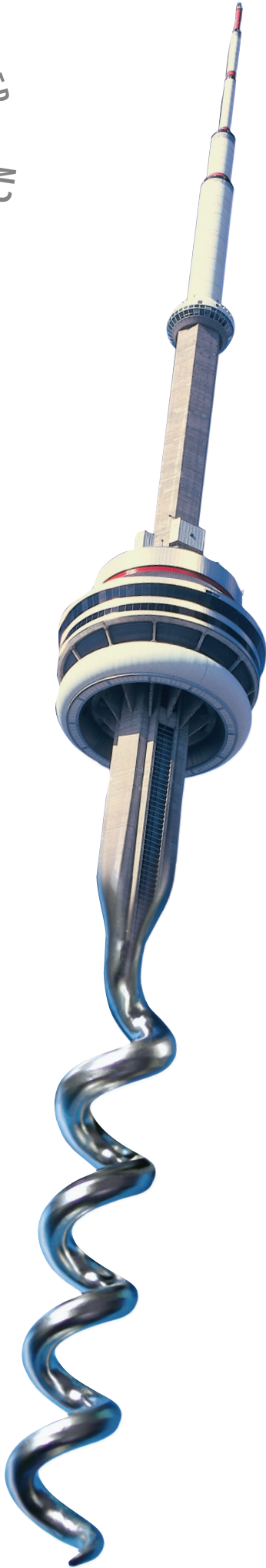


THE RESTAURANT AT THE CN TOWER
360
LE RESTAURANT DE LA TOUR CN



wonderful wine • wonderful food • wonderful view

www.cntower.ca

DINNER

prix fixe

\$60

appetizer (choice of)

360 CAESAR SALAD

Hearts of romaine, pancetta, vinaigrette and Parmesan cheese

CREAM OF CAULIFLOWER SOUP

Crème fraîche, chive oil

SMOKED ONTARIO RAINBOW TROUT AND POTATO TART

Pickled celery root, toasted walnuts, apple cider vinaigrette

main (choice of)

PAN SEARED ATLANTIC SALMON AND PEI MUSSELS

Fingerling potatoes, wilted spinach, saffron cream

APPLE WOOD SMOKED PORK TENDERLOIN STUFFED WITH SPINACH AND HAZELNUTS

Celery root and potato purée, French beans, sour cherry gastrique

MAPLE GLAZED CORNISH GAME HEN WITH WILD RICE AND SOUR APPLES

Braised red cabbage, apple cider jus

dessert (choice of)

DARK CHOCOLATE TOWER WITH DRIED FRUITS

Spiced Rum crème anglaise

ENGLISH STICKY TOFFEE PUDDING

Salted caramel ice cream, single malt butterscotch

WARM SOUR APPLE AND CRANBERRY CRUMBLE

Vanilla bean ice cream, orange crème Anglaise

\$72

amuse bouche (choice of)

ALBACORE TUNA NICOISE

Black olives, pickled white anchovy

BC SPOT PRAWN

Peppered pineapple carpaccio, lime foam

appetizer (choice of)

CREAM OF CAULIFLOWER SOUP WITH SEARED SCALLOPS AND BOTTARGA

Crème fraîche, chive oil

BAY OF FUNDY MAPLE WOOD SMOKED ATLANTIC SALMON

Leamington cucumber salad, capers and dill pollen

CHARCUTERIE AND PICKLES

*Salami, prosciutto, rillettes and terrine
Mushrooms, gherkins, mustard*

main (choice of)

ARCTIC CHAR FILLET WITH BRAISED CELERY AND CRIMINI CAPS

Artichoke tapenade, buttermilk potato purée, red wine beurre rouge

LINGUINI WITH ATLANTIC LOBSTER AND TIGER SHRIMP

Tarragon, tomatoes and cream

BRAISED ONTARIO RABBIT FORESTIÈRE WITH CRISPY OYSTER MUSHROOMS

Double smoked bacon, pearl onions and thyme leaves

SLOW ROASTED, AGED, CANADIAN AAA PRIME RIB OF BEEF

Rosemary bread pudding, roasted root vegetables, natural jus

dessert (choice of)

DARK CHOCOLATE TOWER WITH DRIED FRUITS

Spiced Rum crème Anglaise

MAPLE SYRUP THREE WAYS

*Maple cheesecake with partridge berry relish
Maple walnut tart with maple walnut ice cream
Maple crème brûlée*

ONTARIO PUMPKIN TART WITH CINNAMON CUSTARD

Hart Melvin's sour cream gelato

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 ORANGE, ARUGULA AND HAZELNUTS

Sliced radish, Champagne vinaigrette **\$18**

WILD RED WATERCRESS AND RADICCHIO SALAD

Grilled Bosc pear, crumbled Blue Ermite cheese, Kozlik's fig mustard vinaigrette **\$18**

SMOKED ONTARIO RAINBOW TROUT AND POTATO TART

Pickled celery root, toasted walnuts, apple cider vinaigrette **\$18**

CREAM OF CAULIFLOWER SOUP WITH SEARED SCALLOPS AND BOTTARGA

Crème fraîche, chive oil **\$21**

ONTARIO LAMB AND FENNEL SAUSAGE

Triple crunch mustard cream, crispy buttermilk onions **\$18**

BAY OF FUNDY MAPLE WOOD SMOKED ATLANTIC SALMON

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

CHARCUTERIE AND PICKLES

*Salami, prosciutto, rillettes and terrine
Mushrooms, gherkins, mustard* **\$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 AND PEI MUSSELS

Fingerling potatoes, wilted spinach, saffron cream **\$36**

APPLE WOOD SMOKED PORK TENDERLOIN STUFFED WITH SPINACH AND HAZELNUTS

Celery root and potato purée, French beans, sour cherry gastrique **\$46**

SEARED WEST COAST HALIBUT WITH CHORIZO AND CLAMS

Fingerling potatoes, stewed tomatoes and piquillo peppers **\$38**

GRILLED ONTARIO LAMB CHOPS WITH BRAISED GARLIC

Smoked eggplant, rapini, mashed potatoes, rosemary jus **\$55**

MAPLE GLAZED CORNISH GAME HEN WITH WILD RICE AND SOUR APPLES

Braised red cabbage, apple cider jus **\$40**

ARCTIC CHAR FILLET WITH BRAISED CELERY AND CRIMINI CAPS

Artichoke tapenade, buttermilk potato purée, red wine beurre rouge **\$44**

LINGUINI WITH ATLANTIC LOBSTER AND TIGER SHRIMP

Tarragon, tomatoes and cream **\$45**

BRAISED ONTARIO RABBIT FORESTIÈRE WITH CRISPY OYSTER MUSHROOMS

Double smoked bacon, pearl onions and thyme leaves **\$43**

SLOW ROASTED, AGED, CANADIAN AAA PRIME RIB OF BEEF

Rosemary bread pudding, roasted root vegetables, natural jus **10oz \$43 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
ROASTED ROOT VEGETABLES
YUKON GOLD MASHED POTATOES

desserts

DARK CHOCOLATE TOWER WITH DRIED FRUITS
Spiced Rum crème Anglaise **\$14**

ENGLISH STICKY TOFFEE PUDDING
Salted caramel ice cream, single malt butterscotch **\$13**

MAPLE SYRUP THREE WAYS **\$14**
Maple cheesecake with partridge berry relish
Maple walnut tart with maple walnut ice cream
Maple crème brûlée

WARM SOUR APPLE AND CRANBERRY CRUMBLE
Vanilla bean ice cream, orange crème Anglaise **\$13**

SPICED CHOCOLATE PEPPERMINT POT DE CRÈME
Orange cranberry biscotti, whipped crème fraîche **\$14**

ONTARIO PUMPKIN TART WITH CINNAMON CUSTARD
Hart Melvin's sour cream gelato **\$13**

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

ICE CREAM (choice of)
Vanilla bean, maple walnut, sour cream, Lindt milk chocolate **\$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 EXTRA SHARP OLD CANADIAN CHEDDAR (50G)
A firm ripened cow's milk cheese, aged three 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

QUÉBEC OKA (50G)
Having undergone a 35-day aging process in the original cellars of the Cistercian Abbey, Oka in addition to its legendary and distinct aroma, offers irresistible and subtle flavours of hazelnut and butter

CHEVALIER TRIPLE CREAM BRIE (50G)
A cow's milk cheese with a creamy, smooth, and rich texture. Its flavour is of light butter, mushrooms and hazelnuts.