



CELEBRATION MENU

125 | Wine & Beverage Pairings 75

APPETIZERS

Oysters on the Half Shell (4pc minimum) 4.50/pc
fresh horseradish, apple mignonette, house hot sauce

Warm Marinated Olives 11
rosemary & garlic

Poached Scallop Crudo 24
radish, coriander, sea buckthorn vinaigrette

Mushroom Tempura 20
smoked cream sauce, trout roe, sesame seasoning

Winter Kale Salad 18
horseradish vinaigrette, pickled root vegetables

Potato & Coal Roasted Onion Soup 16
pickled mushrooms, crispy leeks

Mezze Platter 38
selection of cured meats, terrine, Canadian cheese,
Pearle Farm produce preserves, seeded rye

🍴 *For vegetarian and plant-based option alternatives to the menu please allow our chefs to create a custom dish.*

FRESH PASTA 23/33

Bucatini

wood-fired tomato sauce rustique, stracciatella

Strozzapreti

mushroom bolognese, parmesan

Lumache

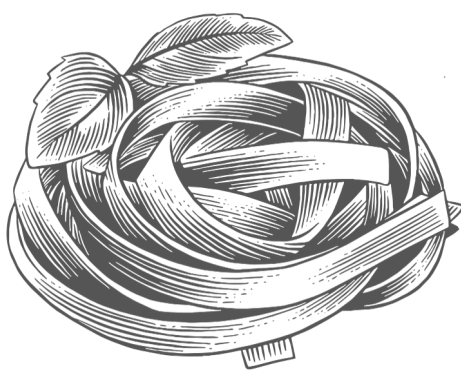
winter greens, béchamel, breadcrumbs

Agnolotti

ricotta, marinated carrots, toasted walnut

Add Braised Short Ribs 5oz 22 | Add Pan Seared Scallops 4oz 26

*Our **pasta** is made fresh using only 00 Semolina Flour and Farm-Fresh Eggs to create these heart-warming and delicious dishes. Available as both small and large; there is always a way to include them in your dining experience.*



WOOD-FIRED GRILL

Fire Roasted Beef Striploin 66

smoked oxtail ‘pomme surprise’, sautéed spinach

Herb Basted Whole Trout For Two 72

swiss chard, crispy fingerlings

Smoked Lamb Shoulder 54

herb spätzle, baby turnips

Spatch-cocked Elora Hen 49

charcoal roasted napa cabbage, bacon lardon, coq au vin sauce

Slow Roasted Duck 62

fondant potato, grilled broccolini, preserved cherry jus

Seared Scallops 55

smoked shellfish bouillabaisse, fennel and pepper relish

*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 around the fire to delight in what we create for them.*

