

NARAMATA INN

DINNER

2-COURSE – \$69

3-COURSE – \$79

TO START

FIRST OF THE SEASON ASPARAGUS

Upper Bench Okanagan Sun foam, sourdough, foraged greens

FIELD AND FOREST

Our fromage frais, harvested forageables, farmers fruit, Naramata walnuts

PACIFIC SCALLOP CRUDO

This season's wild apricot blossom vinaigrette, orchard apples, pickled shallots

63 ACRES BEEF TARTARE

Aged Jerseyland Organics Cheese, pickled things, toasted brioche

NARAMATA APPLE SOURDOUGH BREAD & HOUSE CULTURED BUTTER

Seedy granola, Vancouver Island Sea Salt

ADD 4 PER PERSON

MAIN

HALIBUT & LITTLE NECK CLAMS

Kelp and chardonnay broth, celery roots and hearts, wild things

PACIFIC SCALLOPS

House cured and smoked pork belly, cultured butter, Jordan's beans, onion soubise, shallot vinaigrette

63 ACRES BEEF 'BUTCHERS CUT'

Klippers Organics asparagus, garlic scape vinaigrette, golden potato foam, roasted fingerling potatoes, Naramata red wine sauce

ADD 15

DRY AGED FRASER VALLEY DUCK

Orchard fruit, red beet purée, beet & potato terrine, jus natural

YARROW MEADOWS CHICKEN

Herb aioli, wild nettles, Parisian gnocchi, roasted chicken jus

UNEARTHED FARMS HERITAGE CORN

'WTF' oyster mushrooms, charred sweet onion, Agassiz hazelnuts

TO FINISH

MERROIR DARK CHOCOLATE MOUSSE

Crispy hazelnut praliné, milk chocolate ganache, last season's Naramata cherries, Vancouver Island Sea Salt

CARAMEL CHOUX À LA CRÈME

Salted honey caramel, crunchy toffee, crème fraîche sorbet

ORCHARD FRUIT TART

Butter puff, frangipane, orchard fruit jam, blossom ice cream

CREEK & GULLY CIDER 'FLOAT'

Vanilla ice cream, local fruit compote, Creek & Gully Sweetheart cider

LOCAL CHEESE

Creek & Gully apple preserve, warm brioche, sourdough cracker

ICE CREAM & SORBET

Per scoop

6

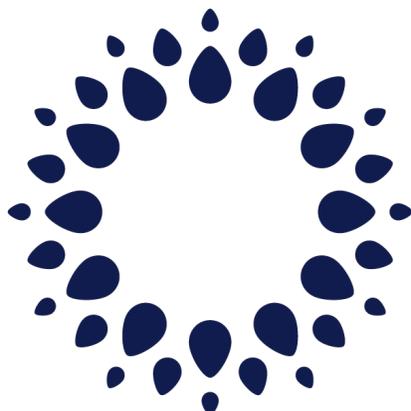
MIGNARDISES

Milk chocolate & whiskey truffles

10

Local orchard pâte de fruit

6



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.

UNEARTHED FARMS | VEGETABLE

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.

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 TUMBACH AT LOCALMOTIVE | VEGETABLES

Thomas' passion is producing premium organic vegetables. He has spent much of his life involved with farming and has a degree in Agriculture, Sustainable Land and Food systems. Thomas started Localmotive in 2005 to help develop local food distribution networks to connect farmers with consumers in BC's Interior.

MINETTE LOTZ AT LOTZ PROVISIONS | FARMERS, FERMENTS & FORAGEABLES

Minette Lotz has been a key fixture in the Naramata Inn story from day one, as Chef de Cuisine of the Restaurant for the first two seasons. Minette's passion for foraging and sourcing wild ingredients and natural curiosity inspired her to seek out local, terroir driven plants, proteins, seeds, berries, shrubs, and blossoms. This focus and commitment ensures that our dishes are true to the exact time, place, and season they are being enjoyed in.

TUG 6 | COFFEE

Roasted in Kelowna, Tug No.6 Craft Coffee Roasters are picking up where their namesake CN Rail tugboat left off, delivering a uniquely Okanagan coffee experience inspired by the lifestyle and landscapes of our region. Tug No. 6 is award-winning, locally roasted and ethically sourced.