



2 course \$65
3 course \$79

Wine pairings
6oz | 9oz | bottle

2017 Gamay \$23 | \$35 | \$98

Redfoot Vineyard, Tawse Winery, Niagara Peninsula VQA

2016 Pinot Noir \$22 | \$33 | \$88

Knotty Vines Vineyard, Big Head Wines, St. David's Bench VQA

2017 Cabernet Franc \$17 | \$25 | \$70

"Dolomite", Cave Spring Cellars, Beamsville Bench, VQA

2015 Chardonnay \$20 | \$28 | \$82

Bistro Hidden Bench Estate Winery, Beamsville Bench, VQA

2016 Select Late Harvest Vidal 2oz \$12 | \$71 bottle

Big Head Wines, Niagara Lakeshore VQA

Lily Sparkling Wine 5 oz \$14 | \$64 bottle

Colio Winery, Niagara Peninsula, VQA

Appetizers

BISON TENDERLOIN CARPACCIO

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

Or

WILD GARLIC & MUSHROOM BANNOCK (Vegetarian)

Roasted wild mushrooms, pickled wild garlic, wild garlic pesto, bannock

Mains

WAPITI

Smoked elk striploin, braised & pulled elk osso bucco, sweet potato cake, spruce tip gremolata, elk jus

Supplement \$10

Or

THREE SISTERS RISOTTO (Vegan)

Caramelized butternut squash, grilled corn, sautéed green beans, wild rice and barley risotto, crispy leeks

Desserts

DARK CHOCOLATE & CHILI GANACHE TART

Maple & hazelnut ice cream, cranberry & elderflower gastrique

Or

BIRCH GLAZED BERRIES WITH SWEETGRASS SABAYON

Wild blueberries, raspberries, strawberries, torched sweetgrass sabayon, sage shortbread cookie



CANADA'S LOCAL FOOD DAY

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

