

# NARAMATA INN

## HOLIDAY MENU

### RESTAURANT DINING - SAMPLE LUNCH MENU #1 \$39 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 SOUP

*Pumpkin seed crackers, cultured crème fraîche,  
hazelnuts*

Lariana Viognier, Osoyoos 2019

OR

### ENDIVE AND RADICCHIO SALAD

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

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

### ROASTED CARROT, PUMPKIN AND PEAR SALAD

*Pumpkin seed crackers, cultured crème fraîche, hazelnuts*

Wine Pairing: Orofino 'Clone 21B' Riesling, Similkameen Valley 2018

## MAIN COURSE

### ROSEBANK FARMS CHICKEN

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

Synchromesh 'Cachola Vineyard' Cabernet Franc, Oliver 2018

OR

### ROAD 17 ARCTIC CHAR

*Warm squash salad,  
Venturi Schulze balsamic vinaigrette*

Coolshanagh Chardonnay, Naramata Bench 2016

## 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.*

WINE PAIRINGS - \$35 per person

### 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

### RESTAURANT DINING - SAMPLE LUNCH MENU #2

**\$49 per person**

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

### FOR THE TABLE

#### **NARAMATA APPLE SOURDOUGH**

*Cultured butter, Vancouver Island sea salt*

### APPETIZER

#### **PARSNIP SOUP**

*Quince and maple compote*

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

**OR**

#### **WILD BC SIDE STRIPE SHRIMP BRIOCHE**

*Foraged sumac aioli*

Orofino 'Clone 21B' Riesling, Similkameen Valley 2018

#### **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

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

*Maple cream, honey caramel*

La Frenz 'Liqueur Muscat'

**OR**

#### **DUTCHMEN DAIRY CHEESECAKE**

*Compressed pears, pear sorbet*

La Stella 'Moscato d'Osoyoos', Osoyoos 2019

### 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 - \$35 per person**

#### **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*