

NARAMATA INN

LUNCH

PRIX FIXE \$35

Choice of two courses, or one course and a glass of wine from our "by-the-glass" list

MAIN COURSE

FIRST OF THE SEASON ASPARAGUS SALAD

Poached duck egg, onion vinaigrette, crème fraîche

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

ORGANIC BC BEEF BURGER

Aged Gouda, brioche, Gelderman Farms bacon jam

WILD PACIFIC HALIBUT SANDWICH

Herb aioli, local greens, toasted ciabatta 🌱

YARROW MEADOW CHICKEN THIGHS

Warm potatoes, mustard greens, apple purée

LOCAL CHEESES + CURED MEAT

Naramata fruit butter, candied nuts, apple mustard, toasted bread

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 lavender





Birds of a feather feast together.