

NARAMATA INN

HOLIDAY MENU

PRIVATE DINING - SAMPLE LUNCH

2 COURSE: \$45

3 COURSE: \$55

Wine available by the glass and bottle.

FIRST COURSE

SQUASH SOUP

Brown Butter Cream, Maple, Pumpkin Seed
Granola

or

ENDIVE SALAD

Naramata Red Wine Poached Pears, Tiger Blue
Cheese, Candied Walnuts

Add Pacific scallops \$17

**CHEF NED'S FAMOUS
MAPLE AND MUSSEL SEAFOOD CHOWDER**

Fennel pollen, foraged sumac, crispy bacon

MAIN

HONEY ROASTED FRASER VALLEY TURKEY

Golden potato puree, Naramata apricot butter,
turkey cream

or

**PAN SEARED
LITTLE CEDAR FALLS STEELHEAD**

Naramata apples, ohile onion soubise, confit of local
potatoes

DESSERTS

LATE HARVEST RIESLING CHEESECAKE

Caramelized pear, salted walnut praline

or

**MERROIR DARK CHOCOLATE &
HAZELNUT TORTE**

Cocoa nib & bourbon ice cream

menu subject to change

NARAMATA INN

HOLIDAY DINNER MENU

PRIVATE DINING - SAMPLE DINNER

3 COURSE: \$85
WINE PAIRINGS: +\$60

FIRST COURSE

SQUASH SOUP

Brown Butter Cream, Maple, Pumpkin Seed Granola

or

'SOME SORT OF LETTUCE SALAD'

Naramata Red Wine Poached Pears, Tiger Blue Cheese,
Candied Walnuts
Add Pacific scallops \$17

**CHEF NED'S FAMOUS MAPLE AND MUSSEL
SEAFOOD CHOWDER**

Fennel pollen, foraged sumac, crispy bacon
+ \$15

MAIN

HONEY ROASTED FRASER VALLEY TURKEY

Golden potato puree, Naramata apricot butter, turkey cream
Add Morel mushroom cream \$15

or

PAN SEARED LITTLE CEDAR FALLS STEELHEAD

Naramata apples, ohile onion soubise, confit of local potatoes

ROASTED 63 ACRES BEEF TENDERLOIN

Celery root puree, caramelized vegetables, 'black gold jus natural'
+ \$20

DESSERTS

**PUMPKIN SPICE CHOUX
À LA CREME**

or

**MERROIR DARK CHOCOLATE &
HAZELNUT TORTE**

Cocoa nib & bourbon ice cream

LATE HARVEST RIESLING CHEESECAKE

Caramelized pear, salted walnut praline

menu subject to change