

# NARAMATA INN

## CHRISTMAS MENU

**\$69 FOR THREE COURSES**  
**\$34 FOR THREE WINE PAIRINGS**

### APPETIZER

#### **FORAGED MUSHROOMS + NARAMATA HONEY**

*Caramelized onion foam,  
aged Gouda, brioche*

**21**

*Pinot Noir / Tigh trope 'Rubis', Naramata Bench 2018 - \$13*

#### **ENDIVE, SQUASH AND PEAR SALAD**

*Honey vinaigrette, LocalMotive sun dried cherries,  
Tiger Blue cheese, brioche*

**19**

*Riesling / Orofino, Hendsbee Vineyard 'Clone 21B',  
Similkameen Valley 2018 - \$12*

#### **ROASTED RED KURI SQUASH AND PUMPKIN SOUP**

*Hazelnut and sourdough cracker*

**17**

*Viognier / Lariana, Osoyoos 2019 - \$14*

#### **UNEARTHED FARM BEET SALAD**

*Walnut crumble, Tanto Late ricotta,  
Naramata vin cotto*

**19**

**Add Great Bear scallops 15**

*Albarino-Verdejo / Terravista Vineyards 'Fandango',  
Naramata Bench 2019 - \$13*

### MAIN COURSE

#### **ORGANIC TURKEY BREAST**

*Caramelized Brussels sprouts, Robuchon potatoes, savoury milk  
bread pudding, roasted turkey gravy, foraged rosehip jelly*

**41**

**Add roasted mushroom gravy 5 Seconds? 15**

*Cab Franc/Synchromesh 'Cachola Family Vineyard',  
OK Falls 2018 - \$14*

#### **HAND MADE RICOTTA TORTELLINI**

*Onion soubise, Terroir cheese, roasted tomato emulsion*

**29**

**Add Great Bear scallops or wild BC side stripe shrimp 15**

*Chardonnay / Coolshanagh, Naramata Bench 2016 - \$15*

#### **DUO OF BC BEEF TENDERLOIN AND SHORT RIB**

*Elephant Island Stella cherry jus, Medley Organics potatoes*

**45**

**Add wild BC side stripe shrimp 15**

*Syrah-Viognier / Daydreamer 'Amelia', Naramata Bench 2018 - \$15*

#### **WILD BC SABLEFISH**

*Roasted celery root, Naramata honey, black pepper and brown  
butter, brioche crumble*

**43**

*Orange / Anthony Buchanan 'SNAFU', Skin Contact blend,  
Okanagan Valley 2019 - \$13*

### DESSERT

#### **CHOOSE FROM OUR REGULAR DESSERT MENU**

*Dessert wine pairing - \$12*