REGALIA

FIERTÉ AUTOCHTONE  NATIVE PRIDE



Dinner

2 course \$65

3 course \$79

appetizers *(choice of)*

BISON TENDERLOIN CARPACCIO

Puffed wild rice crisps, blueberry & mustard seed emulsion, dandelion leaves

COHO SALMON TARTARE

Beetroot chips, juniper crème fraîche, pickled milkweed pod remoulade

WILD GARLIC & MUSHROOM BANNOCK

Roasted wild mushrooms, pickled wild garlic, wild garlic pesto, bannock

mains *(choice of)*

WAPITI

Smoked elk striploin, braised & pulled elk osso bucco, sweet potato cake, spruce tip gremolata, elk jus

SKILLET ROASTED ARCTIC CHAR

Pine salt & sage roasted root vegetables, wild leek & spaghetti squash pancakes, cranberry vinaigrette

THREE SISTERS RISOTTO

Caramelized butternut squash, grilled corn, sautéed green beans, wild rice and barley risotto, crispy leeks

desserts *(choice of)*

DARK CHOCOLATE & CHILI GANACHE TART

Maple & hazelnut ice cream, cranberry & elderflower gastrique

BIRCH GLAZED BERRIES WITH SWEETGRASS SABAYON

Wild blueberries, raspberries, strawberries, torched sweetgrass sabayon, sage shortbread cookie

*Prices do not include taxes or gratuities
Menu en français disponible*