

# NARAMATA INN

## HOLIDAY MENU

**PRIVATE DINING - SAMPLE DINNER MENU #1**  
**\$95 per person**

### FOR THE TABLE

#### **NARAMATA APPLE SOURDOUGH**

*Cultured butter, Vancouver Island sea salt*

### APPETIZER

#### **CARAMELIZED CELERY ROOT AND BROWN BUTTER SOUP**

*Organic quince and maple compote, sumac*

**OR**

#### **ROASTED CARROT, PUMPKIN AND PEAR SALAD**

*Gingerbread crumble, candied hazelnuts*

#### **MEDLEY ORGANICS BEET SALAD**

*Tanto Latte ricotta, maple roasted walnuts, Venturi Schulze balsamic dressing*

### MAIN COURSE

#### **PASTURE RAISED ROSEBANK FARMS TURKEY**

*Brioche and apple bread pudding, Brussels sprouts,  
Oregon grape jelly, jus natural*

**OR**

#### **ROASTED STEELHEAD SALMON**

*Kale, carrots,  
smoked bacon and garlic scape vinaigrette*

### DESSERT

#### **NARAMATA APPLE PIE**

*Cold pressed canola ice cream*

**OR**

#### **DARK CHOCOLATE BAR**

*Milk chocolate crumb, cranberry relish*

### OPTIONAL ADD-ONS

#### **DUCK CONFIT RILLETTE - \$5**

*Housemade pickles, preserved + roasted garlic  
For the table, to be served with our Naramata apple sourdough.*

#### **CHEF'S AMUSE BOUCHE - \$10 per person**

*Our kitchen's spectacular first bite*

#### **SECOND MAIN COURSE - \$10 per person**

*Upgrade from three courses to four with an extra main course*

#### **GREAT BEAR SCALLOPS OR WILD BC SIDE STRIPE SHRIMP - \$15 per person**

*Add to any appetizer or main course option*

#### **WINE PAIRINGS**

*Pre-select wines to be poured with your dinner from a list specially curated  
by our Wine Director, Emily Walker*

#### **WELCOME GLASS OF BUBBLES OR HOLIDAY COCKTAIL - \$12 per person**

#### **NARAMATA INN SIGNATURE CHOCOLATES - \$15 box**

*Add a take-home box of our handmade chocolates with local flavours,  
created using Chef Ned Bell's own Merroir chocolate*

#### **NARAMATA INN SIGNATURE CELEBRATION CAKE - \$9 per person**

*\*Sample menu only and subject to change*

# NARAMATA INN

## HOLIDAY MENU

**PRIVATE DINING - SAMPLE DINNER MENU #2**  
**\$105 per person**

### FOR THE TABLE

#### **NARAMATA APPLE SOURDOUGH**

*Cultured butter, Vancouver Island sea salt*

### APPETIZER

#### **ROASTED PUMPKIN AND SQUASH SOUP**

*Pumpkin seed crackers, cultured crème fraîche,  
hazelnuts*

**OR**

#### **ENDIVE AND RADICCHIO SALAD**

*Naramata honey dressing, local sun dried cherries,  
Tiger Blue cheese*

#### **MEDLEY ORGANICS BEET SALAD**

*Tanto Latte ricotta, maple roasted walnuts, Venturi Schulze balsamic dressing*

### MAIN COURSE

#### **ORGANIC BC BLUE GOOSE BEEF TENDERLOIN**

*Red cabbage jam, parsnip, vincotto beurre rouge*

**OR**

#### **BC WILD SABLEFISH**

*Roasted celery root, caramelized Brussels sprouts,  
local pears, Naramata honey vinaigrette*

#### **FRASER VALLEY DUCK CONFIT**

*Composition of beets, Elephant Island cherry jus*

### DESSERT

#### **PUMPKIN BRIOCHE BREAD PUDDING**

*Maple cream, honey caramel*

**OR**

#### **D DUTCHMEN DAIRY CHEESECAKE**

*Compressed pears, pear sorbet*

### OPTIONAL ADD-ONS

#### **DUCK CONFIT RILLETTE - \$5**

*Housemade pickles, preserved + roasted garlic  
For the table, to be served with our Naramata apple sourdough.*

#### **CHEF'S AMUSE BOUCHE - \$10 per person**

*Our kitchen's spectacular first bite*

#### **SECOND MAIN COURSE - \$10 per person**

*Upgrade from three courses to four with an extra main course*

#### **GREAT BEAR SCALLOPS OR WILD BC SIDE STRIPE SHRIMP - \$15 per person**

*Add to any appetizer or main course option*

#### **WINE PAIRINGS**

*Pre-select wines to be poured with your dinner from a list specially curated  
by our Wine Director, Emily Walker*

#### **WELCOME GLASS OF BUBBLES OR HOLIDAY COCKTAIL - \$12 per person**

#### **NARAMATA INN SIGNATURE CHOCOLATES - \$15 box**

*Add a take-home box of our handmade chocolates with local flavours,  
created using Chef Ned Bell's own Merroir chocolate*

#### **NARAMATA INN SIGNATURE CELEBRATION CAKE - \$9 per person**

*\*Sample menu only and subject to change*