

BIRDS
OF A
FEATHER
FEAST
TOGETHER

PRIX FIXE
2 COURSES – \$75 3 COURSES – \$89

TO START

BEETS

*Karla's beets dressed with James's berries, Farmhouse yoghurt mousse,
Fraser valley hazelnut & sweet herbs*

TOMATOES

*Heirloom tomatoes, basil, charred bench peach dressing,
Luigi's mozzarella*

CUCUMBER

*Panzanella of heirloom cucumbers & melons with a chilled soup
of their own making*

QUAIL

*Roasted quail breast, seed crusted confit leg, roasted corn bisque
& chili condiment
Add \$4*

STURGEON

*Smoked sturgeon carpaccio, young potatoes with sauce gribiche
Add Northern Divine Caviar \$50*

MAIN

BEEF

*Hank's grassfed beef striploin, heirloom onions, potato "Anna" with
a bone marrow, beef jus
Add \$10*

SALMON

Line caught salmon, Karla's zucchini with a tomato butter sauce

CHICKEN

*Fraser Valley chicken breast, Tom's salsify, chanterelles,
& a toasted milk sauce*

LAMB

Roasted lamb saddle, braised lamb shoulder & eggplant 'muhamarra'

MUSHROOM

*Brian's mushrooms, Unearthed farms polenta, Brent's corn with a smoked
pepper & seed dressing*

*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.*

A \$40 corkage fee per 750ml bottle of wine applies, and we only allow wines that are not carried on our own list.

OUR PARTNERS

Our mission is to bring the best of the Okanagan's gastronomy, hospitality, lifestyle and artisanship to the world.

Our menus are inspired by the unique and diverse flavours, ingredients and producers of the region. They change daily, weekly and seasonally. We harvest ingredients from the Okanagan wild, sometimes even from our neighbour's gardens and push ourselves to only source and support small, local producers.

We care deeply about what's on your plate and can't wait to showcase, what we affectionately call, French Naramatian cuisine - a reference to our unique culinary philosophy that is rooted in classic French technique and elevated by the region's unparalleled ingredients.

HANKS GRASS FED BEEF | BEEF

Hank's cattle are born and raised on the family farms of beautiful British Columbia – where the health and well being of the cattle are a top priority. Hank's cattle are fed same healthy diet year-round to ensure consistent high quality offering local healthy 100% premium grass fed beef finished grain free with no hormones or steroids.

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.

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.

“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 throughout the Okanagan.

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.

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.

THOMAS TUMBACK 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.

EVERYTHING WILD BY SCOTT MORAN

Our man in the wild. Scott Moran comes from a family of wild food lovers. Scott provides us with all sorts of wild mushrooms, plants & herbs from our region.

CAMPBELL CREEK RANCH

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's eggs.

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.

NARAMATA
INN

DINNER

