

NARAMATA INN

DINNER

FIRST COURSE

SUMMER SALAD

Naramata berries, Medley Organics fennel, classic vinaigrette, fromage blanc

21

*Add roasted Pacific scallops \$15 🌱
Add chilled wild BC sidestripe shrimp \$15*

FARMER'S GARDEN

Vegetables of the moment, elderflower dressing, Tanto Latte ricotta

21

*Add roasted Pacific scallops \$15 🌱
Add chilled wild BC sidestripe shrimp \$15*

63 ACRES BEEF TENDERLOIN TARTARE

White wine dressing, crème fraîche, house mustard, potato chips

33

WILD BC SIDESTRIPE SHRIMP

Sauce gribiche, 'pickled things', heritage red fife

29

MAIN COURSE

WILD PACIFIC HALIBUT

Vegetables of the moment, onion soubise, 'our neighbour's garden' butter 🌱

45

TED'S TROUT

Puzzlegrass Farm hakurei turnips, Summerland mushrooms, 'all the herbs' crème fraîche 🌱

44

DRY AGED FRASER VALLEY DUCK

Plot Twist Farms beets, Naramata cherry emulsion

43

YARROW MEADOW CHICKEN

Kale, potato gnocchi, summer herb vinaigrette

41

63 ACRES BEEF TENDERLOIN

Crushed golden potatoes, Venturi Schulze balsamic jus

49

Add roasted Pacific scallops \$15 🌱

UNEARTHED FARM HEIRLOOM CORN PANISSE

Heritage beans, composition of vegetables, tomato emulsion

39





Birds of a feather feast together.