

CinCin

Farm *to* Table

reception

semi-dried beet and mushroom tartare

summer truffle and kale arancini

'scalogno fritto' fried shallot

first course

hazelmere farm

zuppa di verdure estive, chilled cucumber and fennel soup

second course

north arm farm

burrata, pickled green strawberry, rhubarb and arugula,
olive oil gelato

third course

glorious organics

mazzetto di insalate, caesar lovage dressing, egg,
parmesan, grilled croutons

fourth course

north arm farm

housemade penne pasta with mushroom tomato sauce

fifth course

hazelmere farm

wood-fire grilled and roasted seasonal vegetables
with farro verde

sixth course

glorious organics

herb sorbetto

seventh course

glorious organics / vari-berry

rhubarb tart, crema pasticcera, honey poached rhubarb

Chef de Cuisine - Kyle Lee, Pastry Chef - Gizelle Pare

Menus are subject to change due to seasonality and product availability.