

NARAMATA INN

Dinner Menu \$69

TO START

Roasted Cauliflower Soup

Toasted Seeds, Sage

or

Beet Salad

Beet Purée, House-Made Ricotta, Crispy Quinoa

or

Grass Fed Beef Tartare

Pickles, Black Garlic Aioli, Toasted Brioche, Cured Egg Yolk

MAINS

Slow Braised BC Grass-Fed Beef Short Rib + \$10

Celeriac Potato Purée, Spring Vegetables,
Caplansky Old Fashioned Mustard

or

Confit Duck Leg

Wild Berry Compote, Potato Pave, Kale, Toasted Seeds

or

Seared Steelhead Salmon

Sunchokes, Asparagus, Broccoli, Beurre Blanc

Add On

Seared Hokkaido Scallops (3) \$12

or

Spot Prawns poached in butter (4) \$16

TO FINISH

Blueberry

Foraged Spruce Tip Meringue, Almond Crumble,
Sheringham Gin & Klassen Farms Blueberry Granita

or

Rhubarb

Shortcake, Hibiscus Syrup, Lime Whip

or

Chocolate

House made, Plot Twist Serrano Ice Cream,
Cocoa Nib Glace, Port Jelly, Walnut Crumble

Sommelier Curated Wine Pairing \$49