

# NARAMATA INN

## Dinner Menu \$135

*Sommelier Curated BC Wine Pairing \$65*

*Premium Curated Wine Pairing \$95*

### Snacks

Takoyaki  
Gruyère, truffle

Albacore Tuna  
Matsutake, miso

Wild Shrimp  
Sour cream, horseradish

### First Course

Hamachi  
Fermented tomato, turnip, allium  
*or*

Dungeness Crab  
Melon, cucumber, ginger

### Second Course

Chawanmushi  
Squash, scallop, vin jaune  
*or*

Egg Noodle  
Clam, fennel, sea lettuce

### Third Course

Dry Aged Duck  
Pear, turnip, Sancho  
*or*

Halibut  
Vadouvan, courgette, chili

### Fourth Course

Pear  
Sweet potato, mead sabayon, pumpkin seeds  
*or*

Plum  
Cassia buds, umeboshi, whiskey

Mignardise  
Koji financier  
Sunflower, miso, shoyu

*Please inform your server of any dietary restrictions or allergies*