

# ELIZA

*Our plates are intended to be shared & served tapas style in any order.*

## SMALL PLATES

<b>BEETS</b>	15
smoked, chewy beets, "boursin" dressing	
<b>LETTUCE</b>	12
young romaine heads with green goddess dressing & cheddar	
<b>TIGER BLUE</b>	14
sunflower macaron with Poplar Grove blue cheese & beet jam	
<b>GRILLED CHEESE</b>	21
brie & coppa stuffed sourdough sandwich with Macia's BBQ sauce	
<b>AGED CHEDDAR</b>	14
black pepper gougeres stuffed with Farmhouse aged cheddar & green apricot chutney	
<b>CAVIAR</b>	60
northern divine caviar with house chips, crème fraiche & sweet onions	
<b>CANDIED SALMON</b>	16
lightly smoked, maple cured salmon with cucumber	
<b>BEEF TARTARE ROLL</b>	21
Hank's beef, café de Paris butter in a brioche bun	
<b>SALMOREJO</b>	15
cold soup of heirloom tomatoes & stone fruit with torn croutons & fresh herbs	
<b>CHICKEN CROQUETTAS</b>	14
creamy & crispy chicken bites with caramelized onions & aioli	
<b>BEEF &amp; POTATOES</b>	16
fancy hashbrowns with beef & mushroom "marmalade"	

## SNACKS

<b>OLIVES</b>	7
house blend	
<b>CHIPS</b>	6
all-dressed dip	
<b>DANA'S BREAD</b>	8
artisan sourdough, miso onion butter	
<b>PADRON'S</b>	10
pepper roulette of local green peppers pan fried with Vancouver Island Sea salt	

## BIGGER PLATES

<b>EGGPLANT &amp; PEPPERS</b>	22
grilled eggplants dressed in white garlic sauce & romesco sauce	
<b>DUCK &amp; CORN</b>	32
slow cooked Fraser Valley duck legs, Brent's corn, heirloom onions & corn bread	
<b>LING COD</b>	34
poached cod filet, parsley pil pil & wilted greens	

## SWEETS

<b>BASQUE CHEESECAKE</b>	14
brie, burnt cheesecake, fruit jam	
<b>OUR NEIGHBOUR'S FRUIT CRUMBLE</b>	12
classic crumble with rotating fruits & yoghurt sorbet	
<b>ICE-CREAM SANDWICH</b>	11
smoked milk ice-cream & dulce de leche between chocolate cookies	

*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.*