

# NARAMATA INN

## DINNER

*3-course prix-fixe menu \$49*

### **HOUSEMADE BREAD**

milk bread, roast onion, miso butter  
+\$9

## FIRST COURSE

*choice of:*

### **LIVER & ONIONS**

chicken liver tart, cider aspic, roast onions  
apples, crispy shallots

### **LAMB & SUNCHOKE**

lamb and black garlic tortellini  
sunchoke crema, sunchoke chips  
+ \$12

### **LETTUCE & BEETS**

roasted beets, butter lettuce, smoked honey  
yogurt dressing, dill

### **LEEEKS & POTATOES**

grilled overwintered leeks, potato croutons  
aged cheddar mousse

## MAIN

*choice of:*

### **CHAR & SQUASH**

road 17 arctic char, squash bisque  
chili, aioli

### **BEEF & CORN**

coulotte steak, local grits, yams  
beef marmalade  
+\$20

### **CHICKEN & MUSTARD**

roast chicken breast, poached cabbage  
chicken leg croquetas, mustard jus

### **CELERIAC & MOREL**

celeriac and morel pave, kale  
caramelized whey sunflower 'gremolata'

## DESSERT

*choice of:*

### **APPLE "PIE"**

caramelized apple, feuilletine crust  
bergamot mousse

### **PARSNIP & CHOCOLATE**

glazed overwintered parsnip, chocolate 'nemesis'  
cocoa nib, parsnip crumble

### **CHERRY TRIFLE**

hazelnut financier, preserved cherries  
tonka bean diplomat cream  
+\$7

**JACOB DEACON-EVANS**

Naramata Inn Chef

**MACIÀ BAGUR**

Executive Sous Chef

*At Naramata Inn, quality, seasonality, and freshness are paramount.  
To ensure you are able to enjoy the very best of the moment, our menus are subject to variation.*