

NARAMATA INN

DINNER

PRIX FIXE

*\$50 for two courses
\$75 for three courses and a glass of wine from our "by-the-glass" list*

FIRST COURSE

CRISPY PORK BELLY + PACIFIC SCALLOPS

Rosehip and honey vinaigrette 🌱

WILD SIDESTRIPE SHRIMP CHOWDER

Sumac, shellfish, Naramata squash, brown butter

MEDLEY ORGANICS POACHED PEAR AND TIGER BLUE CHEESE SALAD

Naramata squash, Venturi Schulze balsamic, candied hazelnuts

CARAMELIZED CARROT, APPLE AND ENDIVE SALAD

Bernadette's walnuts, Tanto Latte ricotta

MAIN COURSE

DRY AGED FRASER VALLEY DUCK

Beets, red cabbage jam, Naramata cherry sauce

NARAMATA RED WINE BRAISED YARROW MEADOW CHICKEN COQ AU VIN

Pomme purée, cipollini onions, Summerland mushrooms

DUO OF ORGANIC BC BEEF

*Braised short rib, striploin, pommes Anna, overwintered carrots, jus natural
Upgrade for an additional \$7*

PAN SEARED LITTLE CEDAR FALLS STEELHEAD

Celery root, apple cider vinaigrette, roasted cabbage and bacon 🌱

HANDMADE POTATO GNOCCHI

Pacific scallops, Naramata squash cream, organic kale 🌱

DESSERT

CHOCOLATE POT DE CRÈME

Naramata red wine poached pears

WHIPPED CHEESECAKE

Rosehip, hazelnut dacquoise

APPLE TARTE TATIN

Caramel, late harvest riesling ice cream

DANA'S SALTED CHOCOLATE CHIP COOKIES

NARAMATA HONEY AND SUMAC MACARONS





Birds of a feather feast together.