

NARAMATA INN

DINNER

2-COURSE – \$75 3-COURSE – \$85

TO START

PACIFIC SCALLOPS AND CORN

Local corn, fermented cabbage, crispy pork belly, smoked tomato vinaigrette

TANTO LATTE BURRATA

Sweet pepper romesco, sourdough crackers, Venturi Schulze balsamic, black garlic honey

WILD SALMON TARTARE

Stone fruit, Plot Twist herb aioli, fennel, pickled things, buttered brioche

BEETS & NARAMATA HONEY

Whipped ricotta, elderberry cotto, herb oil, oats and seeds

NARAMATA APPLE SOURDOUGH BREAD

House cultured butter, Vancouver Island sea salt

Add \$4 per person

MAIN

WILD BC SEAFOOD

Tomato and BC kelp broth, preserved cherry tomatoes, little neck clams, braised greens

DRY AGED FRASER VALLEY DUCK

Foraged and cultivated mushrooms, confit potatoes,
stone fruit preserve, onion soubise, black garlic jus

63 ACRES BEEF

Béarnaise, beurre noisette, Klippers beets, vegetables of the moment

Add \$15

YARROW MEADOWS CHICKEN 'SUCCOTASH'

Corn croquette, caramelized cabbage, Summerland peppers, crispy bacon

HERITAGE CORN

Stone ground polenta, tomatoes and local squash, black garlic, hazelnuts

TO FINISH

ROASTED ORCHARD FRUIT POT DE CRÈME

Crushed Arlette, roasted orchard fruit

HAZELNUT CHOCOLATE CAKE

Merroir dark chocolate, Fraser Valley hazelnut praliné,
cocoa nib & bourbon ice cream

CARAMEL CHOUX À LA CRÈME

Salted honey caramel, crunchy toffee, crème fraîche sorbet

MERROIR MILK CHOCOLATE & WHISKEY TRUFFLES

ICE CREAM & SORBET

\$6 per scoop



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.

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.

UNEARTHED FARMS | VEGETABLES

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.

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 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.