

CinCin

FIRST

chilled tomato soup

heirloom and sungold tomatoes

baby gem caesar

croutons and anchovies – crunchy parmesan

MAIN

charcoal grilled albacore tuna

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

wood grilled chicken

risotto of wild mushrooms – cavolo nero and natural jus

casarecce with tomato

ricotta salata, basil – olive oil

DESSERT

mint panna cotta

bc blueberry compote, italian meringue
fresh lime and mint

lemon crema

pistachio sponge, lemon and orange gel
smoked pistachios

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
croutons and anchovies – crunchy parmesan

MAIN

salmon from northern bc
slow cooked florence fennel
sungold and cherry tomatoes - basil - green beans

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

mint panna cotta
bc blueberry compote, italian meringue
fresh lime and mint

lemon crema
pistachio sponge, lemon and orange gel
smoked pistachios

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 summer green salad

edible blossoms, summer truffle – pecorino al tartufo

wood grilled prawns cooked on a rosemary branch

chickpea and tahini, buckwheat and chili

MID

casarecce with tomato

ricotta salata, basil – olive oil

MAIN

wood grilled chicken

risotto of wild mushrooms – cavolo nero – natural jus

pacific halibut

grilled zucchini and green beans
saffron potato puree – fava bean pesto

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

semolina gnocchi 'romani'

wild mushrooms and sunchoke – pecorino al tartufo

DESSERT

mint panna cotta

bc blueberry compote, italian meringue
fresh lime and mint

hazelnut semifreddo

passion fruit, hazelnut cake
burnt cinnamon caramel

lemon crema

pistachio sponge, lemon and orange gel
smoked pistachios

GROUP MENU #3 \$84.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

glorious organics summer green salad
edible blossoms, summer truffle – pecorino al tartufo

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

roast duck with farro verde
golden and chioggia beets - fava beans, jus gras

pacific halibut
grilled zucchini and green beans
saffron potato puree – fava bean pesto

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

risotto of wild mushrooms
fresh herbs – crunchy parmesan

DESSERT

hazelnut semifreddo
passion fruit, hazelnut cake
burnt cinnamon caramel

lemon crema
pistachio sponge, lemon and orange gel
smoked pistachios

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

duck and chicken liver pate

pickled vegetables and pea tips – grilled bread

MID

risotto of wild mushrooms

fresh herbs – crunchy parmesan

MAIN

wood grilled tenderloin of beef

potatoes with prosciutto and parmesan
collard greens – salmoriglio

pacific halibut

grilled zucchini and green beans
saffron potato puree – fava bean pesto

alberta lamb cooked over fire

golden and chioggia beets – farro verde – jus gras

ravioli of ricotta and parmesan

stinging nettle pistou, walnuts – olive oil

DESSERT

whipped amedei ganache

white crema, dehydrated chocolate mousse
dark chocolate gelato

lemon crema

pistachio sponge, lemon and orange gel
smoked pistachio

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

chilled tomato soup

heirloom and sungold tomatoes

baby gem caesar

croutons and anchovies – crunchy parmesan

MAIN

charcoal grilled albacore tuna

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

wood grilled chicken

risotto of wild mushrooms – cavolo nero and natural jus

casarecce with tomato

ricotta salata, basil and olive oil

DESSERT

lemon crema

pistachio sponge, lemon and orange gel
smoked pistachios

EARLY GROUP MENU \$49.00

ITEMS SUBJECT TO SEASONAL CHANGES