

# It all began with a visionary Countess...

On a Canadian visit in the early 1920's Countess Bubna fell in love with our valley and made it home. She was a British blue-blooded adventurer and visionary who first put down roots here with the purchase of a horse ranch. When she got word of the coming railway stop (1927) in the then fledgling town of Kelowna, she saw it as an opportune time to bring her aristocratic international friends to the valley. It was then the Countess founded our Grand Dame, the Hotel Eldorado, in 1926. A legend was born. What might have seemed like a wild idea back in '26, came from our Countess' adventurous spirit and the bravery to go to grand lengths for a great time. This is the very spirit of The El that lives on today 100 years later.

Now you're part of the story.

Lakeside elegance and roaring good times since 1926



Do you have a great Eldorado story? Scan the QR code to share it with us!



**Executive Chef Dimitri Bakalos** 

### **APPETIZERS**

FRENCH ONION SOUP	18
focaccia croutons, gruyere brulée GF*, DF*	
ELDORADO CLASSIC PRAWN COCKTAIL	28
tiger prawns, cocktail sauce, horseradish, lemon GF, DF*	
STEAMED MUSSELS	28
chardonnay fennel soubise, grilled garlic sourdough GF*	
ALBACORE TUNA CRUDO	22
beetroot cured, plum vinaigrette, sweet soy, compressed apple, crispy garlic GF*	
BEETROOT CARPACCIO	18
whipped goat cheese, mandarin, walnut brittle, puffed wild rice, fresh mint, orange vinaigrette <i>GF, V*</i>	
CAESAR SALAD	17
baby romaine leaves, roasted garlic dressing, crispy prosciutto, rye crumb, grana padano, aged balsamic, charred lemon <i>GF*</i> , <i>V*</i>	
STEAK TARTARE	28
chili lime marinade, sweet soy, sesame, scallion, cured egg yolk, puffed nori cracker <i>GF*</i>	
MISO CARROT RISOTTO	19
confit fennel, preserved lemon butter, grana padano GF	
FOR THE TABLE	
TRUFFLE POMMES FRITES	14
SEASONAL VEGETABLES	12
GRILLED ASPARAGUS	14

#### PARTNERS & SUPPLIERS

codfathers, centennial, don-o-ray farms, mycro greens, hart marketing, tanto latte, honest farms, gordon food supply, valoroso foods, wise earth farm.



## **ENTRÉES**

WILD MUSHROOM LUMACHE	32
black truffle & brandy cream sauce, spinach, grana padano GF*	
SEAFOOD ARRABBIATA LINGUINI	42
prawns, scallops, mussels, white wine, grana padano, fresh basil & parsley GF*, DF*	
CHICKEN CHASSEUR	38
hunter sauce, rosemary gnocchi, parsnip purée, seasonal vegetables <i>GF</i> *	00
GRILLED CAULIFLOWER	32
kabocha romesco, stewed cannellini beans, preserved lemon,	34
seasonal vegetables, $GF, V$	
BEEF SHORT RIB	54
yukon gold mashed potatoes, seasonal vegetables, sauce bordelaise,	
salt & vinegar crispy potato strings GF, DF*	
FILET MIGNON	59
yukon gold mashed potatoes, seasonal vegetables, café de paris butter, sauce bordelaise <i>GF, DF*</i>	
PISTACHIO CRUSTED RACK OF LAMB	56
toma cheese polenta, seasonal vegetables, sauce bordelaise GF, DF*	
BEEF TOMAHAWK	
195	
smashed fingerling potatoes, seasonal vegetables,	
hunter sauce & chimichurri	
BLACK COD	51
caramelized honey & black sesame glaze, crispy rice,	
seasonal vegetables, shiitake broth GF, DF	
STEELHEAD	46
pan seared fingerling potatoes, yarra valley salmon roe, seasonal	
vegetables, blistered cherry tomato beurre blanc GF, DF*	



# Gather in Elegance at The El

This holiday season, celebrate in style at The Legendary El.

Whether it's an exclusive dinner or a company soirée,
immerse your guests in an atmosphere of sophistication,
gourmet cuisine, and sparkling cheer.

Make your Christmas gathering one to remember.

Email us at **salesteam@eldoradoresort.ca** to reserve today!

## **Breakfast with Santa!**

Celebrate the spirit of the season with our Festive Gourmet Brunch, offered on

#### December 13th and 20th from 9 AM to 12 PM.

Families are invited to indulge in a luxurious holiday dining experience featuring chef-inspired creations and seasonal delights. Children will also enjoy the magic of the morning with a special visit and photo opportunity with Santa Claus!