

NARAMATA INN

LUNCH

SALT SPRING ISLAND MUSSEL CHOWDER

D Dutchman cream, bacon, celery and leaves, foraged sumac

23

Add house made bread and cultured butter 4

WILD PACIFIC HALIBUT

House made fromage frais, juniper aioli, gem lettuce, cured yolk

33

OVERWINTERED CARROTS

Local gem lettuce, pumpkin crumble, hazelnut crema, charred onion vinaigrette, pumpkin oil

21

Add roasted Pacific scallops 15

PACIFIC SCALLOPS & CRISPY PORK BELLY

Green peppercorn emulsion, brown butter carrot, Naramata apple relish

29

HOUSE MADE GRASS FED BEEF BURGER

*Cured bacon, black garlic aioli, winter squash relish, local tomo cheese,
crispy onion, house made bun, fermented potato chips*

27

FRASER VALLEY DUCK LEG CONFIT

Jordan's Unearthed farm bean cassoulet, parsnips, caramelized onion vinaigrette, poached egg

27

LOCAL CHEESE AND CHARCUTERIE

House made charcuterie, local cheeses, orchard fruit, pickled apricot compote, sourdough crackers

33

DESSERT

PEAR & LATE HARVEST RIESLING ICE CREAM

Caramel apples & spelt shortbread

12

SALTED CARAMEL ÉCLAIR

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

12

WHISKEY TRUFFLES AND PATE DE FRUITS

12

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.

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.

RABBIT RIVER FARMS | EGGS

Producing our free-run eggs, Rabbit River's family-owned farms are committed to socially responsible, sustainable and humane farming practices, with their chicken flocks living in a cage-free environment, and receiving top quality feed, clean water, fresh air and tender care. Based in Richmond, BC, they were the very first SPCA (Humane) certified farm in Canada.

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.

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.

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.

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 Annemarie 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.

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.

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.