

BIRDS OF A FEATHER FEAST TOGETHER

PRIX FIXE

2 COURSES - \$65 3 COURSES - \$75

APPETIZER

OUR FARMER'S GARDEN

The very best of our local farms, orchards and gardens
Add roasted Pacific scallops \$15 ☀️
Add wild BC sidestripe shrimp \$15

PACIFIC SCALLOPS AND CRISPY PORK BELLY ☀️

Brown butter squash, Gurmit's apples, maple and apple cider vinaigrette

COMPOSITION OF SQUASH AND KALE

Tiger Blue cheese, roasted squashes, pears, hazelnuts, vin cotto
Add roasted Pacific scallops \$15 ☀️
Add wild BC sidestripe shrimp \$15

OUTLANDISH SHELLFISH CHOWDER ☀️

D Dutchmen Dairy cream, mussels, clams, steelhead trout, foraged sumac, pumpkin oil

63 ACRES BEEF TARTARE

Brioche, classic vinaigrette, pickled things, cured egg yolk, black garlic

ENTRÉE

DRY-AGED DUCK BREAST

Parsnips, Naramata apple jam, confit potatoes, hazelnut crema

YARROW MEADOW CHICKEN

Kabocha squash, gnocchi, whipped house-made fromage blanc, pumpkin oil

63 ACRES BEEF STRIPLOIN

Golden potato pavé, roasted beets, grain mustard bearnaise
Add \$10

RACK OF LAMB

Summerland mushrooms, onion soubise, charred onion vinaigrette, jus natural
Add \$15

LITTLE CEDAR FALLS STEELHEAD TROUT ☀️

Garnet Valley celery root, celery hearts and leaves, Desert Flower honey vinaigrette

DESSERT

WARM DARK CHOCOLATE CHIP COOKIES

WHIPPED HAZELNUT GANACHE

Crispy milk chocolate, preserve of the moment

NARAMATA SQUASH AND PUMPKIN PIE

OKANAGAN APPLE CRumble

Whipped crème fraîche and salted honey caramel

Salted maple walnut ice cream



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.

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.

LITTLE CEDAR FALLS | STEELHEAD

Based near Nanaimo on Vancouver Island, Little Cedar Falls produces premium land-raised, sustainable steelhead salmon. A member of Ocean Wise, the aquafarming company is a pioneer in land-based salmon production, from egg to plate.

GURMIT GILL | APPLES

Evocatively known as the "Red Barn" property, Gurmit Gill farms 10 acres just north of the Inn, overlooking Lake Okanagan, producing an abundance of apricots, peaches and apples that make their way to our kitchen.

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.

D DUTCHMEN DAIRY | DAIRY

All milk and cream products are produced on location at D Dutchmen Dairy with milk sourced from a small, family-operated farm located in Sicamous, BC. This practice ensures a high quality, consistent supply.

NARAMATA
INN

DINNER

