
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

Potato Almond Soup 19

watercress, shiitake mushroom

Iceberg Wedge Salad 24

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

Mushroom and Sweetbreads Tart 26

vol au vent pastry, pickled honey mushrooms

Charred Broccolini 20

preserved pepper & pumpkin seed romesco, black garlic molasses

Atlantic Crab & Potato Chowder 34

sweet & smokey mustard, rosemary potato crisp

Beef Carpaccio 28

celeriac remoulade, peppercorn, spruce aioli

🌱 *Plant based menu available upon request*

ENTRÉES

FRESH PASTA

Roasted Tomato Rigatoni 24 | 36

stracciatella cheese

Mushroom Strozzapreti 23 | 35

wild and tame mushroom bolognese, parmesan

Carrot Gnocchetti 22 | 34

whipped ricotta, pistachio

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

radish, navet, trout roe, buttermilk

Pan Seared Scallops 60

cauliflower purée, cauliflower florets, swiss chard, lemon jam

Beverly Creek Lamb Sirloin 55

braised lamb croquette, parsnip, lentil & mirepoix jus

12oz Ontario Prime Striploin 95

potato frites, sautéed greens, garlic cream, mushroom jus

DESSERT COCKTAILS

Golden Handshake (2.25oz) 18

An classic inspired by the Golden Cadillac | Ketel One, Galliano, crème de cacao, oat milk, nutmeg

Fireside (2oz) 18

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

Casablanca (1.5oz) 18

A boozy affogato | Goslings, Kahlúa, Monigram espresso, vanilla gelato

SPECIALTY COFFEE

Served with Chantilly Cream

B52 (1.5oz) 16

coffee liqueur, Irish cream, Grand Marnier

Spanish (1.5oz) 16

coffee liqueur, Grand Marnier, rum

Irish (1.5oz) 16

Irish whiskey

Monte Cristo (1.5oz) 16

coffee liqueur, Grand Marnier,

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

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 (1oz)

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

