



# 360 INDIGENOUS MENU

Crafted by Chef David Wolfman and the 360 culinary team

3 COURSES 85

## APPETIZERS (CHOICE OF)

### Arctic Char Crudo

Wild apple, pickled radish, Saskatoon berries, cedar aioli

### Sunchoke and Pontiac Potato Fritters

Sage cream, seedlings

## MAINS (CHOICE OF)

### Blackened Mint-Dusted Halibut

Spruce-tip infused wild rice, crispy beets

### Grilled Elk Steak

Pickled squash, candied pepitas, root mash

\$10 Supplement

## DESSERTS (CHOICE OF)

### Wild Blueberry Parfait

Sable cookie, birch syrup, black currants

### Sweet and White Corn Panna Cotta

Lavender tuiles, corn pudding

Prices do not include taxes or gratuities.

Menu en français disponible.

Dec2021