

## AFTER DINNER DRINKS

### **Tiramisu Espresso Martini (2 oz) 18**

Disaronno, Crème de Cacao, Monigram Coffee espresso

### **Smoke and Spice (1.5 oz) 19**

Del Maguey Vida mezcal, Amaro Montenegro, spiced syrup, cold brew espresso

### **Spiced Alexander (1.5 oz) 16**

wild ginger infused Brandy, Kahlua, Frangelico, cream

### **Specialty Coffee 14**

B52, Spanish, Irish, Monte Cristo

### **Artisanal Cheese Board 29**

selection of 3 Canadian cheeses, nut butter, local honey, seasonal chutney, rye crisps

*Taylor Fladgate 10-Year-Old Tawny Port 15*

*Taylor Fladgate 20-Year-Old Tawny Port 20*

### **Elora Mill Sourdough Bread 9**

take one for the road

## DESSERTS

### **Apple Tart Tatin 15**

caramelized apples, ginger cream

*Cossart Gordon 5-Year-Old Malmsey Madeira 15*

### **Cotton Cheesecake 15**

preserved fruit compote

*2022 Sichel Sauternes 15*

### **Tart Citron 15**

Ontario passionfruit, lemon curd,

honey cake

*2021 Stratus Sémillon Botrytis Affected 16*

### **Chocolate Marquise 17**

chocolate mousse, spruce gelato,

almond dacquoise, partridge berry

*Southbrook Framboise 16*

### **Wild Cranberry Sorbet 14**

chocolate mousse, caramelized chocolate

*2019 Redstone Cabernet Sauvignon Ice Wine 15*

### **Classic French Canelé (1pc) 4**

vanilla rum custard cake

### **Elora Mill Chocolate Bars 10**

Pearle Lait or Pearle Noir



## HOT BEVERAGES

**Parisian Hot Chocolate 8.00**

with orange marshmallow

**Baden Coffee 5.25**

Elora Mill Dark/Mocha Java Decaf

**Monigram Coffee Roasters**

Espresso/Americano 5.25

Cappuccino 6.25

Latte 6.75

London Fog/Chai Latte/Turmeric Latte 7.00

**Sloane Fine Tea 5.25**

Signature Black, Classic Earl Grey,

Marrakesh Mint, Citron Calm, Sencha Green,

Oolong Cream, Marsala Chai Classic

**DIGESTIFS (1 oz)**

Courvoisier VS 15

Hennessy VS 15.50

St Remy VSOP 11

Remy Martin VSOP 19

Hennessy XO 54

Amaro Montenegro 10

Amaro Nonino 12

Rakija Apricot 13.50



# ELORA MILL

HOTEL & SPA

