

ONA WILD BC SALMON CHOWDER

*D Dutchmen cream, Summerland squash, foraged sumac, golden potato,
Salt Spring Island mussels, BC clams, Road 17 char*

15 Small, 19 Large

BC BEEF TENDERLOIN TARTARE

*Our pickles, crispy potato, plum and wild chamomile,
Jordan's espelette, cured egg yolk*

25

SCALLOPS + CRISPY PORK BELLY

Ambrosia apples, delicata squash, apple cider dressing, hazelnuts 🌱

23

RED KURI SQUASH AND CARROT SOUP

Cultured crème, seed crackers, hazelnuts

15

UNEARTHED FARM BEETS

Walnut dukkah, Venturi Schulze balsamic, Tanto Latte ricotta, vincotto

19

ENDIVE, SQUASH AND PEAR SALAD

*Naramata honey vinaigrette, LocalMotive sun dried cherries,
Tiger Blue cheese, brioche*

19

'HUNTER STYLE' ROSEBANK FARMS CHICKEN

*Caramelized oyster mushrooms, mushroom cream, brown butter glazed
carrot, Saskatchewan grainy mustard, Robuchon potatoes*

39

ROAD 17 ARCTIC CHAR

*Gelderman Farms bacon, caramelized squash and pumpkin,
Naramata walnuts, Okanagan apple butter 🌱*

41

DRY AGED FRASER VALLEY DUCK DUO

*Roasted Unearthed Farm beets, kale, foraged rosehip gastrique,
red wine sauce*

39

HAND CUT LAMB

*White bean cream, roasted parsnips, Lightning Rock Syrah jus,
crispy shallot*

41

WILD BC SABLEFISH

*Roasted celery root, honey, black pepper, Brussels sprouts, pears,
brioche crumble 🌱*

43

GOLDEN POTATO GNOCCHI

*Kuri squash cream, brown butter, Terroir Jurassic cheese, Venturi Schulze
balsamic emulsion*

29

DUO OF BC BEEF TENDERLOIN AND SHORT RIBS

Red cabbage jam, roasted sunchokes, vincotto

45

HANDMADE RICOTTA TORTELLINI

Onion soubise, Terroir cheese, roasted tomato emulsion

29

OUR PARTNERS

Our mission is to bring the best of the Okanagan's gastronomy, hospitality, lifestyle and artisanship to the world. Our menus are inspired by the unique and diverse flavours, ingredients and producers of the region. They change daily, weekly and seasonally. We harvest ingredients from the Okanagan wild, sometimes even from our neighbour's gardens and push ourselves to only source and support small, local producers.

We care deeply about what's on your plate and can't wait to showcase what we affectionately call Naramatian cuisine.

63 ACRES

Southern BC's climate is perfect for raising beef – low humidity, lots of sunshine and plenty of locally grown grass and hay to feed on. Cattle from 63 Acres' carefully selected, family-owned farms in the southern interior are grass fed and grain finished for superior marbling, texture and taste. They focus strictly on quality, consistently delivering delicious cuts of beef raised ethically, naturally and locally.

CODFATHERS | SEAFOOD

100% sustainable and Ocean Wise, Codfathers has been a Kelowna staple for 25 years. Codfathers is committed to promoting and encouraging small artisanal fisheries and, wherever possible, provides the names of the boats/fishers, location and method of catch used.

TERROIR CHEESE

A producer of premium artisan terroir cheeses from the Shuswap North Okanagan, Terroir Cheese has a dedicated herd of cows and follow traditional European milk production and cheesemaking practices. Terroir is fully organic and only feeds local hay to their cows to ensure 100% organic, local products.

JEROME AT MEDLEY ORGANICS

Medley Organics is a certified organic small farm business in Summerland with a small but highly established acreage. Jerome grows the very best organic vegetables in the entirety of Summerland.

GELDERMAN FARMS

Abbotsford's Gelderman Farms was founded by Jerry and Audrey Gelderman in 1978. Along with their grown children, the Geldermans have expanded their operation over the past 30 years to become a 500 sow farrow-to-finish operation that also grows 25 acres of blueberries. The family business continues to add innovations to ensure control over how their herds and crops are raised.

ROAD 17 | CHAR

The family farm is totally sustainable and has achieved Ocean Wise approval and SeaChoice rating as green or best choice. The ethics of the farm provide a comfortable habitat where healthy fish thrive in an environment more consistent than nature.

ROSEBANK FARMS | CHICKEN

Steve and Andrea Gunner have been raising chickens (and children) in the Okanagan since 1994. With much care and attention they've found the healthy, practical and purposeful environment that both need to thrive.

SCOTT MORAN | MUSHROOMS

Scott is a forager with knowledge and experience well beyond his age. Where you see weeds, he sees delicious mustard greens. Where you see an interesting mushroom, he knows if it's edible.

THOMAS TUMBACH AT LOCALMOTIVE

Thomas has a degree in Agriculture and Sustainable Land and Food Systems. He has spent much of his life involved with farming, and started Localmotive in 2005 to help develop local food distribution networks that connect organic farmers with consumers in BC's Interior. He has a passion for producing high quality, fresh organic vegetables.

UNEARTHED FARM | VEGETABLES

Jordan and Vanessa started their organic Okanagan vegetables in 2011 led by their passion for good, healthy soil. From this foundation veggies full of nutrition and flavour follow.

GOLDEN EARS CHEESE CRAFTERS

Owned and operated by Emma and Jenna, two young sisters that started a company that creates farm-made artisan cheeses from Maple Ridge. Driven by a passion and purpose to create a personal connection between producer and customer. We want people to know their cheesemaker, and know what goes in to the food they feed their families. Golden Ears creates a wide array of delicious soft, semi-hard, hard and fresh cheeses.

TANTO LATTE

Established in Salmon Arm in 1978, Tanto Latte Cheese is dedicated to producing top quality Italian cheese products for the BC market. Using 100% Canadian whole milk, founder Luigi Ornaghi uses decades of experience and traditional Italian recipes to create incredible mozzarella bocconcini, burrata and ricotta.