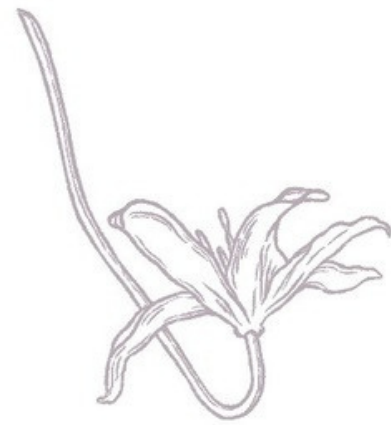




CELEBRATION TASTING MENU 125

Wine & Beverage Pairings 75

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, berry mignonette, hot sauce

Sweet Corn Soup 18

tomato chutney, aged gouda

Mezze Platter 45

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

Chilled Lobster 36

strawberry tomato gazpacho, labneh

Mushroom Tempura 20

smoked cream, trout roe, sesame

Pearle Farm Salad 19

shaved vegetables, stone fruit jam, shallot vinaigrette

Beef Tartare 29

egg yolk, Danish rye

🌱 *Plant based menu available upon request*

FRESH PASTA

enjoy in either an appetizer or entrée size - a perfect addition to any dining experience

Roasted Tomato Rigatoni 24/36
stracciatella cheese

Mushroom Bolognese Strozzapreti 23/35
parmesan

Zucchini Mafaldine 21/32
arugula pesto, pangrattato

Goat Cheese Gnudi 25/37
fresh peas, red pepper marmalade, pickled biquinho peppers

ADD-ON

Braised Short Ribs 25 | Pan Seared Scallops 29

WOOD-FIRED GRILL

Elora Heritage Chicken 49
mushroom ragout, sautéed swiss chard

Lake Fish for Two 72
confit tomatoes, potato frites, watercress aioli

Halibut 58
miso marinade, corn & mushroom succotash

Lamb Sirloin 55
harissa spice, eggplant & pepper pavé, spiced lentil jus

12oz Prime Striploin 95
new potatoes, braised spinach, sauce choron



AFTER DINNER DRINKS

French Connection (2.5 oz) 19

caramel infused Ketel One, coffee liqueur, Monigram espresso

Rich Mahogany (2.25 oz) 17

Johnny Walker, Amaro Nonino, Benedictine brandy, bitters

Coconut Cold Brew (1.5 oz) 16

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

SPECIALTY COFFEE

B52 (1 oz) 16

coffee liqueur, Irish cream, Grand Marnier

Spanish (1 oz) 16

coffee liqueur, rum

Irish (1 oz) 16

Irish whiskey

Monte Cristo (1 oz) 16

coffee liqueur, Grand Marnier

Artisanal Cheese Board 29

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

Taylor Fladgate 20-Year-Old Tawny Port (2oz) 20

Elora Mill Sourdough Bread 9

take one for the road

DESSERTS

Basque Cheesecake 17

sherry anglaise, milk chocolate

Stratus Botrytis Affected Sémillon, Niagara (2oz) 16

Chocolate Tart 18

pine nuts, salted caramel, Bailey's gelato

2019 Redstone Cabernet Sauvignon Icewine (2oz) 15

Banoffee 15

banana mousse, toffee, sourdough sable

2022 Sichel Sauternes, Bordeaux (2oz) 15

Stone Fruit Semifreddo 16

roasted vanilla, magnolia syrup

Southbrook Canadian Framboise (2oz) 16

Tiramisu 15

espresso, coconut cream, sponge

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



HOT BEVERAGES

Baden Coffee 5.25

Elora Mill Dark/Mocha Java Decaf

Monigram Coffee Roasters

Espresso/Americano 5.25

Cappuccino 6.25

Latte 6.75

London Fog/Chai Latte/Turmeric Latte 7.00

Sloane Fine Tea 5.25

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

DIGESTIFS (1 oz)

Courvoisier VS 15

Hennessy VS 15.50

St Remy VSOP 11

Remy Martin VSOP 19

Hennessy XO 54

Amaro Montenegro 10

Amaro Nonino 12

Rakija Apricot 13.50



ELORA MILL

HOTEL & SPA

