

# NARAMATA INN

## ‘AT HOME’

Welcome to Naramata Inn ‘At Home.’ This month’s menu recognizes that you might not want to spend time preparing dinner, but want a restaurant-quality meal ready to put on the table while you enjoy the warmer weather. This beautiful three-course dinner is brought to you by the Naramata Inn team, sourcing some exclusive seasonal ingredients, and designed to be just as delicious whether you dine right away, or take a little more time to sit down to eat.

This menu serves two, four or six people, with a shared appetizer (with the option to add wild BC shrimp), an individual main course per person (which automatically come with sides), individual portions of our seasonal dessert, and our housemade bread. After picking up your order, all you need to do is decide whether to eat inside, or enjoy dinner on your patio.

*\*Please note orders for our At Home menu close at 9 pm the day before your scheduled pick-up.*

**AVAILABLE FOR 2, 4 OR 6 PEOPLE - \$62.50 PER PERSON**

### APPETIZER

#### **NARAMATA INN BREAD**

#### **FIRST OF THE SEASON ASPARAGUS SALAD**

*Summerland mushroom vinaigrette, crème fraîche & fromage frais*

**UPGRADE:** Add wild BC shrimp for \$15 per person

### CHOOSE YOUR MAIN COURSES

*CHOOSE ONE PER PERSON*

*All main courses are served with warm potatoes, spring onion aioli,  
and Medley Organics spinach*

#### **ORGANIC BC BEEF STRIPLOIN**

Recommended Wine Pairing:  
Merlot Based Blend / PLOT ‘Neighbour’,  
Okanagan Valley 2018 - \$72

#### **ROASTED YARROW MEADOW CHICKEN**

Recommended Wine Pairing:  
Pinot Noir / Fox & Archer ‘Creekside Vineyard’,  
Naramata Bench 2018 - \$63

#### **WILD PACIFIC HALIBUT**

Recommended Wine Pairing:  
Chardonnay / Lock & Worth, Naramata Bench 2019 - \$63

### DESSERT

#### **RHUBARB AND YOGURT MOUSSE VERRINES**

*Arllette pastry*

### CHOOSE OPTIONAL ADD-ONS

Make your meal even more special by ordering wine or beer to go with your dinner, or Naramata Inn market items to enjoy later, such as Ned’s salmon chowder, Minette’s cultured butter or our house made granola and fruit butters to make tomorrow’s breakfast special too. *Our drink list and market menu are on the following page.*

**ORDER NOW**



## ‘AT HOME’ MARKET ITEMS

### MINETTE’S HOUSEMADE CULTURED BUTTER

1/4 lb / 125 gms

8

### BC SALMON CHOWDER

Serves 2

25

### NARAMATA CHERRY AND APPLE GRANOLA

600 gm bag

14

### DANA’S SALTED CHOCOLATE CHIP COOKIES

Pack of 4 cookies

12

### SIGNATURE STEAK KNIVES

Set of 4 laser-engraved Savoir Laguiole steak knives

110

### SIGNATURE WOODEN BREAD BOARD

Laser-engraved walnut

75

### LURE COOKBOOK

Signed by Chef Ned Bell

40

### NARAMATA INN THERMAL TOTE

10

## ‘AT HOME’ DRINK LIST

Alcohol can only be ordered when also ordering food, and must be picked up by someone over the age of 19.

### SPARKLING

Tantalus, *Blanc de Blancs*, East Kelowna 2017

Nichol, *Blanc de Noirs Rosé*, Naramata Bench 2018

### BOTTLE

51

38

### ROSÉ / ORANGE

Rosé / Roche ‘Texture’ Zweigelt/Schoenberger, Naramata Bench 2020

Rosé / Lunessence, Syrah/Merlot, Summerland 2020

Orange / Anthony Buchanan ‘SNAFU’, Okanagan Valley 2019

### BOTTLE

38

38

41

### WHITE

Semillon / Lock & Worth, Naramata Bench 2018

Riesling / Four Shadows, Naramata Bench 2019

Riesling / Synchronesh, Okanagan Falls 2019

Chardonnay / Henricsson ‘Kajsa’, Naramata Bench 2018

Chardonnay / Lock & Worth, Naramata Bench 2019

### BOTTLE

40

38

39

68

63

### RED

Dolcetto / Moon Curser, Osoyoos East Bench 2017

Pinot Noir / Tightrope ‘Rubis’, Naramata Bench 2018

Pinot Noir / Carson, Naramata Bench 2017

Pinot Noir / Howling Bluff ‘Cronie Vineyard’, Naramata Bench 2017

Pinot Noir / Fox & Archer ‘Creekside Vineyard’, Naramata Bench 2018

Cabernet Franc / Synchronesh ‘Cachola’, Okanagan Falls 2018

Merlot Based Blend / PLOT ‘Neighbour’, Okanagan Valley 2018

Syrah/Viognier / Daydreamer ‘Amelia’, Naramata Bench 2018

Syrah / Nichol ‘Old Vines’, Naramata Bench 2018

Cab Sauv, Syrah, Carmenere / Lariana ‘Seventeen’, Osoyoos 2017

### BOTTLE

53

41

58

62

63

38

72

44

44

71

### BC WHISKY

Okanagan Spirits, Rye Whisky, 750ml, 40%

Odd Society Spirits, Commodore Single Malt Whisky, 750ml, 46%

Arbutus Distillery, Single Malt Whisky 3yr, 500ml, 43%

### BOTTLE

70

70

60

### CURATED BEER ‘4 PACK’

20

A mixed pack of four of our favourite 473 ml tall cans

- Rainshine Belgian Blonde with Grapefruit, Dageraad Brewing - 6% - IBU: 0
- Nectarous Dry Hopped Sour, Four Winds Brewing Company - 5.5% - IBU: 6
- High 5 Hazy IPA, Yellow Dog Brewing - 7% - IBU: 60
- Jezibaba Absinthe Stout, Foamer’s Folly - 6% - IBU: 30

### SPIRIT-FREE NON-ALCOHOLIC OPTIONS

CAN

IPA, Partake Brewing, 355ml

5

Speed King Craft Cola, 355ml

4