

# CinCin

## DEGUSTA LA TERRAZZA DINNER 2018

### MENU

#### RECEPTION

albacore tartare on grilled sourdough  
beef carpaccio, mustard and arugula  
goat cheese, roasted beet - grilled orange  
**2017 Domini Veneti Soave Classico**

#### FIRST COURSE

dungeness crab with crushed avocado - preserved meyer lemon  
**2017 Tenuta Le Colonne Vermentino**  
**2017 Pio Cesare L'Altro Chardonnay**

#### SECOND COURSE

organic carnaroli risotto - wild foraged porcini mushrooms, summer truffle  
**2014 Pio Cesare Classic Barbaresco**  
**2014 Pio Cesare Classic Barolo**

#### THIRD COURSE

bone in rib-eye of beef hanging over fire - roast tomatoes, summer vegetables  
**2013 Podere Brizio Brunello di Montalcino**  
**2013 Poggio Landi Brunello di Montalcino**

#### FOURTH COURSE

parmigiano reggiano - parma, italy  
ubriaco - veneto, italy  
**2015 Domini Veneti La Casetta Valpolicella Classico Superiore Ripasso**  
**2012 Domini Veneti Vigneti di Jago Amarone Classico**

#### DESSERT

lemon-poppy seed macaron  
flourless chocolate cookie  
strawberry jelly

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