

# NARAMATA INN

## LUNCH

**PRIX FIXE \$35**

*Choose from a Main Course and Dessert, OR a Main Course with a glass of wine from our "by-the-glass" list*

### MAIN COURSE

#### **NARAMATA RED WINE BRAISED YARROW MEADOW CHICKEN COQ AU VIN**

*Pomme purée, cipollini onions, Okanagan vegetables*

#### **THE BURGER AT NARAMATA INN**

*Local artisanal cheese, brioche, Gelderman Farms bacon jam*

#### **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  
Add Pacific scallops \$10 🌱*

#### **CARAMELIZED CARROT, APPLE AND ENDIVE SALAD**

*Bernadette's walnuts, Tanto Latte ricotta  
Add Pacific scallops \$10 🌱*

#### **LOCAL CHEESES & CHARCUTERIE**

*Naramata fruit butter, candied nuts, apple mustard and toasted house made bread*

### 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.