

# CinCin

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## FARM TO TABLE DINNER

*Six-Courses | \$149 Per Guest*

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**canapes**      **zucchini fritti, calabrian chili honey**  
**peeled cherry tomatoes, sherry vinaigrette, basil**  
**spinach arancini, green onion aioli**

**first course**      *black table / hazelmere / farmhouse*  
**english pea and leek tart**  
white wine and verjus zabaglione, mint  
fermiere cheese on a bed of green salad

**second course**      *hazelmere / hannah brook farm*  
**wood-grilled peaches and plums with burrata from Puglia**  
venturi schulze balsamic vinegar, nepitella  
toasted agassiz hazelnuts, focaccia

**third course**      *black table / farmhouse*  
**ravioli of ricotta and fermiere**  
tomato passata, wood-fired sungold tomatoes  
basil, olive oil

**fourth course**      *hazelmere / north arm farm*  
**wood-grilled cauliflower**  
sicilian spiced vinaigrette, pangrattato, pickled shallots  
fine herbs, creme fraiche

**fifth course**      *farmhouse dairy / hannah brook farm*  
**apricot sorbetto**  
creme fraiche, herb jelly

**sixth course**      *hazelmere / north arm farm*  
**honey semifreddo**  
berries, berry broth infused with false chamomile

**take home gift**      **jam filled shortbread cookies**

*Chef de Cuisine* Eddie Muñoz

*Pastry Chef* Gizelle Paré

*Menu items are subject to change due to seasonality and product availability*