

BIRDS OF A FEATHER FEAST TOGETHER

OUTLANDISH SHELLFISH CHOWDER

*D Dutchmen cream, clams, mussels, steelhead, Naramata sumac
and brown butter 🌱*

23

ORGANIC BC BEEF TARTARE

*Duck egg emulsion, our pickles, grainy mustard,
quince vinaigrette, sourdough*

27

CARAMELIZED LOCALMOTIVE CARROTS AND ENDIVE

Naramata honey, local ricotta and Bernadette's walnuts

18

PACIFIC SCALLOPS AND CRISPY PORK BELLY

Parsnips, Ambrosia apple, foraged rosehip vinaigrette 🌱

27

MEDLEY ORGANICS POACHED PEAR AND SWEET PIT FARM SQUASH SALAD

Tiger Blue cheese, Venturi Schulze balsamic and hazelnuts

19

WILD PACIFIC HALIBUT

*Garnet Valley celeriac cream, crispy kale, housemade cider vinaigrette,
foraged sumac 🌱*

43

SLOW ROASTED YARROW MEADOW CHICKEN

*Composition of parsnips, roasted Summerland mushroom cream,
jus natural*

39

LITTLE CEDAR FALLS STEELHEAD

*Ambrosia apple and Gelderman Farms bacon choucroute,
winter squash 🌱*

39

GOLDEN POTATO GNOCCHI

*Salt Spring Island mussels, Manila clams, potato and cultured butter broth,
cipollini crema, tarragon, crisp kale and Terroir cheese 🌱*

33

DRY AGED FRASER VALLEY DUCK

Red cabbage jam, charred onions, beets, roasted duck and juniper jus

41

CHICKPEA AND CARAMELIZED RADICCHIO PANISSES

Roasted carrot and hazelnut romesco, laird lentil purée

29

DUO OF ORGANIC BC BEEF

Glazed and braised short rib, striploin, pommes Anna, cellared carrots

47

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 Naramatian cuisine.

BLUE GOOSE BEEF

The Blue Goose Cattle Co. believes that healthy land produces healthy animals. This family-owned working cattle ranch in the South Cariboo region of B.C. oversees 250,000 acres of land, implementing innovative land stewardship plans to preserve healthy forests and grasslands, diverse plant communities, clean water and wildlife habitat.

THOMAS TUMBACH AT LOCALMOTIVE

Thomas has a degree in Agriculture and Sustainable Land and Food Systems. He has spent much of his life involved with farming, and started Localmotive in 2005 to help develop local food distribution networks that connect organic farmers with consumers in BC’s Interior. He has a passion for producing high quality, fresh organic vegetables.

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.

UPPER BENCH WINERY + CREAMERY

Hand-crafted in an on-site, state-of-the-art creamery only 12 minutes from the Inn, Shana and her team use 100% pasteurized Canadian cow’s milk from D Dutchmen Dairy in Sicamous, BC.

GELDERMAN FARMS

Abbotsford’s Gelderman Farms was founded by Jerry and Audrey Gelderman in 1978. Along with their grown children, the Geldermans have expanded their operation over the past 30 years to become a 500 sow farrow-to-finish operation that also grows 25 acres of blueberries. The family business continues to add innovations to ensure control over how their herds and crops are raised.

JEROME AT MEDLEY ORGANICS

Medley Organics is a certified organic small farm business in Summerland with a small but highly established acreage. Jerome grows the very best organic vegetables in the entirety of Summerland.

POPLAR GROVE CHEESE

This boutique cheesery has a mission to create delicious, handmade, small batch cheeses from their perch on the Naramata Bench. With premium ingredients from D Dutchmen Dairy and artisanal attention to detail, each cheese is handled several times through the process producing consistently high quality, French-style cheeses.

JERSEYLAND ORGANICS

Jerseyland Organics is a family owned and operated dairy in Grand Forks, BC. In 1994, Jerseyland Cheese began commercial production after completing the transition to “Certified Organic” status, making it BC’s first producer of organic cheese, yogurt and dairy.

YARROW MEADOW

For five generations, the Falk family has raised poultry in the small farming community of Yarrow, nestled between the Cascade Mountains and the Fraser River, in the Fraser Valley. Their flocks enjoy aquifer-fresh water, wood-chip bedding, and spacious cage-free barns with plenty of natural light. They believe that allowing their birds to thrive results in the very best quality.

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.

RABBIT RIVER FARMS

Producing our free-run eggs, Rabbit River’s family-owned farms are committed to socially responsible, sustainable and humane farming practices, with their chicken flocks living in a cage-free environment, and receiving top quality feed, clean water, fresh air and tender care. Based in Richmond, B.C., they were the very first SPCA (Humane) certified farm in Canada.

LITTLE CEDAR FALLS

Based near Nanaimo on Vancouver Island, Little Cedar Falls produces premium land-raised, sustainable steelhead salmon. A member of Ocean Wise, the aquafarming company is a pioneer in land-based salmon production, from egg to plate.

NARAMATA INN DINNER

