

TO START

Roasted Heirloom Tomato & Red Pepper Bisque

With housemade vegan sourdough **11**

Scallop and Pork Belly

Scallop, Fraser Valley pork belly, creamy polenta,
Okanagan pinot noir preserved cherries, micro greens, madeira demi **24**

Wild BC Smoked Salmon Roulade

Stuffed with Boursin cheese. Served with pickled fennel and crostini's **22**

Tomato Burrata

BC tomatoes, fresh Italian burrata cheese, Okanagan basil,
olive oil, kale, local grapes, beets, balsamic reduction

Starter 14 / Full 21

Eldorado Prawn Cocktail

5 jumbo tiger prawns, housemade cocktail sauce **23**

Spirit of the El Mussels

1lb Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic,
fresh herbs. Served with house cut french fries and garlic aioli **26**

Eldorado Beef Tartare

Sterling Silver beef tenderloin with cornichon, dijon mustard,
capers wasabi. Served with crostini's **27**

SALADS

The El Wedge Caesar Salad

Romaine hearts, housemade croutons, double smoked bacon lardons,
white anchovy, roasted garlic, caesar dressing, parmesan reggiano

Starter 11 / Full 17

Winter Greens with Roasted Root Vegetables

Orange and white cranberry vinaigrette, pumpkin seeds,
roasted root vegetables, Okanagan goat cheese

Starter 11 / Full 17

ADD ENHANCEMENTS

9 each

British Columbia Smoked Salmon 7oz Fraser Valley Chicken Breast 5pcs Seared Garlic Jumbo Tiger Prawns Armstrong Crispy Pork Belly

ENTRÉES

Sterling Silver Beef Tenderloin G

Premium petit filet mignon, mashed potatoes, farm picked vegetables,
Café de Paris butter, bordelaise sauce **53**

BC Steelhead Trout G*

Fresh pan seared BC steelhead trout, ricotta and spinach
ravioli, tarragon cream sauce, local seasonal root vegetables **38**

Atlantic Lobster Tail with Spinach and Ricotta Ravioli G*

Poached Atlantic lobster tail, spinach and ricotta ravioli, creamy lobster
bisque sauce, seasonal vegetables, madeira demi glaze **48**

Slow Roasted Rack of Lamb G

Half rack of lamb, creamy polenta, farm picked vegetables,
mint sour cream, red wine reduction **45**

Veal Ossobuco G

High River veal ossobuco, Mission Hill merlot preserved plums,
potato gnocchi, local root vegetables, veal demi **47**

Red Coconut Curry G V

Local tricoloured baby potatoes, daily farm picked vegetables,
red coconut curry sauce **25**

Sterling Silver New York Striploin G

Sterling Silver New York striploin, camembert, local preserved cherries,
mashed potatoes, daily farm picked vegetables, veal demi **52**

Duck Leg Confit G

Fraser Valley duck leg confit, Okanagan preserved cherries,
creamy polenta, madeira demi, seasonal root vegetables **38**

ADD ENHANCEMENTS

9 each

British Columbia Smoked Salmon 7oz Fraser Valley Chicken Breast 5pcs Seared Garlic Jumbo Tiger Prawns Armstrong Crispy Pork Belly

PREMIUM ENHANCEMENTS

Caviar \$10/gram BC Steelhead Trout 12 3oz Atlantic Butter Poached Lobster Tail 26