

BIRDS
OF A
FEATHER
FEAST
TOGETHER

PRIX FIXE
2 COURSES - \$61 3 COURSES - \$77

APPETIZER

OUR FARMER'S GARDEN

The best of our farmers' and neighbours' gardens

*Add roasted Pacific scallops \$12 🌱
Add wild BC sidestripe shrimp \$12*

ORCHARD PLUMS AND HOUSE MADE FROMAGE FRAIS

*Roasted plums, walnuts, sourdough crackers, honey
and cold pressed pumpkin oil*

*Add roasted Pacific scallops \$12 🌱
Add wild BC sidestripe shrimp \$12*

PACIFIC SCALLOPS AND CRISPY PORK BELLY

Charred pepper dressing, bacon, endive salad

63 ACRES BEEF TARTARE

Apricot vinegar, espelette aioli, pickled things, brioche

ENTRÉE

DRY-AGED DUCK BREAST

*Summerland mushrooms, fingerling potatoes, charred cipollini,
hazelnut, plum emulsion, jus natural*

YARROW MEADOW CHICKEN

*Red Fife gnocchi, D Dutchmen Dairy chive cream,
Chilliwack corn*

63 ACRES BEEF STRIPLOIN

Robuchon potatoes, vegetables of the moment, charred onion vinaigrette

HERITAGE CORN PANISSE

Hazelnut crema, Summerland mushrooms, cipollini onions, braised kale

WILD HARVESTED SEAFOOD

End of summer tomatoes, onion soubise, tomato emulsion

RESPONSIBLY FARM RAISED FISH

Corn, braised chard, bacon vinaigrette

In our continued efforts to dive deep into the complicated world of seafood sustainability, we're taking on the challenge to eat with Mother Nature and what the ecosystem gives us, both seasonally and year-round. Therefore, we have chosen to adapt the way we cook with seafood. We work directly with our fishers, our farmers and our harvesters and select only the best wild caught and farmed seafood available. These relationships are built on trust, premium quality, and the future of fish, and through them, we're able to offer our guests a daily selection of responsibly sourced options.

Chefs Ned, Stacy and Minette

 **ocean wise** A SUSTAINABLE CHOICE

A \$40 corkage fee per 750ml bottle of wine applies, and we only allow wines that are not carried on our own list.

OUR PARTNERS

Our mission is to bring the best of the Okanagan's gastronomy, hospitality, lifestyle and artisanship to the world. Our menus are inspired by the unique and diverse flavours, ingredients and producers of the region. They change daily, weekly and seasonally. We harvest ingredients from the Okanagan wild, sometimes even from our neighbour's gardens and push ourselves to only source and support small, local producers.

We care deeply about what's on your plate and can't wait to showcase what we affectionately call Naramatian cuisine.

CODFATHERS | SEAFOOD

Both 100% sustainable and Ocean Wise, Codfathers has been a Kelowna staple for 25 years. Codfathers is committed to promoting and encouraging small artisanal fisheries and, wherever possible, provides the names of the boats/fishers, location and method of catch used.

YARROW MEADOW | CHICKEN

For five generations, the Falk family has raised poultry in the small farming community of Yarrow, nestled between the Cascade Mountains and the Fraser River, in the Fraser Valley. Their flocks enjoy aquifer-fresh water, wood-chip bedding, and spacious cage-free barns with plenty of natural light. They believe that allowing their birds to thrive results in the very best quality.

UNEARTHED FARM | VEGETABLES

Jordan and Vanessa started their organic Okanagan vegetables in 2011 led by their passion for good, healthy soil. From this foundation, veggies full of nutrition and flavour follow.

PUZZLEGRASS FARM | VEGETABLES

Erin and Madison are "a couple of city gals turned first generation vegetable and flower farmers." They operate a local CSA and have big dreams of farm table dinners, still life vegetable art parties, and expanding their love of homegrown produce.

TANTO LATTE | CHEESE

Established in Salmon Arm in 1978, Tanto Latte Cheese is dedicated to producing top quality Italian cheese products for the BC market. Using 100% Canadian whole milk, founder Luigi Ornaghi uses decades of experience and traditional Italian recipes to create incredible mozzarella bocconcini, burrata and ricotta.

PLOT TWIST FARM | VEGETABLES

Karla has been helping to empower, transform and grow our Naramata Bench community through holistic and natural farming practices since 2017. Through sustainable farming practices, Karla aims to create a balance with nature to allow her crops as well as the ecosystem to thrive.

NARAMATA CENTRE PERMACULTURE GARDEN | PRODUCE

Just a few blocks from the Inn, our partners at the Naramata Centre oversee a bountiful permaculture garden brimming with fruits, vegetables and herbs. We're lucky to be able to share this produce with you, literally grown by the hands in our community.

DESERT FLOWER HONEY

Tim Bouwmeester has kept bees on the Naramata Bench for over 25 years, with hives just by Hillside Winery. Desert Flower Honey is what we use in the kitchen at Naramata Inn.

63 ACRES | BEEF

Southern BC's climate is perfect for raising beef thanks to low humidity, lots of sunshine and plenty of locally grown grass and hay to feed on. Cattle from 63 Acres' carefully selected, family-owned farms in the southern interior are grass fed and grain finished for superior marbling, texture and taste. They focus strictly on quality, consistently delivering delicious cuts of beef raised ethically,

THOMAS TUMBACH AT LOCALMOTIVE | VEGETABLES

Thomas has a degree in Agriculture and Sustainable Land and Food Systems. He has spent much of his life involved with farming, and started Localmotive in 2005 to help develop local food distribution networks that connect organic farmers with consumers in BC's Interior. He has a passion for producing high quality, fresh organic vegetables.

NARAMATA
INN

DINNER

