

CinCin

FIRST

roasted tomato soup

wood roasted tomato soup, goat cheese, basil oil, croutons

baby gem caesar

parmesan, anchovies, creamy caesar dressing

MAIN

pan roasted pacific ling cod

roasted fingerling potatoes – sauteed greens
fire grilled bell pepper salsa

truffle roasted rossdown farm organic chicken

chanterelle mushroom risotto – sauteed spinach – truffle jus

spaghetti 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

roasted tomato soup

wood roasted tomato soup, goat cheese, basil oil, croutons

caprese salad with burrata from puglia

sun gold, cherry and heirloom tomatoes, basil pesto – arugula

wood grilled prawn salad

nocellara olives, radish and garlic chips
charred citrus vinaigrette

MAIN

truffle roasted rossdown farm organic chicken

chanterelle mushroom risotto – sauteed spinach – truffle jus

haida gwaii halibut with castelvetrano olive tapenade

potato puree with saffron and olive oil – grilled zucchini

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

summer truffle and truffle aioli, arugula, pecorino al tartufo

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan

MAIN

haida gwaii halibut with castelvetrano olive tapenade

potato puree with saffron and olive oil – grilled zucchini

vegetarian lasagna with arugula salad

fresh pasta with tomato, parmesan and arugula

alberta lamb rack cooked over fire

blistered cherry tomatoes, zucchini, roasted fingerling potatoes
rosemary 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 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*

www.toptable.ca