

CinCin

FIRST

red kuri squash soup

crème fraiche, brown butter, crispy sage

baby gem caesar

parmesan, anchovies, caesar dressing

MAIN

wood grilled salmon

preserved winter tomatoes, slow cooked florence fennel
grilled potatoes, olive tapende

truffle roasted rossdown farm organic chicken

risotto of wild and cultivated mushrooms, sauteed spinach, natural jus

penne all' arrabbiata

burrata from puglia with calabrian roggianese chili
grana padano, basil, olive oil

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 \$75.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

red kuri squash soup

crème fraiche, brown butter, crispy sage

burrata from puglia with golden and chioggia beets

smoked orange vinaigrette, pistachios, balsamic vinegar

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, watercress

MAIN

truffle roasted rossdown farm organic chicken

risotto of wild and cultivated mushrooms, sauteed spinach, natural jus

wood-grilled salmon

preserved winter tomatoes, slow cooked florence fennel
grilled potatoes, olive tapende

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens, salmoriglio

penne all' arrabbiata

burrata from puglia with calabrian roggianese chili
grana padano, basil, olive oil

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 \$89.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

parmesan soufflé

twice cooked with spinach and fresh cream

wood-grilled prawns on a rosemary branch

hummus, chili and buckwheat, watercress

beef carpaccio

truffle aioli, arugula, pecorino al tartufo

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan

MAIN

wood-grilled branzino

milanese style risotto, delicata squash
citrus butter, gremolata

alberta lamb rack cooked over fire

rapini with soffritto, parmesan polenta, salsa verde

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

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 \$109.00

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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