

360 Dome - Sunrise Breakfast Menu

PASTRY BASKET

croissant | pain au chocolat | brioche

FRESH FRUIT & HOUSE BANANA BREAD

melons | berries | jam

YOGURT PARFAIT

*blueberries | banana | granola | pistachios
shaved coconut | maple syrup*

CANADIAN EGGS BENEDICT

Montreal smoked meat | maple mustard | hollandaise

ROASTED POTATOES & TOMATO

lemon | butter | fine herbs

ROCKY MOUNTAIN BAGELS

*charred avocado | sauce vierge | herb cream cheese
smoked salmon | cucumber | pickled shallot
crispy shallot | arugula*

360 Dome - Brunch Menu

PASTRY BASKET

croissant | pain au chocolat | brioche

FRESH FRUIT & HOUSE BANANA BREAD

melons | berries | jam

CHARCUTERIE & FRENCH CANADIAN CHEESE

preserves & seasonal accompaniments

BAVETTE

*duck fat potatoes | roasted asparagus | tomato
caramelized shallot jus*

SMOKED SALMON EGGS BENEDICT

poached free-run egg | toasted English muffin | hollandaise

SCRAMBLED FREE-RUN EGGS

PORK BELLY LARDONS

maple | Vancouver Island salt

PÂTISSERIE

pavlova | chocolate flan | macaron

360 Dome - Dinner Under the Stars Menu

SEAFOOD PLATEAU

*fresh shucked East coast oysters | citrus poached prawns
king salmon tartare | Atlantic lobster*

*Varichon & Clerc, Savoie Sparkling 'Jacquère & Altesse'
Delaporte, Sancerre 'Sauvignon Blanc'

ENDIVE SALAD

pecans | apples | blue Elizabeth cheese

*Cedar Creek Estate, Okanagan 'Pinot Gris'
French Door Estate, Okanagan 'Viognier'

DUCK CONFIT

*smoked bacon cassoulet | herbes de provence
caramelized apples | jus naturel*

*Wente, California 'Zinfandel'
Château Montus, Madiran 'Tannat'

PRESERVED LEMON SORBET

BRANT LAKE WAGYU TOURNEDOS ROSSINI

*brioche | foie gras | spinach
sauce périgueux*

*Château D'Arcie, St-Emilion Grand Cru 'Bordeaux Blend'
Chasse-Spleen, Moulis-en-Médoc 'Bordeaux Blend'

FRENCH AND QUEBEC FINE CHEESES

*Taylor Fladgate 10 Year Tawny
Taylor Fladgate 20 Year Tawny

GÂTEAU ST-HONORÉ

*caramelized choux pastry | chiboust cream
vanilla chantilly*

Inniskillin, Ontario 'Vidal'

*Classic Pairing 75
Prestige Pairing 125

360 Dome - Vegan Dinner Under the Stars Menu



LATE SUMMER TOMATOES

cashew crema | romesco | fresno

ARTICHOKE CARPACCIO

lemon | cipollini | capers | cold-pressed canola oil

CRISPY PANISSE

chickpea aioli | fresh herbs | compressed gems

RISOTTO VERDE

acquerello | asparagus | zucchini | green garlic | almonds

PRESERVED LEMON SORBET

SUMMER LEEKS

*smoked white bean | silken tofu | crispy sunchokes | spinach
black truffle*

APPLE TART TATIN

vanilla cremeaux

