

CinCin

FIRST

butternut squash soup

crème fraîche, brown butter, pumpkin seeds, crispy sage

baby gem caesar

parmesan, anchovies, croutons

MAIN

steelhead trout from lois lake

chickpeas, swiss chard + chili

roasted chicken breast

risotto of wild mushrooms – cavolo nero and natural jus

linguine aglio e olio

calabrian roggianese chili, garlic and olive oil

DESSERT

tiramisu

espresso and rum soaked lady fingers
whipped mascarpone cream

vanilla panna cotta

coronation grapes, rose thyme tuile, mixed berry oat crumble

GROUP MENU #1 \$59.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

whipped ricotta, golden and chioggia beet salad
smoked orange vinaigrette and toasted pistachios

baby gem caesar
parmesan, anchovies, croutons

MAIN

sablefish from bc
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

linguine aglio e olio
calabrian roggianese chili, garlic and olive oil

DESSERT

tiramisu
espresso and rum soaked lady fingers
whipped mascarpone cream

vanilla panna cotta
coronation grapes, rose thyme tuile, mixed berry oat crumble

GROUP MENU #2 \$74.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

butternut squash soup

crème fraîche, brown butter, pumpkin seeds, crispy sage

green leaf salad

pickled grapes, smoked orange vinaigrette

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

linguine aglio e olio

calabrian roggianese chili, garlic and olive oil

DESSERT

tiramisu

espresso and rum soaked lady fingers
whipped mascarpone cream

vanilla panna cotta

coronation grapes, rose thyme tuile, mixed berry oat crumble

GROUP MENU #3 \$84.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

whipped ricotta, golden and chioggia beet salad
smoked orange vinaigrette and toasted pistachios

beef carpaccio
burgundy truffle and truffle aioli, arugula, pecorino al tartufo

wood grilled prawn salad
nocellara olives, radish and garlic chips
charred citrus vinaigrette

MID

risotto of wild and mushrooms
fresh herbs – parmesan lace

MAIN

alberta lamb rack
castelluccio lentils, black kale, 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

linguine aglio e olio
calabrian roggianese chili, garlic and olive oil

DESSERT

chocolate mousse cake
dark chocolate mousse, pistachio tuile, brandy cherries

tiramisu
espresso and rum soaked lady fingers
whipped mascarpone cream

vanilla panna cotta
coronation grapes, rose thyme tuile, mixed berry 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

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

steelhead trout from lois lake

chickpeas, swiss chard + chili

linguine aglio e olio

calabrian roggianese chili, garlic and olive oil

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

coronation grapes, rose thyme tuile, mixed berry oat crumble

six boxed assorted petit fours to go

GROUP MENU #5 \$104.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

baby gem caesar
parmesan, anchovies, croutons

MAIN

steelhead trout from lois lake
chickpeas, swiss chard + chili

roasted chicken breast
risotto of wild mushrooms – cavolo nero and natural jus

linguine aglio e olio
calabrian roggianese chili, garlic and olive oil

DESSERT

vanilla panna cotta
coronation grapes, rose thyme tuile, mixed berry 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)*

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
crispy potato chip with potato puree, chives and truffle	36
preserved tuna on crostini with black olive	30
veal and pork meatball with tomato sauce	36
smoked beef tartare, arugula, truffle aioli, on crostini	48
slow cooked chicken with tarragon aioli on crostini	36
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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