

NARAMATA INN

GROUPS MENU

JUNE – SEPTEMBER 2021

TO START

HOUSEMADE BREAD AND CULTURED BUTTER

SUMMER SALAD

*Garnet Valley greens, Naramata Bench fruit,
Tanto Latte cheese, hazelnuts*

MAIN COURSE

WILD PACIFIC HALIBUT

Turnip cream, honey-roasted hakurei turnips, braised spinach

~ OR ~

63 ACRES BEEF

Robuchon potatoes, jus natural, caramelized carrots

~ OR ~

DRY AGED FRASER VALLEY DUCK

Jerome's beets, Venturi Schulze balsamic, braised kale, pinot noir jus

DESSERT

PAVLOVA

Crispy meringue, fresh and preserved berries, Chantilly

~ OR ~

MERROIR DARK CHOCOLATE TERRINE

Soft chocolate biscuit, cocoa nib cream, sea salt

~ OR ~

OKANAGAN SUMMER FRUIT

Fruits in season, house-made sorbet

OPTIONAL ADD-ONS

PACIFIC SCALLOPS AND CRISPY PORK BELLY

Venturi Schulze balsamic, Plot Twist Farm's greens, stone fruit

WARAMATA
INN
WILD BC SIDESTRIPE SHRIMP

Herb emulsion, cold pressed canola, pain rustique