



Easter Dinner

March 30 - April 1

125 per person, wine pairings 75



*A delightful union of seasonality and celebration.
Around the table, cherished traditions come to life
through dishes bursting with the vibrant
flavours of spring*



ELORA MILL

First

Beef Tartare

danish rye toast, pickled onions, egg yolk

or

Heirloom Beet Salad

whipped ricotta, barley cracker, sweet & sour rhubarb jam



Second

West Coast Honey Mussels & Frites

preserved pepper broth, soft herbs

or

Smoked Duck & Foie Gras Terrine

stone fruit chutney, mixed seed crisps



Third

Roasted Pickerel & Lobster Torchon

savoy cabbage, roasted mushroom ragout

or

Slow Roasted Rosemary Lamb Leg

lentil ragout, root vegetables, aioli



Dessert

Citrus & Sea Buckthorn Tart

meringue, crème fraîche gelato

or

Poached Rhubarb

vanilla baked cream, white chocolate shortbread