



CELEBRATION TASTING MENU 125 Wine & Beverage Pairings 75

APPETIZERS

Oysters on the Half Shell (4pc minimum) 4.50/pc

fresh horseradish, berry mignonette, house hot sauce

Sweet Corn Soup 18

tomato chutney, aged gouda

Mezze Platter 45

cured meats, terrine, Canadian cheese, hummus & crudité,
marinated olives, rye crisps

Chilled East Coast Lobster 36

strawberry tomato gazpacho, whipped labneh

Mushroom Tempura 20

smoked cream sauce, trout roe, sesame seasoning

Pearle Farm Salad 19

shaved vegetables, stone fruit chutney, shallot vinaigrette

Wellington County Beef Tartare 29

egg yolk jam, Danish rye

🌱 *Plant based menu available upon request*

FRESH PASTA

Rigatoni 24/36

wood-fired farm tomato ragout, stracciatella cheese

Strozzapreti 23/35

mushroom bolognese, parmesan

Mafaldine 21/32

roasted zucchini, arugula pesto, chili pangrattato

Goat Cheese Gnudi 25/37

fresh peas, red pepper pindjur, pickled biquinho peppers

ADD-ON

Braised Short Ribs 25 | Pan Seared Scallops 29

WOOD-FIRED GRILL

Elora Heritage Hen 47

oyster mushroom ragout, swiss chard

Grilled Ontario Lake Fish for Two 72

soused tomatoes, frites, watercress aioli

BC Halibut 58

white miso marinade, sweet corn & mushroom succotash

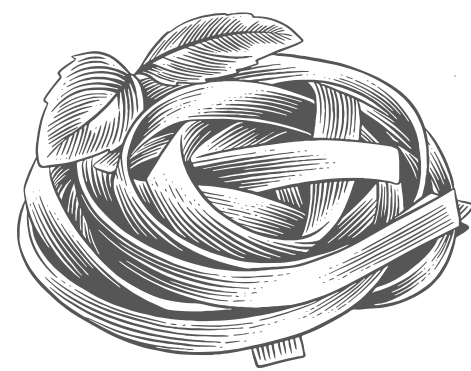
Beverley Creek Lamb Sirloin 55

harissa marinade, eggplant & pepper pavé, lentil jus

12oz Ontario Prime Striploin 95

new potatoes, wilted spinach, sauce choron

*Our **pasta** is made fresh using only locally milled flour and Conestoga Eggs to create these heart-warming and delicious dishes. Available in two sizes as starter or entrée; there is always a way to include them in your dining experience.*



*The warmth and flavours of our hearth defines our philosophy to food and hospitality. Our **wood-fire grill** is the centerpiece of the Elora Mill Kitchen – and it is our hope that these dishes bring people together.*

