

CELEBRATION TASTING MENU 130

Wine & Beverage Pairings 90

Experience our chef's multi-course tasting menu, featuring inspired dishes that tell the story of the season.

Choose our sommelier selected pairings to enhance the flavours of every dish.

APPETIZERS

Maritime Oysters 6 for 27 | 12 for 50

horseradish, apple mignonette, hot sauce

Butternut Squash Soup 19

tomato chutney, curry oil, Chantilly

Pearle Farm Salad 24

candied walnuts, orchard apple, blue cheese, honey chardonnay dressing

Marinated Scallops 33

brassica salad, preserved pepper sauce, pumpkin seeds

Mushroom Tempura 20

smoked cream, trout roe, sesame

Grilled Quail 31

baby beets, roasted grapes, whipped ricotta

Beef Tartare 29

egg yolk, Danish rye

🌱 Plant based menu available upon request

ENTRÉES

FRESH PASTA

Add Braised Short Ribs 28 | Pan Seared Scallops 35

Roasted Tomato Rigatoni 24 | 36

stracciatella cheese

Mushroom Bolognese Strozzapreti 23 | 35

parmesan

Zucchini Mafaldine 21 | 32

arugula pesto, pangrattato

Lamb Ragoût Gnudi 27 | 39

lamb paprikash, black kale

WOOD-FIRED GRILL

Elora Heritage Chicken 49

sweet potato purée, roasted Brussels sprouts, lime leaf & ginger jus

Ontario Lake Fish for Two 72

confit tomatoes, potato frites, watercress aioli

Pan Seared Pacific Halibut 58

miso marinade, roasted baby carrots, carrot jus, pickled kelp

Beverly Creek Lamb Sirloin 55

harissa spice, eggplant & pepper pavé, tomatillo jus

12oz Ontario Prime Striploin 95

potato pavé, sautéed greens, goat cheese fondue, tomato relish