

NARAMATA INN

LUNCH

2 COURSE PRIX FIXE \$39

Choose from appetizer-size salad and entrée, or entrée with dessert. Make it 3 courses by adding dessert for \$15.

OUR FARMER'S GARDEN

The best of our farmers' and neighbours' gardens

Add roasted Pacific scallops \$12 🌱

Add chilled 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 chilled wild BC sidestripe shrimp \$12

LAST OF THE SUMMER LOCAL GREENS

Naramata honey vinaigrette, candied hazelnuts, local fruits and Tanto Latte ricotta

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Add chilled wild BC sidestripe shrimp \$12

PACIFIC SCALLOPS AND CRISPY PORK BELLY

Charred pepper dressing, bacon, endive salad

NARAMATA INN EGGS BENEDICT

Jerseyland Organics cheddar scone, local eggs, brown butter hollandaise

ROASTED FISH 'SANDWICH'

Classic white wine vinaigrette, local greens, ciabatta, aioli

ORGANIC BC BEEF BURGER

Bacon jam, tomato emulsion, aged gouda, brioche

YARROW MEADOW CHICKEN THIGHS

Summerland potatoes, kale, charred onion vinaigrette

LOCAL CHEESES + HOUSE-MADE CHARCUTERIE

Okanagan fruit relish, candied hazelnuts, sweet and sour mustard, house-made bread

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

 **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

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.

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, naturally and locally.

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.

DESERT FLOWER HONEY

Tim Bouwmeester has kept bees on the Naramata Bench for over 25 years, with hives just by Hillside Winery.