

IL CAMINETTO

ANTIPASTI

served family style

gem lettuce "caesar"

classic dressing, shaved pecorino romano cured egg, herbs + capers

burrata + pemberton squash

squash caponata, okanagan pear winter greens, herb vinaigrette hazelnut crumb

salumi misto

selection of local & imported salumi + seasonal preserves

SECONDI

your selection

wild mushroom risotto

acquerello rice with white wine, parmigiano reggiano truffle essence + baby herb salad

rigatoni bolognese

brant lake wagyu beef ragu + parsley

chicken saltimbocca

prosciutto + sage wrapped chicken breast truffle + mushroom tortelloni, red cabbage roasted sunchoke, chicken wing jus

lightly grilled branzino

'ndjua + root vegetable soffrito, gigante beans roasted broccolini, shaved fennel

fillet of beef tenderloin

roasted celery root, pemberton fingerling potato charred onion petals, ruby port jus

DOLCI

your selection

chocolate torta

valrhona "milk chocolate" pudding, raspberry sorbetto

tiramisu

whipped mascarpone, espresso, lady fingers + cocoa

gelato e sorbetto

pairing of chocolate gelato + mango sorbetto

\$99 per guest

IL CAMINETTO

ANTIPASTI

served family style

gem lettuce "caesar"

classic dressing, shaved pecorino
cured egg, herbs, capers
focaccia croutons

burrata + pemberton squash

squash caponata, okanagan pear
winter greens, herb vinaigrette
hazelnut crumb

salumi misto

selection of local & imported
salumi + seasonal preserves

PRIMI

served family style

rigatoni al pomodoro

fresh tomatoes, parmigiano reggiano, olive oil + basil

SECONDI

your selection

wild mushroom risotto

acquerello rice with white wine, parmigiano reggiano
truffle essence + baby herb salad

branzino

'ndjua + root vegetable soffrito, gigante beans
roasted broccolini, shaved fennel

fillet of beef tenderloin

roasted celery root, pemberton fingerling potato
charred onion petals, ruby port jus

chicken saltimbocca

prosciutto + sage wrapped chicken breast
truffle + mushroom tortelloni, red cabbage
roasted sunchoke, chicken wing jus

DOLCI

your selection

tiramisu

whipped mascarpone
espresso lady fingers + cocoa

gelato e sorbetto

chocolate gelato
raspberry sorbetto

chocolate torta

valrhona "milk chocolate" pudding
raspberry sorbetto

\$109 per guest