

NARAMATA
INN

DESSERT

MERROIR MILK CHOCOLATE

Honey caramel, D Dutchman sour cream ice cream + hazelnuts

11

LOCAL CREAM CHEESECAKE + NARAMATA FRUIT SORBET

Shortbread crust, Okanagan relish, meringue

11

DARK CHOCOLATE BAR + NARAMATA FRUIT SABAYON

Milk chocolate crumble + Okanagan walnut praline

11

NARAMATA FRUIT TART + LAVENDER ICE CREAM

Fruit compote

11

OUR PARTNERS

D DUTCHMEN DAIRY | MILK + CREAM

All milk and cream products are produced on location at D Dutchmen Dairy with milk sourced from a small, family-operated farm located in Sicamous, BC. This practice ensures a high quality, consistent supply.

POPLAR GROVE CHEESE | CHEESE

This boutique cheesery has a mission to create delicious, handmade, small batch cheeses from their perch on the Naramata Bench. With premium ingredients from D Dutchman Dairy and artisanal attention to detail, each cheese is handled several times through the process producing consistently high quality, French-style cheeses.

TUG 6 | COFFEE

Roasted in Kelowna, Tug No.6 Craft Coffee Roasters are picking up where their namesake CN Rail tugboat left off, delivering a uniquely Okanagan coffee experience inspired by the lifestyle and landscapes of our region. Tug No. 6 is award winning, locally roasted and ethically sourced.

JERSEYLAND ORGANICS | CHEESE + YOGURT

Jerseyland Organics is a family owned and operated dairy in Grand Forks, BC. In 1994, Jerseyland Cheese began commercial production after completing the transition to "Certified Organic" status, making it BC's first producer of organic cheese, yogurt and dairy.

UPPER BENCH WINERY + CREAMERY | CHEESE

Hand-crafted in an on-site, state-of-the-art, creamery only 12 minutes from the Inn, Shana and her team use 100% pasteurized Canadian cow's milk from D Dutchmen Dairy in Sicamous, BC.