

NARAMATA INN

Prix Fixe Dinner

2 courses – \$65 3 courses – \$75

APPETIZER

MUSSEL, MAPLE AND BACON CHOWDER

D Dutchmen Dairy cream, foraged sumac, virgin canola

WINTER VEGETABLE SOUP

Cultured butter seared scallops, crispy parsnips, pumpkin oil

GRASS-FED BEEF TARTARE

Cured egg yolk, shallot vinaigrette, sunchoke chips, Summerland oyster mushrooms

CARAMELIZED CARROTS

Tiger Blue cheese, walnuts, brioche crumb, Desert Flower honey vinaigrette

ROASTED BEETS

Hazelnut cream, Naramata apples, kale, maple and black pepper emulsion

ENTRÉE

SLOW ROASTED TURKEY

Robuchon potatoes, brussel sprout leaves, cranberry jam, foraged chanterelle grain mustard cream

FRASER VALLEY DUCK CONFIT

Unearthed Farm beans, bacon and squash cassoulet, caramelized cabbage

BEEF STRIPLOIN

Pomme boulangère, charred onion jus, parsnips

ROAD 17 CHAR

Golden potato foam, kale, sage butter, celeriac

63 ACRES RIB EYE 'for 2'

*Quince jam, black garlic jus, confit potatoes, sunchoke
add \$20*

DESSERT

APPLE TARTE TATIN

Late harvest Riesling ice cream

WARM CHOCOLATE CAKE

Prune and Bradshaw plum brandy ganache, cocoa nib cream

HAZELNUT PRALINE CHOUX À LA CRÈME

Gianduja ice cream, salted honey caramel

CHOCOLATE TRUFFLES

Merrior milk chocolate and Wyatt whiskey ganache

SUPPLIERS LIST

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.

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.

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.

CREEK & GULLY | APPLES + JUICE

Harvesting from Naramata orchards that have been in their family for five generations, Creek & Gully has been Certified Organic for over 30 years. More recently, they have launched their own cidery, using wild ferments to transform their apple juice into delicious cider.

ROAD 17 | CHAR

The family farm is totally sustainable and has achieved Ocean Wise approval and SeaChoice rating as green or best choice. The ethics of the farm provide a comfortable habitat where healthy fish thrive in an environment more consistent than nature.

POPLAR GROVE CHEESE | CHEESE

This boutique cheesery has a mission to create delicious, handmade, small batch cheeses from their perch on the Naramata Bench. With premium ingredients from D Dutchmen Dairy and artisanal attention to detail, each cheese is handled several times through the process producing consistently high quality, French-style cheeses.