

# NARAMATA INN

## DINNER

### FIRST COURSE

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#### **TARTARE - 22**

lamb tartare, young garlic emulsion, tahini, preserved chillis, early season arugula & lamb bonito

#### **MORELS - 26**

wild lilies, young potato mousse, smoked xo

#### **ASPARAGUS - 19**

klipper's asparagus, shawn's eggs, schinkenspeck & brown butter hollandaise

#### **SPRING GREENS - 15**

karla's salad mix & young vegetables, labneh, elderflower, apple vinaigrette

#### **RABBIT - 24**

rabbit cannelloni, stinging nettles, buttermilk besciamella

### MAIN

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#### **BEEF - 46**

grass fed striploin, double stuffed sunchoke, cabbages & confit onion sauce

#### **CHICKEN - 34**

gnocchi, brian's oyster mushrooms, jus gras

#### **CHAR - 36**

road 17 arctic char, young choys, wild rice & spiced char jus

#### **CARROT - 28**

ricotta, leeks, green onion salsa verde & carrot jus

#### **HALIBUT - 38**

t-aah-quihah long line halibut, spinach, walnuts, confit potatoes & ajo blanco

### DESSERT

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#### **APPLE - 14**

compressed apple, yoghurt sorbet, sumac, apple fritters

#### **PEACH - 17**

trifle of fraser valley hazelnuts, preserved peaches & tonka cream

#### **HONEY - 14**

portuguese honey cake, milk & rose ice cream, rosehip jelly & honeycomb

Jacob Deacon-Evans, Naramata Inn Chef  
Macià Bagur, Executive Sous Chef

*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

## **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.

## **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.

## **FARM HOUSE | CHEESE**

The Farm House Natural Cheeses produces handmade artisan cheeses and specialties from the rich, fresh whole milk of the farm's own dairy cows and goats. Everything is made right on their farm in British Columbia's beautiful Fraser Valley.

## **CAMPBELL CREEK RANCH | EGGS**

Owned by Shawn Campbell, Campbell Creek Ranch is located just across the lake in Summerland. Known for their truly free-range grass-fed lambs, cows, and chickens, we are proud to serve Campbell Creek Ranch's eggs.

## **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.

## **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.

