



Easter Lunch

Sunday March 31st, 85 per person



*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

To Start

Shrimp & Deviled Eggs

danish rye toast, deep water shrimp, soft herbs

Vina Costeira 'Amor de Bares' White Blend, Galicia, Spain 18

or

Leek & Potato Soup

toasted almonds, honey mushrooms, herb oil

Anne de Joyeuse 'Camas' Chenin Blanc, Southwest France 15



Main Course

Braised Lamb Shank

pomme purée, roasted cellar root vegetables, lamb jus

Dominio de Punctum 'Lobetia' Tempranillo, Castilla La Mancha,

Spain 15

or

Whipped Ricotta Tortellini

lemon, oregano, toasted hazelnuts, carrot broth

Cantina Rauscedo Pinot Grigio, Friuli, Italy 17



Dessert

Orange & Almond Easter Panetone

milk & dark chocolate, sabayon

Braida Brachetto d'Acqui, Italy 14

or

Citrus & Sea Buckthorn Tart

meringue, crème fraîche gelato

Big Head Select Late Harvest Riesling, Niagara 15