

CinCin

FIRST

butternut squash soup

crème fraîche, brown butter, pumpkin seeds, crispy sage

baby gem caesar

parmesan, anchovies, croutons

MAIN

pan roasted pacific ling cod

charred scallion potato puree, mediterranean olive and citrus salsa

roasted chicken breast

risotto of wild mushrooms – cavolo nero and natural jus

linguine primavera

calabrian roggianese chili, garlic and olive oil
broccolini, kale, wild and cultivated mushroom

DESSERT

tiramisu

espresso and rum soaked lady fingers
whipped mascarpone cream

vanilla panna cotta

macerated strawberries with basil, dehydrated rhubarb
gluten free oat crumble, strawberry rhubarb coulis

GROUP MENU #1 \$65.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

butternut squash soup

crème fraîche, brown butter, pumpkin seeds, crispy sage

whipped ricotta, golden and chioggia beet salad

smoked orange vinaigrette and toasted pistachios

wood grilled prawn salad

nocellara olives, radish and garlic chips
charred citrus vinaigrette

MAIN

roasted chicken breast

risotto of wild mushrooms – cavolo nero and natural jus

sablefish from bc

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

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

vegetarian lasagna with arugula salad

fresh pasta with tomato, parmesan and arugula

DESSERT

tiramisu

espresso and rum soaked lady fingers
whipped mascarpone cream

vanilla panna cotta

macerated strawberries with basil, dehydrated rhubarb
gluten free oat crumble, strawberry rhubarb coulis

GROUP MENU #2 \$84.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

parmesan soufflé

twice cooked with spinach and fresh cream

wood grilled prawn salad

nocellara olives, radish and garlic chips
charred citrus vinaigrette

beef carpaccio

burgundy truffle and truffle aioli, arugula, pecorino al tartufo

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan lace

MAIN

sablefish from bc

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

vegetarian lasagna with arugula salad

fresh pasta with tomato, parmesan and arugula

alberta lamb rack

castelluccio lentils, black kale, natural jus

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

DESSERT

chocolate mousse cake

dark chocolate mousse, pistachio tuile, brandy cherries

house-made gelato

made with seasonal ingredients

vanilla panna cotta

macerated strawberries with basil, dehydrated rhubarb
gluten free oat crumble, strawberry rhubarb coulis

assorted petit fours

GROUP MENU #3 \$102.00

ITEMS SUBJECT TO SEASONAL CHANGES



GROUP RECEPTION CANAPE MENU

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

arancini with preserved lemon and aioli	27
black tiger prawn skewered on rosemary - 'saltimboca'	30
crostini with blue cheese aioli, salted radish and watercress	27
tuna tartare with fresh lemon on crostini	36
veal and pork meatball with tomato sauce	36
smoked beef tartare, arugula, truffle aioli, on crostini	48
dungeness crab cake with basil pistou	48
slow cooked chicken with tarragon aioli on crostini	36
beef carpaccio, parmesan and arugula on crostini	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

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