

# NARAMATA INN LUNCH

## OUTLANDISH SHELLFISH CHOWDER 🌊

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

**27**

## OUR FARMER'S GARDEN

*The very best of our local farms, orchards and gardens*

**23**

Add Pacific scallops **15** 🌊

Add wild BC sidestripe shrimp **15**

## COMPOSITION OF SQUASH AND KALE

*Tiger Blue cheese, roasted squashes, pears, hazelnuts, vin cotto*

**23**

Add Pacific scallops **15** 🌊

Add wild BC sidestripe shrimp **15**

## 63 ACRES BEEF TARTARE

*Brioche, pickled things, cured egg yolk, black garlic*

**31**

## CRISPY PORK BELLY EGGS BENEDICT

*Jerseyland Organics cheddar scone, local eggs, brown butter hollandaise*

**27**

## WILD BC SIDESTRIPE SHRIMP FRITTATA

*Fromage blanc, roasted pumpkin, Naramata honey dressing*

**31**

## ROASTED OCEAN WISE FISH 🌊

*Endive, ciabatta, apple cider vinaigrette, orchard fruit compote*

**29**

## GRASS AND GRAIN-FED BC BEEF BURGER

*Bacon jam, tomato emulsion, aged Gouda, brioche*

**27**

## YARROW MEADOW CHICKEN

*Summerland mushrooms, confit potatoes, kale, charred onion vinaigrette*

**27**

## LOCAL CHEESES + HOUSE-MADE CHARCUTERIE (TO SHARE)

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

**39**

~ 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 FARMS | VEGETABLES**

Karla at Plot Twist Farms 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 – 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.