

CANADIAN INGREDIENTS

CANADIAN WINE

CANADIAN VIEW



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

• DINNER •

2 course \$65

3 course \$79

prix fixe

Suggested Canadian Wine Pairings

appetizers (choice of)

6oz | 9oz

HOUSE SMOKED ATLANTIC SALMON

*Caper berries, dark rye, creamed goat cheese, pickled red onions
(\$6 supplement)*

2012 Chardonnay

\$22 | \$33

*Rusty Shed, Flat Rock Cellars, 20-Mile Bench
Niagara Peninsula, Ontario*

HEARTS OF ROMAINE

*360 caesar vinaigrette, Paul and Rosie Hill's maple glazed bacon,
focaccia croutons, shaved Parmigiano*

2013 Riesling

\$15 | \$21

*Cave Spring Cellars
Niagara Peninsula, Ontario*

WEST COAST FORAGED MUSHROOM CHOWDER

*CN Tower roof-top tarragon infused honey, PEI purple potatoes,
smoked barley and toasted quinoa*

2015 Pinot Noir

\$16 | \$22

*Henry of Pelham Estate Winery
Niagara Peninsula, Ontario*

PINE MEADOW FARM'S BEEF TARTAR

Kozlik's mustard, house pickles, charred habanero aioli

2015 Gamay

\$16 | \$22

*Malivoire Winery
Niagara Peninsula, Ontario*

ARUGULA, SPINACH, AND BABY KALE

*Crumbled Glengarry's Celtic Blue cheese, candied walnuts,
sour apple and winter radish*

2015 Chardonnay Musqué

\$15 | \$21

*Cave Spring Cellars
Niagara Peninsula, Ontario*

ROASTED BEETS AND HEIRLOOM CARROTS

Frisée lettuce, first pressed canola oil and verjus dressing, crispy red onions

2015 Pinot Gris

\$21 | \$32

*Reserve, Mission Hill Winery
Okanagan Valley, B.C.*

NIAGARA CHARCUTERIE

Late harvest Riesling-infused figs, goat cheese, ficelle crostini, virgin sunflower oil

2015 Pinot Noir

\$16 | \$22

*Henry of Pelham Estate Winery
Niagara Peninsula, Ontario*

mains (choice of)

BARLEY AND ALMOND GNOCCHI

*Blue Jay barley and toasted almonds, braised red cabbage, pickled Saskatchewan
chanterelles, coriander infused squash purée, shaved Asiago cheese*

2012 Chardonnay

\$22 | \$33

*Rusty Shed, Flat Rock Cellars, 20-Mile Bench
Niagara Peninsula, Ontario*

MAPLE TARRAGON BRINED SUPREME OF CHICKEN

*Natural chicken jus, hazelnut and black pepper crumble, sundried blueberry
and wild rice brioche pudding*

2013 Meritage

\$15 | \$21

*Limited Edition, Magnotta Winery
Niagara Peninsula, Ontario*

QUÉBEC PORK TENDERLOIN

*Caramelized Brussels sprouts, chestnut purée, crumbled chorizo,
braised red cabbage, orange cardamom jus*

2013 Cabernet Franc

\$23 | \$34

*Grower's Blend, Tawse Winery
Niagara Peninsula, Ontario*

NIAGARA PANCETTA WRAPPED FOGO ISLAND COD

*Pickled spruce tip tapenade, Sweet Potato confit,
charred broccolini, tomato thyme jus*

2015 Pinot Noir

\$16 | \$22

*Henry of Pelham Estate Winery
Niagara Peninsula, Ontario*

CRISPY CHICKPEA AND PURPLE CORNMEAL POLENTA

WITH TRUFFLED MOUNTAIN OAK GOUDA

Navy bean and tomato cassoulet, black garlic paint, sautéed fennel and Brussels leaves

2015 Gamay

\$16 | \$22

*Malivoire Winery
Niagara Peninsula, Ontario*

ATLANTIC SALMON

Crab hollandaise, sea asparagus, spinach and beluga lentils

2015 Chardonnay Musqué

\$15 | \$21

*Cave Spring Cellars
Niagara Peninsula, Ontario*

ONTARIO PICKEREL

*K² Milling spelt and dill cracker, roasted turnip and rutabaga pavé, leek soubise,
leek ash, pickled shallots, and crispy capers*

2015 Pinot Gris

\$21 | \$32

*Reserve, Mission Hill Winery
Okanagan Valley, B.C.*

45 DAY AGED ALBERTA PRIME RIB OF BEEF

*Yukon Gold potato and smoked Cheddar gratin, marrow jus, roasted root vegetables
(\$10 supplement)*

2015 Baco Noir

\$17 | \$24

*Old Vines, Henry of Pelham Estate Winery
Niagara Peninsula, Ontario*

steak and seafood à la carte

Suggested Wine Pairings

canadian artisan pine meadow farm's beef

6oz | 9oz | Btl

CANADIAN AAA RIB EYE
Aged 45 days **16oz \$85**

2013 Cabernet Sauvignon \$32 | \$46 | \$125
*Robert Mondavi Winery
Napa Valley, California*

CANADIAN AAA NEW YORK CUT STRIPLOIN STEAK
Aged 45 days **10oz \$75**

2012 Cabernet Sauvignon \$28 | \$42 | \$112
*Redstone Winery
Niagara Peninsula, Ontario*

CANADIAN AAA BEEF TENDERLOIN
Aged 45 days **8oz \$75**

2011 Mencía \$25 | \$37 | \$98
*Vinhos de Finca, Losada Vinhos
Beirzo, Spain*

from ontario farms

GRILLED LAMB RACK CHOPS
Rosemary jus **\$75/LB**

2012 Syrah \$37 | \$55 | \$148
*Terroir Collection, Crosswinds, Mission Hill Winery
Okanagan Valley, B.C.*

BISON TENDERLOIN 8oz

*Warner's Farm black currant and chili jus, black walnut and parsnip purée,
West coast black trumpet mushrooms* **\$85**

2013 "Privada" \$22 | \$33 | \$88
*Bodega Norton
Mendoza, Argentina*

seafood

POACHED 1½ LB ATLANTIC LOBSTER

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

2012 Chardonnay \$22 | \$33 | \$88
*Rusty Shed, Flat Rock Cellars, 20-Mile Bench
Niagara Peninsula, Ontario*

ONE POUND OF ARCTIC WATER'S KING CRAB LEGS

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

canadian steak and lobster

GRILLED 6oz CANADIAN PINE MEADOW FARM'S
BEEF TENDERLOIN AND HALF AN ATLANTIC LOBSTER

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

2014 Pinot Noir \$28 | \$42 | \$112
*Estate, Cave Spring Cellars, Beamsville Bench
Niagara Peninsula, Ontario*



side dishes \$10

(We recommend two side orders with your main course)

SAUTÉED FORAGED MUSHROOMS WITH THYME
BAKED POTATO WITH SOUR CREAM
YUKON GOLD FRITES WITH TRUFFLE AÏOLI
MAPLE GLAZED BUTTERNUT SQUASH
WITH TOASTED FENNEL SEEDS

FRENCH BEANS WITH TOASTED CRUSHED ALMONDS
SWEET POTATO FRITES WITH LEMON AÏOLI
BUTTER AND CHIVE MASHED POTATO
PAN ROASTED BRUSSELS SPROUTS
WITH DOUBLE SMOKED BACON LARDONS

desserts (choice of)

DARK CHOCOLATE TOWER

Farm fresh cream with toffee liqueur, preserved berry compote

APRICOT FRANGIPANE TART

Whipped cream, white chocolate crème Anglaise

DARK CHOCOLATE DELICE WITH PRESERVED GOOSEBERRIES

Coffee mousse, rum crème fraîche

WARM CARAMEL APPLE CRISP WITH SOUR CREAM ICE CREAM

Green apple floss, praline grains

LEMON RASPBERRY VERRINE

Newfoundland shortbread, dried raspberry meringue

ICE CREAM AND COOKIES (choice of)

Nutella and pistachio, orange walnut crescent, ginger snap cookies

Vanilla bean, Lindt milk chocolate, or cinnamon ice cream

SORBET AND COOKIES (choice of)

Nutella and pistachio, orange walnut crescent, ginger snap cookies

Raspberry, or mango sorbet

CANADIAN CHEESE SELECTION

Raisin walnut toast, pears, maple glazed pecans

(\$8 supplement)

(choice of)

ST-ALBERT 5 YEAR OLD CHEDDAR

CASTELLO SMOKED GORGONZOLA

MOUNTAIN OAK 2 YEAR OLD GOUDA

UPPER CANADA'S COMFORT CREAM



John Morris
Chef de Cuisine

Cameron Dryburgh
General Manager, Restaurants

*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*