



*YOU ARE HERE TO EXPERIENCE CANADIAN CULTURE, IN FOOD, WINE & COCKTAILS.  
WE SUPPORT LOCAL FARMERS, PURVEYORS AND ARTISAN PRODUCERS WHERE EVER POSSIBLE.*

## Kettle Valley Steakhouse Harvest Table Menu

Served Family Style | Available for groups of 20 or more.

### ***TO START***

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#### **Charcuterie**

cured meats, artisan crafted cheeses, seasonal accoutrements

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### ***SELECT TWO MAINS***

Mains are accompanied by crme fraiche pomme puree & locally sourced market vegetables

#### **USDA Prime Filet Mignon**

butter basted, madagascar peppercorn

#### **Steelhead Salmon**

maple-miso glaze, BC cider ginger gastrique

#### **Stuffed Farmhouse Chicken Supreme**

herb de provence chicken farce, crispy sage, port reduction

#### **West Coast Seafood Cioppino**

sable fish, mussels, clams, prawns, scallops,  
shellfish tomato fennel nage

### ***DESSERT***

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#### **Baked Alaska**

Sicilian pistachio gelato, orange sherbet, Génoise, flambéed tableside

#### **Additions:**

+ Seafood Tower | 16

+ Wedge Salad | 8

+ Caesar Salad | 7

**\$85 PER PERSON + tax and gratuity**

**Phone +1 (250) 490 0130 to Reserve**

Please allow the kitchen 24 hours notice for any dietary restrictions and allergies