
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

apple mignonette, horseradish, hot sauce

Elora Mill Warm Bread Service 30

burrata, house cured charcuterie, marinated tomatoes, pepper butter

Butternut Squash Soup 19

tomato chutney, spiced Chantilly

Iceberg Wedge Salad 28

feta, pistachio, green goddess

Roasted Squash Salad 24

pumpkin seed crumble, whipped ricotta, maple vinaigrette

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 42

tomato, chili, parsley lemon gremolata

Mushroom Strozzapreti 36

wild & tame mushroom bolognese, parmesan

Clam & Mussel Linguine 40

cherry tomatoes, sauce bianco, chili, pangrattato

WOOD-FIRED GRILL

Elora Heritage Chicken 49

thumbelina carrots, pistachio, white onion purée

Pan Roasted Halibut 52

grilled maitake mushrooms, buttermilk beurre blanc

Herb Brioche Crusted Trout 46

roasted Brussels sprouts, lemon caper butter

16oz Bone-in Pork Chop 58

stone fruit jus, mustard greens

Ontario Prime Steaks

8oz Tenderloin 95 | 12oz Striploin 95 | 32oz Porterhouse 195

potato purée, creamed spinach, mushroom jus