

WHISTLER, BRITISH COLUMBIA

IL CAMINETTO

4242 VILLAGE STROLL

BUON SAN VALENTINO

four-course prix fixe menu

\$129 per person

wine pairings \$79 per person

ANTIPASTI

- choose one -

fresh shucked oysters (4)

preserved pemberton strawberry mignonette
strawberry pearls, lemon thyme

yellowtail crudo

citrus + fennel insalata, tomatillo salsa verde
herb fritti, sicillian olive oil

chestnut + porcini soup

honeycrisp apple, roasted chestnuts
black truffle arancini, montasio crema

carpaccio di manzo

seared beef tenderloin, arugula, egg yolk
pickled shimeiji mushrooms, sourdough crostini

mozzarella di bufala

rootdown farm beet tarte, winter greens
concord grape, saba

PRIMI

- choose one -

ricotta gnocchi

fontina fonduto, black tuffe
celery leaf salad, chive

north arm farm squash raviolo

pecorino, piedmontese hazelnut
brown butter, fried sage

spaghetti pomodoro

italian d.o.p. tomatoes, parmigiano reggiano
extra virgin olive oil, basil

SECONDI

- choose one -

duo of okanagan beef

beef cheek brasato + holstein striploin
creamy parmigiano polenta, tallow poached turnips
parsley gremolata

roasted b.c. sablefish

sicilian olive + roasted tomato medley
zuppa di pesce, pemberton root vegetable ciambotta

eggplant parmigiano al forno

d.o.p. tomato sauce, pesto genovese
provolone + caciocavallo, fonduto

lobster + saffron linguine

nova scotia lobster, white wine, cream
calabrian chilies, snap peas, breadcrumbs

lumina valley lamb rack for two

cauliflower gratinato, mint salsa verde + ruby port jus
\$10 supplement per person

DOLCI

- choose one -

budino caramello

salted caramel pudding
toasted nuts + caramel sauce

tiramisu

whipped mascarpone, espresso
lady fingers, shaved chocolate

valrhona coiccolato bomba

hazelnut + coiccolato cream
strawberry sorbetto, chocolate gelato
chocolate covered strawberries

- add to any dish -

30 gr oscietra caviar \$220 | black truffle \$11/gr (2gr min.) | seared scallops \$12 | kagoshima prefecture A5 wagyu striploin \$32/oz (2oz min.)