



CELEBRATION TASTING MENU 125 Wine & Beverage Pairings 75
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APPETIZERS

Oysters on the Half Shell (4pc minimum) 4.50/pc

fresh horseradish, rhubarb mignonette, house hot sauce

Spring Vegetable Consommé 16

marinated baby vegetables, pistou

Mezze Platter 38

cured meats, terrine, Canadian cheese, hummus & crudité,
marinated olives, rye crisps

Crab and Ancient Grain Risotto 31

Fogo Island snow crab, crab aioli, puffed grains

Mushroom Tempura 20

smoked cream sauce, trout roe, sesame seasoning

Bittergreen Salad 19

endive, radicchio and bibb lettuce, whipped ricotta, rhubarb vinaigrette

Wellington County Beef Tartare 29

egg yolk jam, Danish rye

🌱 *Plant based menu available upon request*

FRESH PASTA 25/33

Bucatini

wood-fired tomato sauce rustique, stracciatella

Strozzapreti

mushroom bolognese, parmesan

Lumache

sautéed spring vegetables, lemon butter glaze, chili pangrattato

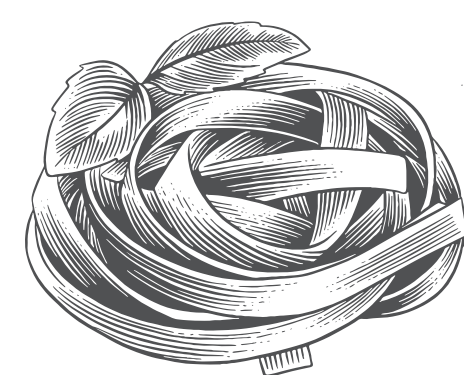
Agnolotti

ricotta, marinated carrots, toasted walnuts

ADD-ON

Braised Short Ribs 25 | Pan Seared Scallops 29

*Our **pasta** is made fresh using only locally milled flour and Conestoga 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 purée, sautéed spinach

Elora Heritage Hen 47

oyster mushroom ragout, spring vegetable jardinière

Herb Basted Whole Steelhead Trout For Two 74

sautéed swiss chard, potato frites

BC Halibut 58

smokey shellfish bouillabaisse, Salt Spring mussels, fennel pepper relish

Lamb Sirloin Navarin 55

stewed spring vegetables, spring onion purée

*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.*

