

CinCin

FIRST

butternut squash soup

crème fraîche, brown butter, pumpkin seeds, crispy sage

baby gem caesar

parmesan lace, anchovies, croutons

MAIN

charcoal grilled albacore tuna

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

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, 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

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

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

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, 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

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

DESSERT

molten chocolate cake
amedei dark chocolate, apricot cremeux pistachio tuile

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

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

linguine aglio e olio

calabrian roggianese chili, garlic and olive oil

DESSERT

molten chocolate cake

amedei dark chocolate, apricot cremeux pistachio tuile

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

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

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
ravioli with ricotta and hazelnuts, parmesan and truffle	40
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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