

CinCin

FIRST

peaches and cream corn soup
basil infused olive oil – croutons

baby gem caesar
crunchy parmesan, anchovies, croutons

MAIN

charcoal grilled albacore tuna
gigante beans, spinach and sicilian olives – basil, olive oil

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

casarecce with tomato
ricotta salata, basil – olive oil

DESSERT

tiramisu
espresso and rum soaked lady fingers
mascarpone cream

lemon curd
swiss meringue, honey lemon foam
raspberry sorbet

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

golden eagle sablefish
cauliflower and broccoli, cannellini bean puree
maple vinegar, honey, mustard

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

wood grilled romanesco 'spiedini'
cous cous with lemon and pistachios
warm spiced vinaigrette

DESSERT

tiramisu
espresso and rum soaked lady fingers
mascarpone cream

lemon curd
swiss meringue, honey lemon foam
raspberry sorbet

GROUP MENU #2 \$74.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

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

glorious organics green leaf salad
edible blossoms, raw shaved vegetables
elderflower vinaigrette

wood grilled prawns cooked on a rosemary branch
chickpea and tahini, buckwheat and chili

MAIN

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

golden eagle sablefish
cauliflower and broccoli, cannellini bean puree
maple vinegar, honey, mustard

wood grilled tenderloin of beef
potatoes with prosciutto and parmesan
collard greens – salmoriglio

semolina gnocchi 'romani'
wild mushrooms and sunchoke – pecorino al tartufo

DESSERT

tiramisu
espresso and rum soaked lady fingers
mascarpone cream

lemon curd
swiss meringue, honey lemon foam
raspberry sorbet

GROUP MENU #3 \$84.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

glorious organics green leaf salad

edible blossoms, raw shaved vegetables
elderflower vinaigrette

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

wood smoked corn, swiss chard
romanesco – red wine sauce

golden eagle sablefish

cauliflower and broccoli, cannellini bean puree
maple vinegar, honey, mustard

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

risotto of wild mushrooms

fresh herbs – parmesan crackling

DESSERT

pistachio semifreddo

roasted strawberry compote, basil cremeux
cocoa nib streusel – strawberry sorbet

tiramisu

espresso and rum soaked lady fingers
mascarpone cream

lemon curd

swiss meringue, honey lemon foam
raspberry sorbet

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

golden eagle sablefish

cauliflower and broccoli, cannellini bean puree
maple vinegar, honey, mustard

alberta lamb rack cooked over fire

tri-color carrots, white turnip, young beets – natural jus

ravioli of squash, brown butter and lemon

hazelnuts, crispy sage – pecorino romano

DESSERT

tiramisu

espresso and rum soaked lady fingers
mascarpone cream

pistachio semifreddo

roasted strawberry compote, basil cremeux
cocoa nib streusel – strawberry sorbet

lemon curd

swiss meringue, honey lemon foam
raspberry sorbet

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

croutons and anchovies – crunchy parmesan

MAIN

charcoal grilled albacore tuna

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

wood grilled chicken

risotto of wild mushrooms – cavolo nero and natural jus

casarecce with tomato

ricotta salata, basil and olive oil

DESSERT

lemon curd

swiss meringue, honey lemon foam
raspberry sorbet

EARLY GROUP MENU \$49.00

ITEMS SUBJECT TO SEASONAL CHANGES