

**SAMPLE DINNER MENU**

*Our menus change with the micro seasons to use the best available local ingredients.*

<b>Stone Fruit + Great Bear Scallops</b>	21\$
<i>Jerome's kohlrabi + fennel cream + elderflower vinaigrette</i>	
<b>Local Lettuces + Naramata Bench Berry Salad</b>	\$17
<i>hazelnuts + broken organic canola oil + pickled spruce tip vinegar</i>	
<b>Side Stripe Shrimp</b>	25\$
<i>garlic scape + cattail aioli + Leigh's brioche</i>	
<b>Duck Confit Rillettes</b>	19\$
<i>sweet, sour &amp; fermented fruit + milk buns</i>	
<b>Wild BC Salmon</b>	33\$
<i>herb emulsion, chicory, house smoked bacon, fingerling potatoes</i>	
<b>Potato Gnocchi</b>	29\$
<i>summer peas + fava beans, D Dutchman sour cream, King Cole blue cheese</i>	
<b>Wild Pacific Halibut</b>	35\$
<i>Medley Organics vegetables, Salt Spring Island mussels, house made butter broth</i>	
<b>Aged + Roasted Duck + Medley's Organic Beets</b>	37\$
<i>Van Westen cherry gastrique</i>	
<b>Organic BC Blue Goose Beef, Hand Cut</b>	41\$
<i>Béarnaise, Venturi Shultze balsamic</i>	
<b>Rosebank Farms Chicken, Pasture Raised</b>	33\$
<i>Unearthed Vegetables, jus natural, perfect fruit</i>	
<b>Field + Forest</b>	27\$
<i>Feast on vegetables of the moment</i>	

Call 778.514.5444 or visit [NarmataInn.com](http://NarmataInn.com) for more information and to book a table.  
Reservations highly recommended .