

CinCin

FIRST

fire roasted cinderella pumpkin soup
crispy sage, brown butter, star anise

baby gem caesar
parmesan, anchovies, caesar dressing

MAIN

pan seared wild bc sablefish
castelluccio lentils, spinach, roast salsify, red wine sauce

rossdown farm chicken, marinated with garlic and fresh lemon
soft polenta with grana padano, rapini, hand cut salsa verde

penne all' arrabbiata
burrata from puglia with calabrian roggianese chili
grana padano, basil, olive oil

DESSERT

tiramisu
espresso and rum soaked lady fingers
whipped mascarpone cream

vanilla panna cotta
blood orange, kumquat, mosto cotto, evoo

GROUP MENU #1 \$75.00
ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

fire roasted cinderella pumpkin soup

crispy sage, brown butter, star anise

salad of pickled beets with ricotta and piave vecchio

apple, arugula, candied almond, caramelized honey vinaigrette

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, watercress

MAIN

pan seared wild bc sablefish

castelluccio lentils, spinach, roast salsify, red wine sauce

rossdown farm chicken, marinated with garlic and fresh lemon

soft polenta with grana padano, rapini, hand cut salsa verde

wood grilled tenderloin of beef

prosciutto and parmesan potato torta

collard greens, salmoriglio

penne all' arrabbiata

burrata from puglia with calabrian roggianese chili

grana padano, basil, olive oil

DESSERT

tiramisu

espresso and rum soaked lady fingers

whipped mascarpone cream

vanilla panna cotta

blood orange, kumquat, mosto cotto, evoo

GROUP MENU #2 \$89.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

parmesan souffle

twice cooked with spinach and fresh cream

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, watercress

beef carpaccio

truffle aioli, arugula, pecorino al tartufo

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan

MAIN

fillet branzino

lacinato kale, garlic and rosemary roasted potatoes, grilled lemon

alberta lamb rack cooked over fire

grilled radicchio, new season winter squash, sicilian spiced vinaigrette

wood grilled tenderloin of beef

prosciutto and parmesan potato torta

collard greens, salmoriglio

red kuri squash ravioli

brown butter, hazelnut, sage, aged balsamic, parmesan

DESSERT

chocolate mousse cake

dark chocolate mousse, pistachio tuile, brandy cherries

house-made gelato

made with seasonal ingredients

vanilla panna cotta

blood orange, kumquat, mosto cotto, evoo

assorted petit fours

GROUP MENU #3 \$109.00

ITEMS SUBJECT TO SEASONAL CHANGES



CANAPE MENU

*items are priced per dozen
(minimum 2 dozen per selection)*

arancini , preserved lemon, aioli	\$50
black tiger prawn skewered on rosemary - 'saltimboca'	\$50
crostini , blue cheese aioli , salted radish, watercress	\$50
tuna tartare , fresh lemon on crostini	\$65
veal meatball , tomato sauce	\$55
smoked beef tartare , arugula, truffle aioli on crostini	\$55
dungeness crab cake , basil pistou	\$65
slow cooked chicken , tarragon aioli on crostini	\$50
beef carpaccio , parmesan, arugula on crostini	\$60