



2 course \$60

3 course \$74

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.

