
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, strawberry gazpacho, hot sauce

Elora Mill Warm Bread Service 24

house cured charcuterie, stracciatella, marinated tomatoes, pepper butter

Roasted Red Pepper Soup 19

whipped ricotta, herb oil

Iceberg Wedge Salad 26

feta, pistachio, green goddess

Burrata 30

summer vegetables, citrus vinaigrette, sourdough crisps

Tuna Tartare 29

chili vinaigrette, sesame lavash

Seared Scallops & Potato Chowder 38

sweet & smoky mustard, rosemary potato crisp

Beef Carpaccio 28

pine nuts, spiced yolk jam, arugula, shaved parmesan

🌱 *Plant based menu available upon request*

ENTRÉES

FRESH PASTA

Braised Lamb Rigatoni 38

tomato, chili, parsley lemon gremolata

Mushroom Strozzapreti 35

wild & tame mushroom bolognese, parmesan

Clam & Mussel Linguine 37

cherry tomatoes, sauce bianco, chili, pangrattato

WOOD-FIRED GRILL

Elora Heritage Chicken 49

thumbelina carrots, pistachio, spring onion purée

Pan Roasted Halibut 52

sweet corn & mushroom fricassee

Soft Baked Trout 46

glazed wax & pole beans, chili scallion sauce

16oz Bone-in Pork Chop 58

stone fruit jus, mustard greens

Ontario Prime Steaks

8oz Tenderloin 95 | 12oz Striploin 95 | 32oz Porterhouse MP
potato purée, creamed spinach, mushroom jus