

# CinCin

## DINE OUT VANCOUVER FESTIVAL 2021

*49 per guest*

### **anti pasti**

#### **caesar salad**

baby gem lettuce, croutons, parmesan, anchovy

#### **bruschetta**

grilled red fife bread, white beans, tuscan kale, lemon, olive oil, chili

#### **grilled humboldt flying squid**

arugula and lemon, chili oil

#### **beef carpaccio**

mustard aioli, arugula and parmesan (\$10 supplement)

### **secondi**

#### **steelhead trout**

sicilian spiced chickpeas, grilled rapini, vierge sauce

#### **beef brasato**

red wine and tomato braised boneless short rib  
agrodolce cabbage and parsnip puree

#### **smoked sablefish risotto**

honey, maple vinager and dijon dressing, herbs

#### **cassareccia all' arabiatta**

in house made casarecce pasta, chili, garlic, olive oil, tomato and basil

### **dolci**

#### **panna cotta**

tahitian vanilla, blood orange, oat crumble

#### **tiramisu**

espresso and rum-soaked ladyfingers, coffee mascarpone cream

#### **house-made gelato**

made with seasonal ingredients + garnishes

*Executive Chef - Andrew Richardson, Chef de Cuisine - Andrea Alridge*