

NARAMATA  
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# BRUNCH

## WILD SIDESTRIPE SHRIMP EGGS BENEDICT

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*Endive, brown butter hollandaise, foraged sumac*

## DUCK EGG FRITTATA

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*First of the season asparagus, Medley Organic's spinach, Tanto Latte black pepper cheese*

## DESERT FLOWER HONEY CRÊPES

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*D Dutchmen Dairy cream, Naramata orchard fruit*

## GOLDEN POTATO GNOCCHI

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*Duck confit, onion soubise, cipollini onion, crème fraîche, poached duck egg*

# OUR PARTNERS

## D DUTCHMEN DAIRY | MILK + CREAM

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*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.*

## CODFATHERS | SEAFOOD

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*Both 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.*

## JERSEYLAND ORGANICS | CHEESE + YOGURT

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*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.*

## TUG 6 | COFFEE

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*Roasted in Kelowna, Tug No.6 Craft Coffee Roasters are picking up where their namesake CN Rail tugboat left off, delivering a uniquely Okanagan coffee experience inspired by the lifestyle and landscapes of our region. Tug No. 6 is award-winning, locally-roasted and ethically sourced.*