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## 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.*

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### APPETIZERS

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

horseradish, strawberry gazpacho, hot sauce

#### **Mushroom Soup 19**

crème fraîche, chives

#### **Pain au Lait 22**

soused tomatoes, stracciatella, cured pork, pepper butter

#### **Iceberg Wedge Salad 26**

feta, pistachio, green goddess

#### **Burrata & Warm Vegetable Salad 30**

citrus vinaigrette, sourdough crisps

#### **Tuna Tartare 29**

crispy seeds & grains, chili vinaigrette, sesame lavash

#### **Seared Scallops & Potato Chowder 38**

sweet & smoky mustard, rosemary potato crisp

#### **Beef Carpaccio 28**

celeriac remoulade, peppercorn, spruce aioli

🌱 *Plant based menu available upon request*

## ENTRÉES

### FRESH PASTA

#### **Tomato Braised Lamb Rigatoni 38**

white wine, chili, parsley lemon gremolata

#### **Mushroom Strozzapreti 35**

wild & tame mushroom bolognese, parmesan

#### **Clam & Mussel Linguine 37**

sauce bianco, chili, pangrattato

### WOOD-FIRED GRILL

#### **Elora Heritage Chicken 49**

spring onion purée, wild mushrooms, truffle butter

#### **Pan Roasted Halibut 52**

buttermilk beurre blanc, smoky pea tendrils

#### **Herb Butter Crusted Trout 46**

glazed asparagus, mustard vinaigrette

#### **10oz Bone-in Pork Chop 48**

stone fruit jus, mustard greens

#### **12oz Ontario Prime Striploin 95**

potato purée, creamed spinach, mushroom jus

## DESSERT COCKTAILS

### **Golden Handshake (2.25oz) 18**

*a 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 18**

sherry anglaise, milk chocolate

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

### **Milk Chocolate Custard Tart 18**

chocolate custard, pecan praline, caramel

*NV Campbells Rutherglen Muscat, Victoria, Australia (2oz) 17*

### **Strawberry Shortcake 16**

semolina cake, woodruff gelato, white chocolate crumb

*2023 Cave Spring Late Harvest Riesling, Niagara (2oz) 16*

### **Cherry Baked Alaska 16**

honey gelato, toasted meringue, roasted almonds

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

### **Banana Cream Pie Sundae 15**

banana sorbet, coconut cream, cinnamon crumb

*NV Castelli del Grevepesa Vin Santo, Tuscany (2oz) 17*

### **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, Masala 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

