

AFTER DINNER DRINKS

Grand Chocolat (1.5 oz) 16

*Grand Marnier, dark chocolate ganache,
steamed milk, whipped cream, sumac*

Dream Weaver (2 oz) 16

*Hayman's Sloe Gin, citron chamomile tea,
honey, lemon*

Jumping Beans (2.5 oz) 17

*Tia Maria, Frangelico, americano,
steamed oat milk, toasted oat sugar*

PORT, DESSERT & FORTIFIED WINES (2oz)

Taylor Fladgate 10 Year Tawny Port, Portugal 13

Taylor Fladgate 20 Year Tawny Port, Portugal 19

2006 Lieutenant de Sigalas Sauternes, France 16

2021 Ca' del Baio Moscato d'Asti, Italy 12

2021 Braida Brachetto d'Acqui, Italy 14

2019 Rosewood Mead Royale, Niagara 12

2016 Big Head Special Select Late Harvest Riesling, Niagara 16

2017 Tawse Cabernet Sauvignon Ice Wine, Niagara 15

Bodegas Baron 'Micaela' Manzanilla Sherry, Spain 12

Cheese Board 29

*arrangement of 3 artisanal selections
black honey, tomato cranberry chutney,
rye crisps*

DESSERTS

Pecan & Vanilla Mille-Feuille 16

*pecan praline, vanilla diplomat,
salted vanilla ice cream*

Almond Opera Cake 16

cocoa ganache, espresso ice cream

Maple Crème Caramel 16

poached rhubarb, oat tuile

Strawberry Spruce Tart 16

*vanilla pastry cream,
strawberry spruce gel*

Sweet Board 24

daily inspired french cookies

Daily Bread 9

take one home



COFFEE

Baden Coffee Co.	5.25
Americano	5.25
Cappuccino	6.25
Espresso	5.25
Latte	6.25
Turmeric Latte	7

SLOANE FINE TEA

<i>Signature black</i>	5.25
<i>Earl grey</i>	
<i>Marrakesh mint</i>	
<i>Citron calm</i>	
<i>Sencha green</i>	
<i>Oolong cream</i>	



ELORA MILL

HOTEL & SPA

