

WHISTLER, BRITISH COLUMBIA

# IL CAMINETTO

4242 VILLAGE STROLL

## BUON SAN VALENTINO!

four-course prix fixe menu

\$109 per person

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

### ANTIPASTI

- choose one -

#### bc kusshi oysters

strawberry mignonette, sparkling rose granita

#### yellowtail crudo

apple + parsley vinaigrette, northern divine caviar  
shaved radish, jalapeno, squid ink gnocco fritto

#### chestnut + porcini soup

truffle arancini, pickled crosnes  
40 month aged parmigiano foam

#### okanagan beef carpaccio

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

#### d.o.p. mozzarella + prosciutto di parma

preserved okanagan stonefruit  
sicilian olive oil

\$7 supplement

### PRIMI

- choose one -

#### cappelletti al forno

quattro formaggi, pomodoro, basil

#### lobster + saffron linguine

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

#### bc chanterelle + squash risotto

locally foraged winter mushrooms, carnaroli rice  
mountain aged parmigiano reggiano  
baby herb salad

#### wagyu beef cheek ragu + ricotta gnocchi

green kale, sauce genovese  
parsley gremolata, pangrattato

\$9 supplement

add 2 grams black truffle \$22

### SECONDI

- choose one -

#### sungold lamb rack

confit lamb shoulder, textures of cauliflower  
mint salsa verde, lamb jus

#### ora king salmon

prawn ravioli, fennel + sea urchin vellutato  
shaved vegetable salad

#### yarrow meadows duck breast

north arm farm rutabaga, swiss chard  
duck fat pattatine fritte  
cherry + black truffle agrodolce

#### roasted northern gold beef *for two*

14 oz okanagan tenderloin for the table  
cauliflower gratinato, salsa verde + ruby port jus

\$25 supplement per person

### DOLCI

- choose one -

#### budino caramello

salted caramel pudding  
toasted nuts + caramel sauce

#### tiramisu

whipped mascarpone, espresso  
lady fingers, shaved chocolate

#### cioccolata e fragola

strawberry sorbetto + chocolate gelato  
chocolate covered strawberries

#### baba napoletano

ginger, lemon + vanilla syrup, crema chantilly  
roasted pear brunoise, grappa

- add to any dish -

12 grams northern divine caviar \$89 | 30 grams oscietra caviar \$220 | kagoshima prefecture A5 wagyu striploin \$32/oz (2oz min.)

# IL CAMINETTO

*whistler culinary director  
james walt*

*executive chef  
mark mcLoughlin*

*restaurant director  
jeff stewart*