



appetizers

LOBSTER BISQUE

Fogo Island shrimp and dill cornmeal fritter, lemon crème fraîche

2014 Chardonnay 'Bistro', Hidden Bench Winery, Beamsville Bench, Ontario 6oz \$20 | 9oz \$28

BISON TARTARE

Cracked juniper and mustard seed aioli, wild blueberries, beet chips

2016 Pinot Noir Big Head Wines, St. David's Bench, Ontario 6oz \$22 | 9oz \$33

CANADIAN SMOKED SALMON

Cold-smoked Atlantic, Coho, and Keta Salmon, brioche toast, cedar smoked honey, pickled pearl onions, baby herbs (\$6 supplement)

2017 Gamay Rosé 'Wismer Vineyard - Fox Croft Block', 2027 Cellar, Twenty Mile Bench, Ontario 6oz \$17 | 9oz \$24

mains

PAN ROASTED KING COLE DUCK BREAST

White bean and sage purée, duck bacon, Northern Woods mushrooms, wilted spinach and arugula, Labrador cloudberry jus

2016 Pinot Noir Big Head Wines, St. David's Bench, Ontario 6oz \$22 | 9oz \$33

FOGO ISLAND COD

Sous-vide Newfoundland line-caught cod, heirloom tomatoes, olives, French beans, sliced potatoes, caper vinaigrette, cured egg yolk

2017 White Blend 'Over the top', Megalomaniac, Niagara, Ontario 6oz \$12 | 9oz \$17

GINGER TEA SMOKED GINDARA SABLEFISH

Sweet potato purée, King oyster mushrooms and asparagus Claremont miso and birch caramel

2016 Süsreserve Riesling Angel's Gate, Niagara, Ontario 6oz \$15 | 9oz \$21

desserts

YOGURT PANNA COTTA

Best Baa sheep's milk yogurt and vanilla bean, raspberry and Dillon's gin reduction,

Stalk & Barrel whisky caramel, crumbled shortbread

Vidal Ice Wine Coyote's Run, Niagara, Ontario 2oz \$22

SOUR CREAM CHEESECAKE

Beamsville sour cherry compote, crushed pistachio cookie crust, dark chocolate sauce

Smoked Mead 'Old Smokey' Rosewood Estates Winery, Niagara, Ontario 2oz \$21

LEATHERBACK RUM BABA (VG)

Orange crème fraîche, grated Gratitude chocolate, mint and rum syrup

Rumbella Micro Cocktail Leatherback Rum, Orange Vanilla, Mint (1oz) \$10



CANADA'S LOCAL FOOD DAY

360 Restaurant is proud to participate in Food Day Canada, a one day national event celebrating local food. This special Food Day Canada menu, highlights dishes from our current menu that feature local and uniquely Canadian ingredients.

