

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

risotto bianco

flaked smoked sablefish, 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