

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

FIRST OF THE SEASON ASPARAGUS SALAD

Poached duck egg, onion vinaigrette, crème fraîche

PACIFIC SCALLOPS AND CRISPY PORK BELLY

Rhubarb dressing, mustard greens and pickled mustard 🌱

NARAMATA INN SPRING SALAD

House made fromage frais, local vegetables, crispy bread, hazelnuts

ENDIVE AND BEET SALAD

Bernadette's walnuts, apples, black pepper Tanto Latte ricotta

MAIN COURSE

WILD PACIFIC HALIBUT

Asparagus, sorrel beurre blanc, turnip cream 🌱

GOLDEN POTATO GNOCCHI

*Sidestripe shrimp, clams, mussels, Swiss chard, cultured butter broth
Add roasted scallops \$10 🌱*

DRY AGED FRASER VALLEY DUCK

Bordelaise, pommes Anna, Garnet Valley celery root

YARROW MEADOW CHICKEN

Spring onion aioli, warm potatoes, carrot romesco, Gelderman Farms bacon, jus naturel

ORGANIC BC BEEF STRIPLOIN

*Roasted beets, sauce Foyot, Jerome's spinach purée
Add \$9*

DESSERT

CHOCOLATE POT DE CRÈME

D Dutchmen crème fraîche

WHIPPED CHEESECAKE

Naramata fruit emulsion, hazelnut dacquoise

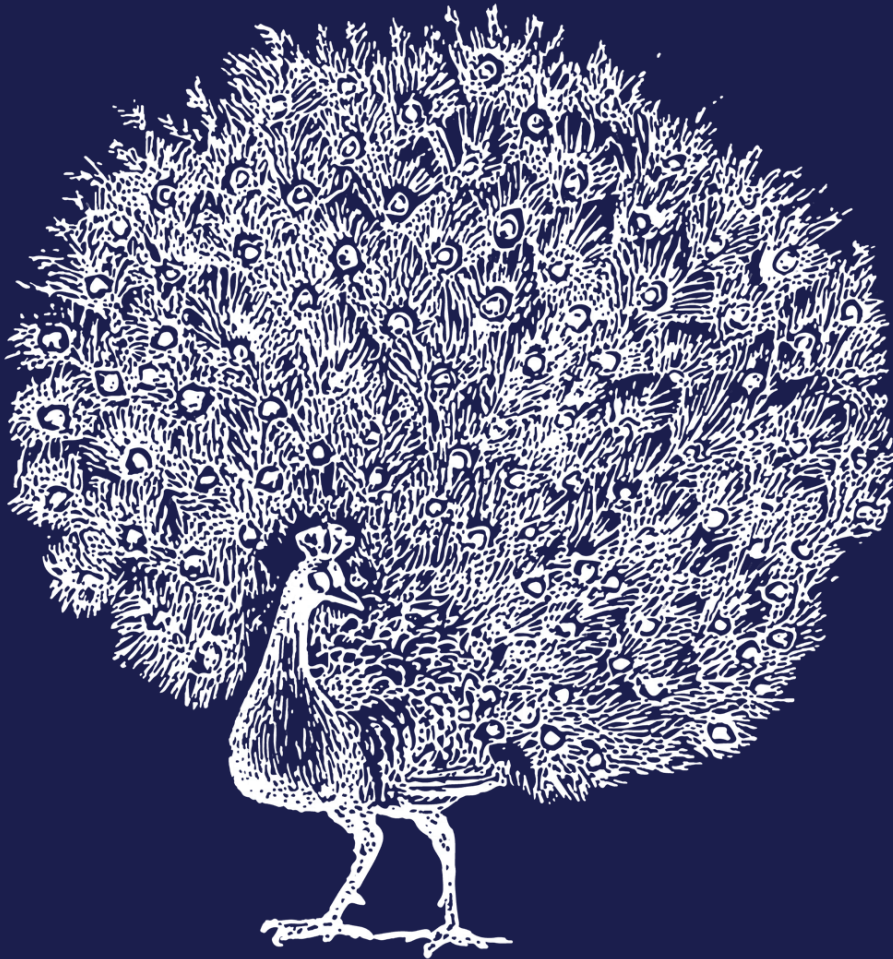
RHUBARB AND YOGURT VERRINE

Crispy arlettes

DANA'S SALTED CHOCOLATE CHIP COOKIES

DESERT FLOWER HONEY MACARONS

Parterre lavende



Birds of a feather feast together.