

# NARAMATA INN LUNCH

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## 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

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## SCALLOPS + CRISPY PORK BELLY

*Ambrosia apples, delicata squash, apple cider dressing, hazelnuts* 🌱  
23

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## RED KURI SQUASH AND CARROT SOUP

*Cultured crème, seed crackers, hazelnuts*  
15

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## UNEARTHED FARM BEETS

*Walnut dukkah, Venturi Schulze balsamic, Tanto Latte ricotta, vincotto*  
19

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## ENDIVE, SQUASH AND PEAR SALAD

*Naramata honey vinaigrette, LocalMotive sun dried cherries, Tiger Blue cheese, brioche*  
19

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## SIDE STRIPE SHRIMP SALAD

*Summerland bell pepper romesco, roasted hazelnuts, warm potatoes* 🌱  
23

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## ROAD 17 ARCTIC CHAR

*Composition of squash, bacon and garlic scape vinaigrette, walnuts, Okanagan apple butter* 🌱  
27

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## GOLDEN POTATO GNOCCHI

*Kuri squash cream, brown butter, Terroir Jurassic cheese, Venturi Schulze balsamic emulsion*  
25

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## HAND MADE RICOTTA TORTELLINI

*Onion soubise, Terroir cheese, roasted tomato emulsion*  
25

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## ROSEBANK FARMS CHICKEN

*Unearthed carrots, smoked bacon, white beans, Naramata walnut dukkah*  
23

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## BC BEEF AND LOCAL LAMB BURGER

*Squash relish, aged Gouda, tomato vinaigrette, aioli, brioche*  
23

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## LOCAL CHEESES

*Fruit preserve, brioche*  
25

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## CHARCUTERIE

*Fruit preserve, brioche*  
25

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## CHEESE + CHARCUTERIE

*Fruit preserve, brioche*  
29



# OUR PARTNERS

## **D DUTCHMEN DAIRY | MILK + CREAM**

*All milk and cream products are produced on location at D Dutchmen Dairy with milk sourced from a small, family-operated farm located in Sicamous, BC. This practice ensures a high quality, consistent supply.*

## **POPLAR GROVE CHEESE | CHEESE**

*This boutique cheesery has a mission to create delicious, handmade, small batch cheeses from their perch on the Naramata Bench. With premium ingredients from D Dutchmen Dairy and artisanal attention to detail, each cheese is handled several times through the process producing consistently high quality, French-style cheeses.*

## **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.*

## **JERSEYLAND ORGANICS | CHEESE + YOGURT**

*Jerseyland Organics is a family owned and operated dairy in Grand Forks, BC. In 1994, Jerseyland Cheese began commercial production after completing the transition to "Certified Organic" status, making it BC's first producer of organic cheese, yogurt and dairy.*

## **UPPER BENCH WINERY + CREAMERY | CHEESE**

*Hand-crafted in an on-site, state-of-the-art creamery only 12 minutes from the Inn, Shana and her team use 100% pasteurized Canadian cow's milk from D Dutchmen Dairy in Sicamous, BC.*

## **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.*