

# CinCin

## FIRST

### **asparagus soup**

black truffle cream, first pressed olive oil

### **baby gem caesar**

parmesan lace, anchovies, croutons

## MAIN

### **charcoal grilled albacore tuna**

gigante beans, spinach and sicilian olives – basil, olive oil

### **roasted chicken breast**

risotto of wild mushrooms – cavolo nero and natural jus

### **cassareccia all'arabbiatta**

san marzano tomatoes and chili – crispy basil and garlic

## DESSERT

### **tiramisu**

espresso and rum soaked lady fingers  
whipped mascarpone cream

### **vanilla panna cotta**

BC strawberries, basil, oat crumble

**GROUP MENU #1 \$59.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### **whipped ricotta, golden and chioggia beet salad**

smoked orange vinaigrette, toasted pistachios  
seasonal greens

### **baby gem caesar**

parmesan lace, anchovies, croutons

## MAIN

### **golden eagle sablefish**

roasted maitake mushrooms and olive oil mash  
brussels sprout leaves and truffle jus

### **roasted chicken breast**

risotto of wild mushrooms – cavolo nero and natural jus

### **cassareccia all'arabbiatta**

san marzano tomatoes and chili – crispy basil and garlic

## DESSERT

### **tiramisu**

espresso and rum soaked lady fingers  
whipped mascarpone cream

### **vanilla panna cotta**

BC strawberries, basil, oat crumble

## **GROUP MENU #2 \$74.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### **asparagus soup**

black truffle cream, first pressed olive oil

### **glorious organics green leaf salad**

pickled grapes, elderflower vinaigrette

### **wood grilled prawn salad**

glorious green, radish, nocellara olives  
garlic chips, charred citrus vinaigrette

## MAIN

### **roasted chicken breast**

risotto of wild mushrooms – cavolo nero and natural jus

### **golden eagle sablefish**

roasted maitake mushrooms and olive oil mash  
brussels sprout leaves and truffle jus

### **wood grilled tenderloin of beef**

roasted potatoes with rosemary and garlic  
collard greens – salmoriglio

### **cassareccia all'arabbiatta**

san marzano tomatoes and chili – crispy basil and garlic

## DESSERT

### **tiramisu**

espresso and rum soaked lady fingers  
whipped mascarpone cream

### **vanilla panna cotta**

BC strawberries, basil, oat crumble

**GROUP MENU #3 \$84.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### **whipped ricotta, golden and chioggia beet salad**

smoked orange vinaigrette, toasted pistachios  
seasonal greens

### **beef carpaccio**

mustard aioli, pickled shallots, arugula, parmesan

### **wood grilled prawn salad**

glorious green, radish, nocellara olives  
garlic chips, charred citrus vinaigrette

## MID

### **risotto of wild and cultivated mushrooms**

fresh herbs – parmesan lace

## MAIN

### **alberta lamb rack**

castelluccio lentils, black kale, natural jus

### **golden eagle sablefish**

roasted maitake mushrooms and olive oil mash  
brussels sprout leaves and truffle jus

### **wood grilled tenderloin of beef**

roasted potatoes with rosemary and garlic  
collard greens – salmoriglio

### **cassareccia all'arabbiatta**

san marzano tomatoes and chili – crispy basil and garlic

## DESSERT

### **molten chocolate cake**

amedei dark chocolate, apricot cremeux pistachio tuile

### **tiramisu**

espresso and rum soaked lady fingers  
whipped mascarpone cream

### **vanilla panna cotta**

BC strawberries, basil, oat crumble

### **petits fours**

## **GROUP MENU #4 \$92.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### **parmesan soufflé**

twice cooked with spinach and fresh cream

### **wood grilled prawn salad**

glorious green, radish, nocellara olives  
garlic chips, charred citrus vinaigrette

### **beef carpaccio**

mustard aioli, pickled shallots, arugula, parmesan

## MID

### **risotto of wild and cultivated mushrooms**

fresh herbs – parmesan lace

## MAIN

### **wood grilled tenderloin of beef**

roasted potatoes with rosemary and garlic  
collard greens – salmoriglio

### **spaghetti alla carbonara**

pancetta, fresh cream and parmesan

### **alberta lamb rack**

castelluccio lentils, black kale, natural jus

### **cassareccia all'arabbiatta**

san marzano tomatoes and chili – crispy basil and garlic

## DESSERT

### **molten chocolate cake**

amedei dark chocolate, apricot cremeux pistachio tuile

### **tiramisu**

espresso and rum soaked lady fingers  
whipped mascarpone cream

### **vanilla panna cotta**

BC strawberries, basil, oat crumble

### **Assorted petit fours to go**

### **GROUP MENU #5 \$104.00**

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## FIRST

### **baby gem caesar**

croutons and anchovies – crunchy parmesan

## MAIN

### **charcoal grilled albacore tuna**

gigante beans, spinach and sicilian olives – basil, olive oil

### **roasted chicken breast**

risotto of wild mushrooms – cavolo nero and natural jus

### **cassareccia all'arabbiatta**

san marzano tomatoes and chili – crispy basil and garlic

## DESSERT

### **vanilla panna cotta**

BC strawberries, basil, oat crumble

**EARLY GROUP MENU \$49.00**

\* available before 5:30pm only

ITEMS SUBJECT TO SEASONAL CHANGES

# CinCin

## GROUP RECEPTION CANAPE MENU

*ITEMS ARE PRICED PER DOZEN  
(MINIMUM 2 DOZEN PER SELECTION)*

<b>arancini with preserved lemon and aioli</b>	27
<b>black tiger prawn skewered on rosemary - 'saltimboca'</b>	30
<b>crostini with blue cheese aioli, salted radish and watercress</b>	27
<b>tuna tartare with fresh lemon on crostini</b>	36
<b>crispy potato chip with potato puree, chives and truffle</b>	36
<b>preserved tuna on crostini with black olive</b>	30
<b>veal and pork meatball with tomato sauce</b>	36
<b>smoked beef tartare, arugula, truffle aioli, on crostini</b>	48
<b>slow cooked chicken with tarragon aioli on crostini</b>	36
<b>ravioli with ricotta and hazelnuts, parmesan and truffle</b>	40
<b>dungeness crab cake with basil pistou</b>	48
<b>slow cooked chicken with tarragon aioli on crostini</b>	36
<b>beef carpaccio, parmesan and arugula on crostini</b>	48

*other toptable venues*

*Thierry Chocolaterie Patisserie Cafe on Alberni Street  
Elisa Steakhouse in Yaletown  
Blue Water Cafe + Raw Bar in Yaletown  
Araxi Restaurant + Oyster Bar in Whistler Village  
Bar Oso in Whistler Village  
Il Caminetto in Whistler Village  
Oceans in New York City*

*[www.toptable.ca](http://www.toptable.ca)*