
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, apple mignonette, hot sauce

Butternut Squash Soup 19

tomato chutney, curry oil, Chantilly

Iceberg Wedge Salad 24

orchard apple, blue cheese, candied walnuts, honey chardonnay dressing

Wild Mushroom Tart 28

vol au vent pastry, cheese fondue, pickled honey mushrooms

Brassica Tempura 20

smoked cream, trout roe, sesame

Grilled Quail 31

baby beets, roasted grapes, whipped ricotta

Beef Tartare 29

egg yolk, Danish rye

🌱 *Plant based menu available upon request*

ENTRÉES

FRESH PASTA

Tomato Rigatoni 24 | 36

smoked stracciatella cheese

Mushroom Strozzapreti 23 | 35

wild and tame mushroom bolognese, parmesan

Lamb Gnudi 27 | 39

lamb ragoût, black kale

Add Braised Short Ribs 28 | Pan Seared Scallops 35

WOOD-FIRED GRILL

Elora Heritage Chicken 49

sweet potato purée, roasted Brussels sprouts, lime leaf & ginger jus

Ontario Lake Fish for Two 72

roasted sunchokes, trout roe, beurre blanc

Pan Seared Scallops 60

cauliflower purée, cauliflower florets, swiss chard, lemon jam

Beverly Creek Lamb Sirloin 55

harissa spice, eggplant & pepper pavé, tomatillo jus

12oz Ontario Prime Striploin 95

potato pavé, sautéed greens, goat cheese fondue, tomato relish

Add Istrian Truffles | Black 18 | White 40 (3g)

These truffles are sourced from the Istrian Peninsula – a region that stretches across Italy, Croatia & Slovenia

SPECIALTY COFFEE

Served with Chantilly Cream

B52 (10z) 16

coffee liqueur, Irish cream, Grand Marnier

Spanish (10z) 16

coffee liqueur, rum

Irish (10z) 16

Irish whiskey

Monte Cristo (10z) 16

coffee liqueur, Grand Marnier,

AFTER DINNER DRINKS

Sleigh Ride (2.25oz) 18

An after-dinner classic inspired by the Golden Cadillac | Ketel One, Galliano, crème de cacao, organic eggnog, nutmeg

Fireside (2oz) 18

A black currant & hazelnut aerocano | Cassis, Frangelico, cinnamon, Monigram Espresso

Nutcracker (1.5oz) 18

A boozy affogato | black walnut brandy, Kahlúa, Monigram espresso, vanilla gelato

Artisanal Cheese Board 29

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

Taylor Fladgate 10-Year-Old Tawny Port (2oz) 15

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

DESSERTS

Basque Cheesecake 17

sherry anglaise, milk chocolate

2023 Stratus Botrytis Affected Sémillon, Niagara (2oz) 16

Dark Chocolate Tart 16

silken chocolate custard, pecan praline, caramel

2024 Tawse Cabernet Franc Icewine, Niagara (2oz) 16

Citrus Pavlova 15

lemon curd, fresh citrus, crispy meringue

2022 Clos Lapeyre Jurançon Moelleux, South-West France (2oz) 15

Apple Tarte Tatin 16

caramel baked apples, salted caramel, wild ginger gelato

2022 Piccini Vin Santo del Chianti, Tuscany (2oz) 17

Tiramisu 16

espresso-soaked ladyfingers, whipped mascarpone, cocoa

5-Year-Old Barbieto Rainwater Reserva Madeira, Portugal (2oz) 15

Elora Mill Chocolate Bars 10

Pearle Lait or Pearle Noir

Classic French Canelé (1pc) 4

vanilla rum custard cake

Elora Mill Sourdough Bread 9

take one for the road



HOT BEVERAGES

Baden Coffee 5.50

Elora Mill Dark/Mocha Java Decaf

Monigram Coffee Roasters

Espresso/Americano 5.25

Cappuccino 6.50

Latte 6.75

London Fog/Chai Latte/Turmeric Latte 7

Sloane Fine Tea 5.50

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

DIGESTIFS (10oz)

Courvoisier VS 15

Hennessy VS 15.50

St Remy VSOP 12

Remy Martin VSOP 19

Hennessy XO 54

Amaro Montenegro 12

Amaro Nonino 14

Rakija Apricot 14

Rakija Quince 14

Rakija Plum 14



ELORA MILL

RESTAURANT

