

NARAMATA INN

NOVEMBER "DINE-INN" DINNER MENU

3 Course \$49

FIRST COURSE

choice of:

PUMPKIN AND SQUASH SOUP

Crème fraîche, maple, sumac

ROASTED BEET AND APPLE SALAD

Fromage Blanc, walnuts, black pepper and apple cider dressing

Add Pacific scallops \$17

63 ACRES BEEF TARTARE

Pickled 'things', toasted bread

Add \$20

MAIN COURSE

choice of:

LITTLE CEDAR FALLS STEELHEAD

Onion soubise, confit potatoes, local vegetables, honey vinaigrette

NED'S SIGNATURE MAPLE AND MUSSEL CHOWDER

Roasted scallops, herbs, foraged sumac, golden potatoes, virgin canola

NARAMATA HONEY ROASTED CHICKEN

Robuchon potatoes, vegetables of the moment, jus natural

VEGETABLES OF THE MOMENT

Confit potatoes, maple emulsion, candied hazelnuts

63 ACRES BEEF

Celery root, braised kale, bordelaise sauce

Add \$20

DESSERT

CARAMEL CHOUX À LA CRÈME

Salted honey caramel, crunchy toffee, crème fraîche sorbet

*At Naramata Inn, nothing is more important than quality, seasonality and freshness.
To ensure you are able to enjoy the very best of the moment, our menus are subject to variation.*

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.

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.