

NARAMATA INN

\$69PP

TO START

Roasted Cauliflower Brown Butter Soup

Toasted Seeds, Leek Oil

Le Vieux Pin 'Roussanne', Black Sage Bench, 2020

or

Yellow & Red Beet Salad

Beet Purée, House-made Ricotta, Crispy Quinoa

Amulet Rosé, Naramata Bench 2022

or

Grass Fed Beef Tartare

Pickled, Roasted Seeds, Black Garlic Aioli

Toasted Brioche, Cured Egg Yolk

Clos du Soleil, 'Celestiale' Keremeos 2021

MAINS

Slow Braised BC Grass-Fed Beef Short Rib + \$10

Celeriac Potato Puree, Spring Vegetables,

Caplansky Old Fashioned Mustard

Liber Estates, 'Rebil', Osoyoos 2018

or

Confit Duck Leg

Red Wine Braised Lentils, Pearl Onions, Toasted Seeds

Mirabel Pinot Noir, East Kelowna 2019

or

Seared Steelhead Salmon

Rye Berry Risotto, Tomato Dashi

Lakeboat Rosé, Kaleden 2022

Add on

Seared Hokkaido Scallops (3) \$9

or

Spot Prawns (4) \$10

TO FINISH

Warm Chocolate Cake

Espresso Whipped Cream, Candied Hazelnuts

Moraine, O'Port, Naramata Bench 2020

or

Vanilla Crème Brulee

Almond Cookies

La Frenz 'Liqueur Muscat', Naramata Bench N.V.

or

Poached Pear

Cinnamon Ice Cream, Coffee Almond Crumble

Esquimalt Spiced Apple Mead, Vancouver Island N.V.

Wine Pairing \$49