

# NARAMATA INN

## HOLIDAY MENU

**PRIVATE DINING - SAMPLE LUNCH MENU #1**  
**\$65 per person**

### FOR THE TABLE

#### **NARAMATA APPLE SOURDOUGH**

*Cultured butter, Vancouver Island sea salt*

### APPETIZER

#### **ROASTED PUMPKIN SOUP**

*Pumpkin seed crackers, cultured crème fraîche,  
hazelnuts*

**OR**

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

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

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

*Pumpkin seed crackers, cultured crème fraîche, hazelnuts*

### MAIN COURSE

#### **ROSEBANK FARMS CHICKEN**

*Turnip purée, smoked bacon + white beans,  
apple cider emulsion*

**OR**

#### **ROAD 17 ARCTIC CHAR**

*Warm squash salad,  
Venturi Schulze balsamic 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.*

#### **WINE PAIRINGS**

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

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

*Our kitchen's spectacular first bite*

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

*\*Sample menu only and subject to change*



# NARAMATA INN

## HOLIDAY MENU

**PRIVATE DINING - SAMPLE LUNCH MENU #2**  
**\$75 per person**

### FOR THE TABLE

**NARAMATA APPLE SOURDOUGH**

*Cultured butter, Vancouver Island sea salt*

### APPETIZER

**PARSNIP SOUP**

*Quince and maple compote*

**WILD BC SIDE STRIPE SHRIMP BRIOCHE**

*Foraged sumac aioli*

**OR**

**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

**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*

**WINE PAIRINGS**

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

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

*\*Sample menu only and subject to change*

