

# NARAMATA INN

## Dinner Menu \$119

*Sommelier Curated Wine Pairing \$65*

### First Course

#### Hamachi

Shiso, fermented strawberry, crème fraîche

*or*

#### Beetroot

Blackberry, radicchio, clothbound cheddar

### Second Course

#### Morel

Boudin blanc, foie gras, blanquette

*or*

#### Baked Pacific Oyster

Shiitake, miso sabayon, kombu

### Third Course

#### Dry Aged Duck

Turnip, strawberry, shiso

*or*

#### Flat Iron Steak

Maitake, Walla Walla onion, Arima sancho

*or*

#### Halibut “à la nage”

Courgette, dill, scallop

### Fourth Course

#### Mille-Feuille

Sour cherry, tonka bean, chocolate

*or*

#### Pavlova

Berries, sesame, buttermilk

*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.*