

QUATTRO AT WHISTLER

SPRING 2017

GLUTEN FREE MENU

Please inform your server if this is an allergy

APPETITOSI STUZZICHINI

COURSE 1

ORTOLANA MIXED GREEN SALAD, VINE RIPENED TOMATO, BALSAMIC VINAIGRETTE	12
BARBABIETOLA CON NOTI WHITE BALSAMIC PICKLED BEETS SALAD, CARROT PUREE, BABY ARUGULA, SPICY PECANS	13
VONGOLE FRESCHE FRESH MANILA CLAMS, WHITE WINE, GARLIC, PEPPERONCINO, ITALIAN PARSLEY, LEMON	16

WARM ITALIAN OLIVES 8

ADD \$3

RADDICCHIO BOCCONCINI GRILLED RADICCHIO, MOZZARELLA, PROSCIUTTO, SOUR CHERRY VINAIGRETTE	16
CARPACCIO FUNGHI PORTOBELLO MUSHROOM CARPACCIO, GOAT CHEESE, ARUGULA, PISTACHIO VINAIGRETTE	16

ADD \$5

CARPACCIO SENAPE BEEF TENDERLOIN, MUSTARD AIOLI, TRUFFLE OIL, PARMIGIANO REGGIANO, ARUGULA	19
FEGATO D'OCA FINOCCHIATO SEARED QUEBEC FOIE GRAS, RUBY PORT REDUCTION, PICKLED FENNEL	22
FRESH BURRATA VINE RIPENED TOMATOES, FRESH BASIL, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL	23

L'ABBUFFATA, THE ROMAN FEAST

FIVE COURSE CHEF'S MENU SERVED FAMILY STYLE ON PLATTERS
\$79 PER PERSON, MINIMUM TWO

Gluten free menu

Please inform your server if you have any allergies

Suggested 18% service charge added to parties of 6 or more. Subject to applicable taxes.

604 905 4844

www.quattrorestaurants.com

QUATTRO AT WHISTLER

SPRING 2017

GLUTEN FREE MENU

Please inform your server if this is an allergy

COURSE 2

PASTA*

PASTA WILL BE SUBSTITUTED WITH A GLUTEN FREE CORN PENNE

QUATTRO FOR ITALIANS ONLY	22
GHIOTTONE MINCED CHICKEN BRANDY CREAM	22
RISOTTO ALL'ANATRA DUCK LEG CONFIT, CANDIED ORANGE ZEST, CRISP SAGE, ROASTED ALMONDS	23
POMODORO FRESH TOMATO BASIL SAUCE	23
PESTO BASIL, GARLIC, PINE NUTS, PARMIGIANO REGIANNIO	23
TARTUFATI BC WILD MUSHROOMS, WHITE TRUFFLE OIL, FRESH SAGE, PORCINI CREAM SAUCE	23
ADD \$5	
RIGATONI PECORARI LAMB AND BEEF BOLOGNESE, HERB RICOTTA	23
PESCATORE PRAWNS, SCALLOPS, MANILA CLAMS, FRESH HERBS, TOMATO WHITE WINE	25

PESCE, POLLAME E CARNE

SALMONE FINOCCHIATO ORANGE DIJON GLAZED WILD SALMON, PICKLED FENNEL, BABY ARUGULA	32
CARNE AL CAVOLFIORE BRAISED ALBERTA BEEF CHUCK-FLAT, ROASTED CAULIFLOWER, ROOT VEGETABLE SUCCO	32
PETTO DI POLLO AL ZAFFERANO MAPLE HILLS FREE RUN CHICKEN BREAST, SWEET CORN SAFFRON	32
ADD \$10	
IPPOGLOSSO ALLA CROSTA PISTACHIO CRUSTED NORTH PACIFIC HALIBUT FILET, FIRE ROASTED RED PEPPER SAUCE	38
GALLETTO AL MATTONE PRESSED CORNISH GAME HEN, GARLIC, PEPPERONCINO, RIVIERA HERBS MIX	38
BRACIOLETTE D'AGNELLO AUSTRALIAN LAMB RACK, DIJON MUSTARD CRUST, CANDIED FIG AND THYME SUCCO	44
FILETTO AL MARSALA MESQUITE GRILLED "AAA" BEEF TENDERLOIN, MARSALA ONION SUCCO	46

Gluten free menu

Please inform your server if you have any allergies

Suggested 18% service charge added to parties of 6 or more. Subject to applicable taxes.

604 905 4844

www.quattrorestaurants.com