

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

DESSERTS

Basque Cheesecake 17

sherry anglaise, milk chocolate

Stratus Botrytis Affected Sémillon, Niagara (2oz) 16

Chocolate Tart 16

pecan praline, chocolate crémeux

Southbrook Canadian Framboise (2oz) 16

Concord Grape Pavlova 15

yogurt, crispy meringue, shiso

2019 Redstone Cabernet Sauvignon Icewine (2oz) 15

Apple Turnover 16

caramel baked apples, vanilla sable, wild ginger gelato

2020 Sichel Sauternes, Bordeaux (2oz) 15

Tiramisu 16

Italian custard, whiskey soaked sponge, chicory

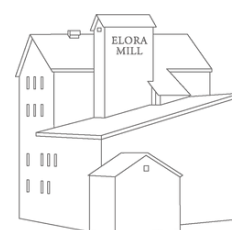
Cossart Gordon 5yr Malmsey Madeira, Portugal (2oz) 15

Elora Mill Chocolate Bars 10

Pearle Lait or Pearle Noir

Classic French Canelé (1pc) 4

vanilla rum custard cake



AFTER DINNER DRINKS

French Connection (2.50z) 19

caramel infused Ketel One, coffee liqueur,
Monigram espresso

Rich Mahogany (2.250z) 17

Johnnie Walker, Amaro Nonino, Benedictine
brandy, bitters

Coconut Cold Brew (1.50z) 16

black sesame whiskey, cold-extracted coffee,
coconut cold foam

SPECIALTY COFFEE

B52 (10z) 16

coffee liqueur, Irish cream, Grand Marnier

Spanish (10z) 16

coffee liqueur, rum

Irish (10z) 16

Irish whiskey

Monte Cristo (10z) 16

coffee liqueur, Grand Marnier

Artisanal Cheese Board 29

selection of 3 Canadian cheeses, nut butter,
local honey, rye crisps

Taylor Fladgate 10-Year-Old Tawny Port (20z) 15

Taylor Fladgate 20-Year-Old Tawny Port (20z) 20

Elora Mill Sourdough Bread 9

take one for the road

HOT BEVERAGES

Baden Coffee 5.50

Elora Mill Dark/Mocha Java Decaf

Monigram Coffee Roasters

Espresso/Americano 5.25

Cappuccino 6.50

Latte 6.75

London Fog/Chai Latte/Turmeric Latte 7

Sloane Fine Tea 5.50

Signature Black, Classic Earl Grey,
Marrakesh Mint, Citron Calm, Sencha Green,
Oolong Cream, Marsala Chai Classic

DIGESTIFS (10z)

Courvoisier VS 15

Hennessy VS 15.50

St Remy VSOP 12

Remy Martin VSOP 19

Hennessy XO 54

Amaro Montenegro 12

Amaro Nonino 14

Rakija Apricot 14

Rakija Quince 14

Rakija Plum 14