

ASK NOT
WHAT
YOU CAN
DO FOR
YOUR
COUNTRY.
ASK
WHAT'S
FOR
DINNER.

STONE FRUIT + GREAT BEAR SCALLOPS

Elderflower vinaigrette 🌿

21

LOCAL LETTUCES + NARAMATA BENCH FRUITS

Hazelnuts + broken organic canola oil + Naramata apple cider vinegar

17

WILD BC SHRIMP

Green herb & milkweed aioli + Leigh's brioche

23

DUCK CONFIT TORCHON

Perfect fruit + milk buns + pickled mustard

19

WILD BC SALMON

Cured + smoked bacon, corn + Jerome's potatoes

33

ORGANIC BC BLUE GOOSE BEEF, HAND CUT

*Brown butter hollandaise, Venturi Shulze balsamic
heirloom tomatoes*

41

WILD PACIFIC HALIBUT + BC CLAMS + SALT SPRING ISLAND MUSSELS

Summer squash, house made butter & Riesling broth 🌿

37

ROSEBANK FARMS CHICKEN, PASTURE RAISED

Unearthed Farms vegetables, jus natural, perfect fruit

33

COMPOSITION OF SEAFOOD

*Wild BC salmon, wild Pacific halibut, Great Bear scallops
Medley Organics vegetables*

39

POTATO GNOCCHI

D Dutchman sour cream soubise + King Cole blue cheese

29

AGED + ROASTED DUCK + MEDLEY'S ORGANIC BEETS

Naramata blackberry gastrique + kale, black pepper jus

35

FIELD + FOREST

Feast on vegetables of the moment

27

OUR PARTNERS

Our mission is to bring the best of the Okanagan's gastronomy, hospitality, lifestyle and artisanship to the world. Our menus are inspired by the unique and diverse flavours, ingredients and producers of the region. They change daily, weekly and seasonally. We harvest ingredients from the Okanagan wild, sometimes even from our neighbour's gardens and push ourselves to only source and support small, local producers. We care deeply about what's on your plate and can't wait to showcase what we affectionately call Naramatian cuisine.

UNEARTHED FARM | VEGETABLES

Jordan and Vanessa started their organic Okanagan vegetables in 2011 led by their passion for good, healthy soil. From this foundation veggies full of nutrition and flavour follow.

JAY'S PROSCIUTTO | BELLA HOMESTEAD

This is an exciting two-way partnership for Naramata Inn - our kitchen waste will feed Jay's glorious pigs as part of a composting program. Jay is part of the Naramata slow food association and raises and cures his meats according to ethical practices. Jay and Wendy also create some of the best bubble on the bench in Bella Wines.

ROAD 17 | CHAR

The family farm is totally sustainable, and has achieved Ocean Wise approval and SeaChoice rating as green or best choice. The ethics of the farm provide a comfortable habitat where healthy fish thrive in an environment more consistent than nature.

ROSEBANK FARMS | CHICKEN

Steve and Andrea Gunner have been raising chickens (and children) in the Okanagan since 1994. With much care and attention they've found the healthy, practical and purposeful environment that both need to thrive.

PUZZLEGRASS FARMS | VEGETABLES

Erin and Madison are "a couple of city gals turned first generation vegetable and flower farmers." They operate a local CSA and have big dreams of farm to table dinners, still life vegetable art parties, and expanding their love of home-grown produce.

THOMAS TUMBACH AT LOCALMOTIVE

Thomas has a degree in Agriculture and Sustainable Land + Food Systems. He has spent much of his life involved with farming, and started LocalMotive in 2005 to help develop local food distribution networks that connect organic farmers with consumers in BC's Interior. He has a passion for producing high quality, fresh organic vegetables.

GREAT BEAR SCALLOPS | SCALLOPS

These Pacific scallops are raised in the icy cold waters of the Great Bear Rainforest and are creamy, briny, salty and sweet. Great Bear Scallops' Ocean Wise sustainability certification is a reflection of their commitment to protecting the environment they operate within.

JEROME AT MEDLEY ORGANICS

Medley Organics is a certified organic small farm business in Summerland with a small but highly established acreage. Jerome grows the very best organic vegetables in the entirety of Summerland.

BLUE GOOSE | ORGANIC BEEF

Blue Goose offers the highest quality, local organic beef that supports both ranchers and the ecosystem. At every level of the food chain their well marbled certified organic beef speaks for itself.

CREEK AND GULLY | JUICE | APPLES | PEARS | PEACHES

Owners Annelise and Kaleigh make Certified Organic juice and cider from nearby orchards that have been tended by family for five generations. As stewards of the land, Creek and Gully express their sense of place through the quality and flavour of their products.

CODFATHER'S | SEAFOOD

100% sustainable and Ocean Wise, Codfathers has been a Kelowna staple for 25 years. Codfather's is committed to promoting and encouraging small artisanal fisheries and, wherever possible, provides the names of the boats/fishers, location and method of catch used.

SCOTT MORAN | MUSHROOMS, CATTAILS, MILKWEED, NETTLE, SPRUCE TIPS

Scott is a forager with knowledge and experience well beyond his age. Where you see weeds, he sees delicious mustard greens. Where you see an interesting mushroom, he knows if it's edible.

NARAMATA
INN

DINNER

