

NARAMATA INN

HOLIDAY MENU

RESTAURANT DINING - SAMPLE DINNER MENU #1

\$69 per person

Minimum 6 people, maximum 12. Requires 48 hours notice.

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

Terravista 'Fandango' Albarino/Verdejo, Naramata Bench 2019

OR

ROASTED CARROT, PUMPKIN AND PEAR SALAD

Gingerbread crumble, candied hazelnuts

Lariana Viognier, Osoyoos 2019

MEDLEY ORGANICS BEET SALAD

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

Mirabel 'Pinot Noir' Rose, Kelowna 2019

MAIN COURSE

PASTURE RAISED ROSEBANK FARMS TURKEY

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

Synchromesh 'Cachola Vineyard' Cabernet Franc, Oliver 2018

OR

ROASTED STEELHEAD SALMON

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

Tightrope 'Rubis' Pinot Noir, Naramata Bench 2018

DESSERT

NARAMATA APPLE PIE

Cold pressed canola ice cream

La Stella 'Moscato d'Osoyoos', Osoyoos 2019

OR

DARK CHOCOLATE BAR

Milk chocolate crumb, cranberry relish

Elephant Island 'Stella Port', Naramata Bench NV

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

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

Add to any appetizer or main course option

WINE PAIRINGS - \$35 per person

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

SECOND MAIN COURSE - \$10 per person

Upgrade from three courses to four with an extra main course

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

RESTAURANT DINING - SAMPLE DINNER MENU #2

\$79 per person

Minimum 6 people, maximum 12. Requires 48 hours notice.

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*

Anthony Buchanan 'SNAFU',
Skin Contact blend, Okanagan Valley 2019

MEDLEY ORGANICS BEET SALAD

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

Lariana Viognier, Osoyoos 2019

ENDIVE AND RADICCHIO SALAD

*Naramata honey dressing, local sundried
cherries, Tiger Blue cheese*

Mirabel 'Pinot Noir' Rose, Kelowna 2019

MAIN COURSE

ORGANIC BC BLUE GOOSE BEEF TENDERLOIN

*Red cabbage jam, parsnip, vincotto
beurre rouge*

Echo Bay 'Synoptic' Bordeaux style blend,
Okanagan Falls 2016

BC WILD SABLEFISH

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

Coolshanagh Chardonnay, Naramata Bench 2016

FRASER VALLEY DUCK CONFIT

*Composition of beets, Elephant
Island cherry jus*

Daydreamer 'Amelia' Syrah/Viognier,
Naramata Bench 2019

DESSERT

PUMPKIN BRIOCHE BREAD PUDDING

Maple cream, honey caramel

La Frenz 'Liqueur Muscat'

D DUTCHMEN DAIRY CHEESECAKE

Compressed pears, pear sorbet

La Stella 'Moscato d'Osoyoos', Osoyoos 2019

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

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

Add to any appetizer or main course option

WINE PAIRINGS - \$35 per person

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

SECOND MAIN COURSE - \$10 per person

Upgrade from three courses to four with an extra main course

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*