

NARAMATA INN

Prix Fixe Dinner

2 course – \$65 3 course – \$75

APPETIZER

OVERWINTERED CARROTS

*Gem lettuce, carrot puree, charred onion vinaigrette, hazelnut cream and pumpkin oil
Add scallops \$15*

PACIFIC SCALLOP CRUDO

Foraged rosehip foam, pickled Pink Lady apples, Naramata sumac

DUCK AND QUINCE TART

Poached pears, duck liver mousse, sweet and sour mustard

SALT SPRING ISLAND MUSSEL CHOWDER

D Dutchmen cream, bacon, maple

OKANAGAN APPLE SOURDOUGH

*House cultured butter, Vancouver Island Sea Salt
Add \$4 per person*

ENTRÉE

FIRST OF THE SEASON WILD PACIFIC HALIBUT

Creamed leeks, golden potato foam, potato confit, our apple cider vinaigrette

ROASTED PACIFIC SCALLOPS

Jordan's bean cassoulet, crispy bacon, celery roots, hearts and leaves, smoked cultured butter

DRY AGED FRASER VALLEY DUCK

Black garlic jus, potato terrine, parsnip fondant, Naramata pear preserve

63 ACRES BEEF TENDERLOIN

Squash dauphine, brown butter carrots, sage, spruce tip emulsion, jus natural

UNEARTHED FARM'S HERITAGE CORN ESCAOUTOUN

Caramelized cabbage, roasted beets, squash, walnuts

DESSERT

MERROIR CHOCOLATE PAVÉ

Salted hazelnut praline, whipped cocoa nib cream

SALTED CARAMEL ÉCLAIR

Cream cheese ice cream, caramel sauce, Vancouver Island sea salt

BAKED MAPLE SQUASH CHEESECAKE

Pumpkin seed praline, squash crisp, quince, late harvest Riesling ice cream

LOCAL CHEESE

Creek & Gully Apple preserve, warm brioche, sourdough cracker

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

NARAMATA INN OUR PARTNERS

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.

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.

D DUTCHMEN | 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.

HOMESTEAD ROASTERY | COFFEE

Homestead Roastery's owners, Nicole and Lon Ford, are as serious about good coffee as they are about good wine. All of Homestead's mindfully sourced, small batch coffee is roasted right in Naramata, in a custom-built roastery tucked into the forest. Since every good day starts and ends with a quality cup of coffee - we are proud to be able to offer this exceptional, local blend to you.

KLIPPERS ORGANICS | VEGETABLES

At the south end of the Similkameen Valley's fertile valley floor, Annamarie and Kevin Klippenstein farm 60 acres of vegetables, fruit and herbs. Kevin comes from a restaurant industry background, and Annamarie from a long-standing family line of organic farmers. Together, they grow an impressive variety of heirloom tomatoes, squash, herbs, apples and more, supplying restaurant kitchens with top quality organic produce all year round.

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 resulting in consistently high quality, French-style cheeses.

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.

THOMAS TUMBACK 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.

UPPER BENCH WINERY + CREAMERY | CHEESE

Hand-crafted in an on-site, state-of-the-art, creamery only 12 minutes from the Inn, Shana and her team use 100% pasteurized Canadian cow's milk from D Dutchmen Dairy in Sicamous, BC.

YARROW MEADOW | DUCK

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.