



QUATTRO

RESTAURANTS

DINE IN WHISTLER 2011 SPRING THREE COURSE \$39

QUATTRO AT WHISTLER IS PLEASED TO OFFER A THREE COURSE MENU FEATURING CHOICES FROM OUR SIGNATURE ITEMS AS WELL AS SEASONAL CREATIONS FROM EXECUTIVE CHEF JEREMIE TROTTIER. YOUR CHOICE OF APPETIZERS, PASTAS AND MAINS ARE SURE TO MAKE YOUR MEAL ONE OF THE MOST MEMORABLE ONE IN WHISTLER.

ANTIPASTI

ARANCINI - Merguize, chorizo, asiago risotto ball and tomato chipotle

POLPETTE DI MARE - Crab and scallop cakes, chive moscato aioli, orange fennel

CESARE - Romaine hearts, bold anchovy garlic dressing, croutons, parmigiano reggiano

PRIMI

SPAGHETTI QUATTRO - For Italians only

RISOTTO FUNGHI - Wild mushroom risotto, parmigiano reggiano, white truffle oil

RIGATONI PECORARI - Beef and lamb Bolognese, herb ricotta

SECONDI

SALMONE ALL'ARANCIATA - Glazed wild salmon, orange, honey, pickled fennel, baby arugula

ANATRA STELLATA - Yarrow farm duck breast and leg confit duo, star anise blueberry succo

SCALOPPINE VIA VENETO - Breaded provimi veal, bocconcini, tomato, basil

Suggested 18% service charge added to parties of 8 or more. Subject to applicable taxes.

604 905 4844

www.quattrorestaurants.com