

NARAMATA  
INN

DESSERT

**WARM DARK CHOCOLATE CHIP COOKIES**

---

**WHITE WINE POACHED PEAR**

---

*Smoked honey and yogurt cream, sablé Breton*

**WHIPPED HAZELNUT GANACHE**

---

*Brandied cherries, crispy milk chocolate*

**OKANAGAN APPLE CRUMBLE**

---

*Salted maple walnut ice cream*

# AFTER DINNER DRINKS

## SWEET & FORTIFIED WINES

---

CedarCreek 'Reserve' Riesling Icewine 2017, Okanagan Valley	18 (2oz glass)
Quails' Gate 'Optima' Late Harvest 2017, West Kelowna	12 (2oz glass)
La Frenz 'Liqueur Muscat' N.V., Naramata Bench	12 (2oz glass)
La Stella 'Moscato d'Osoyoos' 2019, Osoyoos	12 (3oz glass)

## DIGESTIFS

---

Marrow Vermouth 'Arancio'	9 (2oz glass)
<i>Skin contact Pinot Gris base. Fortified and macerated with local herbs and botanicals.</i>	
Odd Society Spirits Mia Amata Amaro	8/14
<i>'My beloved' is complex, bitter, and beautifully balanced.</i>	
The Woods Spirit Company Nocino	8/14
<i>Locally harvested green walnut liqueur. Rich with deep spice.</i>	

## WHISKY

---

Legend Distilling Wyatt Blended Whisky	12/20
<i>Sweet toasted grain, hazelnut, orange, rye spice, molasses, burnt sugar, and vanilla, with medium body.</i>	
Arbutus Distillery Canadian Single Malt Whisky 3YR	9/16
<i>Pear, milk chocolate and vanilla, with viscous and round texture</i>	
Odd Society Spirits Commodore Single Malt	11/18
<i>Distinctive peppery-sweetness, dark fruit, tobacco.</i>	

## AFTER-DINNER COCKTAILS

---

Pelton Wheel	15
<i>Legend Distilling Blasted Brew coffee liqueur, Legend Distilling Manitou orange + sumac liqueur, honey</i>	
E-M-F 30	15
<i>Freshly pulled Tug 6 espresso, Okanagan Spirits BRBN, Legend Distilling Naramaro, Arbutus Distillery vanilla liqueur, honey</i>	