

CinCin

FIRST

winter squash soup

crème fraiche – curry infused oil

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

arctic char
chickpea brodo with chili
panise and swiss chard

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

crunchy green leaf salad
pickled grapes, raw shaved vegetables
point Reyes tomatillo and cider 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

arctic char
chickpea brodo with chili
pan-fried and swiss chard

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

crunchy green leaf salad

pickled grapes, raw shaved vegetables
point Reyes tomatillo and cider 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

truffled polenta, 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

poached pear and praline

vanilla and star anise cremeux, praline daquoise,
pear and amaretto jelly, hazelnut gelato

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

salsify and castelluccio lentils – natural jus

ravioli of squash, brown butter and lemon

hazelnuts, crispy sage – pecorino romano

DESSERT

tiramisu

espresso and rum soaked lady fingers
mascarpone cream

poached pear and praline

vanilla and star anise cremeux, praline daquoise,
pear and amaretto jelly, hazelnut gelato

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