

CinCin

FIRST

winter squash soup

crème fraiche – curry infused oil

baby gem caesar

crunchy parmesan, anchovies, croutons

MAIN

grilled albacore tuna

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

wood grilled chicken

risotto of wild mushrooms – cavolo nero, natural jus

casarecce with tomato

ricotta salata, basil – olive oil

DESSERT

caramel panna cotta

granny smith apples, milk chocolate, pecan praline

lemon curd

limoncello soaked semolina cake
citrus gel and lemon balm

GROUP MENU #1 \$59.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

ricotta, golden and chioggia beet salad
smoked orange vinaigrette, pistachios – green leaves

baby gem caesar
crunchy parmesan, anchovies, croutons

MAIN

arctic char
brown butter, capers and chives
saffron potato puree – grilled delicata squash, rapini

wood grilled chicken
risotto of wild mushrooms – cavolo nero, natural jus

chick pea fritter
rapini, chili and olive oil
grilled heirloom carrots and rainbow chard

DESSERT

caramel panna cotta
granny smith apples, milk chocolate, pecan praline

lemon curd
limoncello soaked semolina cake
citrus gel and lemon balm

GROUP MENU #2 \$74.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

ricotta, golden and chioggia beet salad

smoked orange vinaigrette, pistachios – green leaves

green leaf and crunchy vegetable salad

pecans and pumpkin seeds, dried fruit – point Reyes tomatillo

wood grilled prawns cooked on a rosemary branch

chickpea and tahini, buckwheat, chili

MAIN

wood grilled chicken

risotto of wild mushrooms – cavolo nero – natural jus

arctic char

brown butter, capers and chives
saffron potato puree – grilled delicata squash, rapini

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

semolina gnocchi 'romani'

wild mushrooms and sunchoke – pecorino al tartufo

DESSERT

hazelnut semifreddo

passion fruit, hazelnut cake
burnt cinnamon caramel

lemon curd

limoncello soaked semolina cake
citrus gel and lemon balm

caramel panna cotta

granny smith apples, milk chocolate, pecan praline

GROUP MENU #3 \$84.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

green leaf and crunchy vegetable salad

pecans and pumpkin seeds, dried fruit – point Reyes tomat

beef tartare with smoked mayonnaise

onion rings and watercress – grilled red fife sourdough

prawns wood grilled on a rosemary branch

chickpea and tahini, buckwheat and chili

MID

casarecce with spicy chorizo sausage

tomato and chili, rosemary and parmesan

MAIN

fraser valley duck

grilled polenta, romanesco and crosnes, jus gras

arctic char

brown butter, capers and chives
saffron potato puree – grilled delicata squash, rapini

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

risotto of wild mushrooms

fresh herbs – parmesan crackling

DESSERT

hazelnut semifreddo

passion fruit, hazelnut cake
burnt cinnamon caramel

caramel panna cotta

granny smith apples, milk chocolate, pecan praline

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 wild prawns

cooked on a rosemary branch
chickpea and tahini, buckwheat and chili

beef tartare with smoked mayonnaise

onion rings and watercress – grilled red fife sourdough

MID

risotto of wild mushrooms

fresh herbs – parmesan crackling

MAIN

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

arctic char

brown butter, capers and chives
saffron potato puree – grilled delicata squash, rapini

alberta lamb cooked over fire

grilled heirloom carrots, roast beets – sieglinde potatoes

tortellini of squash

hazelnuts and poppy seeds – brown butter and lemon

DESSERT

whipped amedei ganache

white crema, dehydrated chocolate mousse
dark chocolate gelato

caramel panna cotta

granny smith apples, milk chocolate, pecan praline

six boxed macarons to go

GROUP MENU #5 \$104.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

Early Group Menu

available before 5:30pm only

FIRST

baby gem caesar

crunchy parmesan, anchovies, croutons

MAIN

charcoal grilled albacore tuna

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

wood grilled chicken

risotto of wild mushrooms – cavolo nero, natural jus

casarecce with tomato

ricotta salata, basil and olive oil

DESSERT

caramel panna cotta

granny smith apples, milk chocolate, pecan praline

EARLY GROUP MENU \$49.00

ITEMS SUBJECT TO SEASONAL CHANGES