

*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**



## LUNCH

2 course \$60

3 course \$74

### **appetizers** (choice of)

#### **BISON TENDERLOIN CARPACCIO**

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

#### **COHO SALMON TARTARE**

*Beetroot chips, juniper crème fraiche, 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*