

# NARAMATA INN

## DINNER

2-COURSE – \$75    3-COURSE – \$85

### TO START

#### TOMATOES

Tiger Blue crème, stone fruits, torn herbs  
Add Pacific scallops \$17

#### TANTO LATTE BURRATA

Garden herb emulsion and toasted walnuts  
Add Pacific Scallops \$17

#### TORCHED ALBACORE TUNA

Our verjus, BC kelp, fennel purée, toasted Agassiz hazelnuts

#### 63 ACRES BEEF TARTARE

Milk buns, cured egg yolk, Lotz Provisions vinegar, sunflower oil

#### NARAMATA APPLE SOURDOUGH BREAD + HOUSE CULTURED BUTTER

Vancouver Island sea salt  
Add \$4 per person

## MAINS

#### WILD BC SEAFOOD OF THE MOMENT

"What The Fungus" mushrooms, white onion soubise, Naramata honey, our white vinegar

#### 63 ACRES BEEF 'BUTCHERS CUT'

Robuchon potatoes, béarnaise, garlic scape vinaigrette  
Add \$15

#### DRY AGED FRASER VALLEY DUCK

Orchard fruits, red beets, jus natural

#### YARROW MEADOWS CHICKEN

Summer squash Provençal, Flourist lentils, Rocana bacon

#### UNEARTHED FARMS HERITAGE CORN 'POLENTA'

"WTF" mushrooms, the best of the seasons vegetables

# TO FINISH

## **MERROIR DARK CHOCOLATE MOUSSE**

---

Crispy hazelnut praliné, milk chocolate ganache, Naramata cherries,  
Vancouver Island sea salt

## **CARAMEL CHOUX À LA CRÈME**

---

Salted honey caramel, crunchy toffee, crème fraîche sorbet

## **PAVLOVA**

---

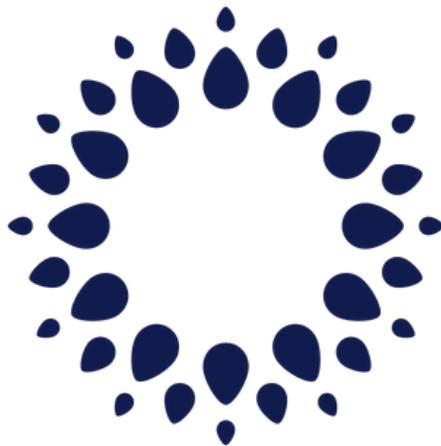
Orchard fruit, crispy meringue, Chantilly cream

## **MERROIR MILK CHOCOLATE & WHISKEY TRUFFLES**

## **ICE CREAM & SORBET**

---

\$6 per scoop



# OUR PARTNERS

## **63 ACRES | BEEF**

Southern BC's climate is perfect for raising river 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.

## **WHAT THE FUNGUS | MUSHROOMS**

Surrounded by farmland and vineyards, "What the Fungus" is a specialized mushroom cultivation farm in the Garnet Valley area of Summerland. Having worked in the restaurant industry for many years, owner Brian Callow recognized the high demand for mushrooms in the Okanagan, and he now successfully cultivates a variety of gourmet mushrooms to restaurants and markets throughout the Okanagan.

## **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.

## **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.

## **FLOURIST | FLOURS, GRAINS & BEANS**

Flourist is committed to working exclusively with Canadian family farms to make their high-quality grains and beans available across North America. Their hand-crafted Austrian stone mill - located just off Commercial Drive in Vancouver - slowly and gently crushes grain at a low temperature, producing beautiful, aromatic, and delicious flour without chemicals or whitening agents. All flours are milled to-order, ensuring freshness and optimum nutrition.