



# 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

Executive Chef Dimitri Bakalos

APPETIZERS

|                                                                                                                                               |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------|----|
| FRENCH ONION SOUP                                                                                                                             | 19 |
| focaccia croutons, gruyere brulée <b>GF*</b>   <b>DF*</b>                                                                                     |    |
| ELDORADO CLASSIC PRAWN COCKTAIL                                                                                                               | 29 |
| three jumbo prawns, cocktail sauce, horseradish, lemon <b>GF</b>   <b>DF*</b>                                                                 |    |
| STEAMED MUSSELS                                                                                                                               | 32 |
| chardonnay fennel soubise, grilled garlic sourdough <b>GF*</b>                                                                                |    |
| ALBACORE TUNA CRUDO                                                                                                                           | 23 |
| beetroot cured, plum vinaigrette, sweet soy, compressed apple, crispy garlic <b>GF*</b>                                                       |    |
| OKANAGAN GREENS & BASIL STRACCIATELLA                                                                                                         | 25 |
| local blend of lettuces, citrus vinaigrette, semi-dried tomatoes, roasted pepitas, house-made peppercorn cracker <b>GF*</b>   <b>DF*</b>      |    |
| CAESAR SALAD                                                                                                                                  | 18 |
| baby romaine leaves, roasted garlic dressing, crispy prosciutto, rye crumb, Grana Padano, aged balsamic, charred lemon <b>GF*</b>   <b>V*</b> |    |
| STEAK TARTARE                                                                                                                                 | 28 |
| green peppercorn marinade, chive, cured egg yolk, house-made peppercorn cracker <b>GF*</b>   <b>DF</b>                                        |    |
| DUNGENESS CRAB CAKE                                                                                                                           | 29 |
| charred orange coulis, preserved lemon aioli, frisée, creole seasoning <b>GF</b>                                                              |    |

FOR THE TABLE

|                       |    |
|-----------------------|----|
| TRUFFLE POMMES FRITES | 16 |
| SEASONAL VEGETABLES   | 17 |

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

|                                                                                                                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| CASARECCE CARBONARA                                                                                                                                                                                   | 34 |
| guanciale, pecorino romano, black pepper, egg yolk <b>GF*</b><br><i>blackened chicken 12 / blackened prawns 15</i>                                                                                    |    |
| SEAFOOD FETTUCINE PUTTANESCA                                                                                                                                                                          | 45 |
| prawns, mussels, & scallops sautéed in white wine and garlic butter, sun dried tomato, capers, Kalamata olives, Calabrian chili, Grana Padano, fresh basil <b>GF*</b>   <b>V*</b>                     |    |
| COCONUT KORMA                                                                                                                                                                                         | 35 |
| Indian curry infused with saffron, cardamom & coconut milk, sweet potato kofta<br>Kashmiri pulao, almond, cashew, pomegranate, mint chutney, cilantro & garlic naan <b>GF*</b>   <b>V</b>             |    |
| CHICKEN SUPREME                                                                                                                                                                                       | 46 |
| mushroom ragout, crispy prosciutto, potato gnocchi,<br>seasonal vegetables, corn sabayon, demi-glace <b>GF*</b>   <b>DF*</b>                                                                          |    |
| BEEF SHORT RIB                                                                                                                                                                                        | 55 |
| pomme purée, seasonal vegetables, sauce bordelaise,<br>salt & vinegar crispy potato strings <b>GF</b>   <b>DF*</b>                                                                                    |    |
| FILET MIGNON                                                                                                                                                                                          | 64 |
| pomme purée, seasonal vegetables,<br>Café de Paris butter, sauce bordelaise <b>GF</b>   <b>DF*</b>                                                                                                    |    |
| PISTACHIO CRUSTED RACK OF LAMB                                                                                   | 63 |
| toma cheese polenta, seasonal vegetables, sauce bordelaise <b>GF</b>   <b>DF*</b>                                                                                                                     |    |
| STEELHEAD                                                                                                                                                                                             | 48 |
| pan seared fingerling potatoes, Yarra Valley salmon roe, seasonal<br>vegetables, blistered cherry tomato beurre blanc <b>GF</b>   <b>DF*</b>                                                          |    |
| 100 DAY DRY AGED BUTCHER'S CUT ~ MP                                                                                                                                                                   |    |
| <i>Aged to perfection to celebrate our 100th year at Hotel Eldorado!</i><br><i>served with pomme puree, seasonal vegetables, wild mushroom ragout</i><br><i>&amp; our signature sauce bordelaise.</i> |    |
| BEEF TOMAHAWK ~ 225                                                                                                                                                                                   |    |
| <i>smashed fingerling potatoes, seasonal vegetables, hunter sauce &amp; chimichurri</i>                                                                                                               |    |

## ENHANCEMENTS

|                            |                             |                      |
|----------------------------|-----------------------------|----------------------|
| Lobster Tail ~ 42          | Roasted Wild Mushrooms ~ 12 | Sauce Bordelaise ~ 9 |
| Sautéed Garlic Prawns ~ 15 | Caramelized Onions ~ 5      | Salmon Caviar ~ 15   |
| Pan Seared Scallops ~ 26   | Beurre Blanc ~ 8            | Oscietra Caviar ~ 45 |

DESSERTS

|                                                                                                                                                |    |
|------------------------------------------------------------------------------------------------------------------------------------------------|----|
| HERITAGE CHEVRE CHEESECAKE                                                                                                                     | 17 |
| wildflower honey crumble, cherry sorbet,<br>cabernet blackberry reduction, lavender tuile <i>NF</i>                                            |    |
| LAKESIDE NOIR INDULGENCE                                                                                                                       | 19 |
| Valrhona chocolate tart, strawberry confit centre, topped with chocolate<br>cremieux, salted brownie ice cream, toasted hazelnut, micro sponge |    |
| BAKED ALASKA                                                                                                                                   | 21 |
| a show-stopping classic with layers of sponge cake and<br>seasonal ice cream encased in golden torched meringue <i>NF</i>                      |    |
| ROSE AND CARDAMOM INFUSED CRÈME BRÛLÉE                                                                                                         | 17 |
| dried fruit biscotti, fresh berries, orange chips, rose petals <i>NF</i>                                                                       |    |
| HOUSEMADE ICE CREAM & SORBETS                                                                                                                  | 16 |
| rotating selection of seasonal flavours, crafted in-house with local<br>ingredients and classic technique <i>NF</i>   <i>GF</i>                |    |

