

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

BUON SAN VALENTINO!

four-course prix fixe menu

\$99 per person

[f](#) [t](#) [@](#) @ilcaminettowhis

ANTIPASTI

- choose one -

scallop crudo

crisp dungeness crab, confit meyer lemon
salsa verde, celery + baby herb salad

chestnut + porcini soup

wild + cultivated mushroom duxelle
buffalo parmigiano, pickled salsify

carpaccio

seared beef filet, pickled shimeji mushrooms
egg yolk, arugula + sourdough crostini

burrata + heirloom squash tartelette

compressed okanagan apple, almond crema
balsamic, pumpkin seed gremolata

bc oysters 'mimosa'

1/2 dozen, prosecco foam, orange pearls
preserved orange

PRIMI

- choose one -

cappelletti al forno

quattro formaggi, pomodoro, basil

lobster + saffron linguine

nova scotia lobster, white wine, cream
chilies, carrots, breadcrumbs

bc mushroom risotto

carnaroli rice, parmigiano reggiano
truffle essence + baby herb salad

veal cheek ragu + ricotta gnocchi

chanterelle mushrooms, sauce genovese
parsley gremolata, pangrattato

SECONDI

- choose one -

pink peppercorn crusted venison

slow cooked venison shank croquette
forma nova beets, cippolini onions
red currant jus

grilled branzino

prawn ravioli, fennel + prawn vellutato
shaved vegetable salad

yarrow meadows duck breast

north arm farm parsnip, roasted pear
ruby port + black truffle agrodolce

rr ranch ribeye *for two*

grilled 16oz steak for the table, arugula salad
cauliflower gratinato
\$25 supplement per person

DOLCI

- choose one -

budino caramello

salted caramel pudding
toasted nuts + caramel sauce

torta caprese

almond praline, dark valrhona chocolate
stracciatella gelato

gelato e sorbetto

fresh made in house daily
utilizing local ingredients

petit fours + chocolate

- add to any dish -

2 pan seared scallops \$10 | 2 grams black truffle \$22 | 12 grams northern divine caviar \$79