

WARAMATA INN

LUNCH

PACIFIC SCALLOPS AND STONE FRUIT

Farmers greens, Plot Twist herb aioli, fennel,
honey vinaigrette, rosemary candied nuts

31

TANTO LATTE BOCCONCINI

Tomato emulsion, zucchini, garden greens

27

Add Pacific scallops \$15

CURED AND SMOKED STEELHEAD EGGS BENEDICT

Jerseyland Organics cheese scones, brown butter hollandaise

31

WILD BC SEAFOOD

Warm fingerling potato salad, fermented cabbage,
bacon vinaigrette, endive, walnuts

33

'WTF' MUSHROOM TOAST

Our toasted sourdough, foraged and cultivated "WTF" mushrooms,
sweet pepper romesco, whipped black pepper ricotta

29

Add Pacific scallops \$15

YARROW MEADOWS CHICKEN

Cast iron chicken thighs, summer vegetable 'succotash',
Jordan's beans, tomato broth

29

GRASS FED BURGER

Black garlic aioli, bacon jam, tomato vinaigrette,
Upper Bench Gold cheese, fermented potato chips

29

CHEESE + CHARCUTERIE

Okanagan cheese and charcuterie selection, candied nuts,
our preserves, Desert Flower honey, toasted brioche

41

NARAMATA INN

DESSERT

MERROIR DARK CHOCOLATE MOUSSE

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

12

SALTED DARK CHOCOLATE CHIP COOKIES

Served warm

12

VANILLA CRÈME BRÛLÉE

Orchard fruit, caramelized cane sugar

12



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.

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.

PLOT TWIST FARMS | VEGETABLES

Karla at Plot Twist Farms has been helping to empower, transform and grow our Naramata Bench community through holistic and natural farming practices since 2017. Through sustainable farming practices, Karla aims to create a balance with nature to allow her crops as well as the ecosystem to thrive.

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.

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.

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.