

## APPETIZERS

### Maritime Oysters 6 for 27 | 12 for 50

horseradish, apple mignonette, hot sauce

*NV Moët & Chandon Brut Imperial, Champagne, France (5oz) 30*

### Butternut Squash Soup 19

tomato chutney, curry oil, Chantilly

*2023 Tawse Chardonnay, Niagara (5oz) 18*

### Maple Sugar Bruléed Goat's Cheese 28

grey owl cheese, wild cranberry compote, sesame lavash

*NV Cave Spring 'Dolomite' Brut, Beamsville Bench (5oz) 17*

### White Fish Tempura 18

smoked cream, kimchi

*2024 Mosole Passi di Luce Pinot Grigio, Veneto, Italy (5oz) 17*

### Duck & Pistachio Terrine 28

baby beets, Granny Smith apples, seeded crisps

*2024 La Grand Bauquiere La Belle Montagne Rosé, Provence, France (5oz) 17*

### Beef Tartare 29

egg yolk, Danish rye

*2024 Cave Spring 'Pearle' Riesling/Chardonnay, Niagara (5oz) 15*

## SALADS

Add Smoked Chicken Breast 18 | Steelhead Trout 22 | 6oz Flat Iron Steak 28

### Iceberg Wedge Salad 24

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

*2023 Tawse Chardonnay, Niagara (5oz) 18*

### Garden Vegetable Salad 22

tomatoes, fingerlings, red onion, green beans, green goddess, crispy quinoa

*2024 Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 19*

🌱 *Plant-based menu available upon request*

## ENTRÉES

### FRESH PASTA

#### Roasted Tomato Rigatoni 36

stracciatella cheese

2021 Primaia SerPrimo, Tuscany, Italy  
(Cabernet/Merlot/Sangiovese) (5oz) 18

#### Mushroom Strozzapreti 35

wild and tame mushroom bolognese, parmesan

2023 Cloudsley Cellars Pinot Noir, Niagara (5oz) 18

Smoked Chicken Breast 18 | Steelhead Trout 22 6oz  
Flat Iron Steak 28

## MAINS

#### Vegetable Tartine 26

toasted focaccia, whipped ricotta, roasted squash,  
Brussels sprouts, pumpkin seeds

2023 Cave Spring 'Pearle' Cabernet Franc,  
Niagara (5oz) 15

#### Steelhead Trout 39

roasted oyster mushroom, fingerling potatoes,  
lemon Sabayon

2024 Jean-Yves Bretaudeau Sauvignon Blanc,  
Loire, France (5oz) 19

#### Mill Burger 29

YU Ranch beef, smoked cheddar, caramelized  
onions, remoulade, sesame bun, fries & greens  
2023 Arnoux & Fils 'Vieux Clocher' Côtes du Rhône,  
France (5oz) 17

#### Peppercorn Steak & Frites 43

sautéed greens, brandy peppercorn jus,  
Café de Paris butter

2021 Primaia SerPrimo, Tuscany, Italy  
(Cabernet/Merlot/Sangiovese) (5oz) 18

## LUNCH PRIX-FIXE MENU

60 per guest, wine pairings 35

Choice of

#### Maple Sugar Bruléed Goat's Cheese

grey owl cheese, wild cranberry compote,  
sesame lavash

2024 Jean-Yves Bretaudeau Sauvignon Blanc,  
Loire, France (3 oz)

or

#### Cauliflower Soup

kale pesto, truffle cream

2024 Mosole Passi di Luce Pinot Grigio,  
Veneto, Italy (3 oz)

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#### Baked Steelhead Trout

roasted oyster mushrooms, fingerling  
potatoes, lemon Sabayon

2023 Cloudsley Pinot Noir, Niagara (4 oz)

or

#### Chicken Schnitzel

shaved brassica & apple salad,  
rosemary chicken jus

2023 Cave Spring 'Pearle' Cabernet Franc,  
Niagara (4 oz)

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#### Spiced Orange Brulée

palmier

2022 Piccini Vin Santo, Tuscany (1 oz)

or

#### Pistachio & Cranberry Profiterole

white chocolate ganache, cranberry,  
milk chocolate sauce

2022 Stratus Botrytis Affected Semillon,  
Niagara (1 oz)

## 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

