

CinCin

FIRST

wood roasted tomato soup

okanagan goat cheese and basil – olive oil croutons

baby gem caesar

crunchy parmesan, anchovies, croutons

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 – 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
english peas, summer squash and potato puree – salsa verde

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

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

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

green leaf and crunchy vegetable salad
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
english peas, summer squash and potato puree – salsa verde

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

green leaf and crunchy vegetable salad
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 with polenta
swiss chard, fava beans – red wine sauce

golden eagle sablefish
english peas, summer squash and potato puree – salsa verde

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

risotto of wild mushrooms
fresh herbs – parmesan crackling

DESSERT

hazelnut semifreddo
almonds, pistachios and strawberry

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

english peas, summer squash and potato puree – salsa verde

alberta lamb rack cooked over fire

seasonal local vegetables, natural jus

side stripe prawn and ricotta tortellini

english peas – summer truffle

DESSERT

tiramisu

espresso and rum soaked lady fingers
mascarpone cream

hazelnut semifreddo

almonds, pistachios and strawberry

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