

# CinCin

## Mushroom & Truffle Dinner

Thursday, November 2nd, 2017  
Five-Course Truffle Dinner with La Spinetta Wines

### RECEPTION

fontina and black truffle arancini  
goat cheese and honey on crostini  
veal and pork polpette

### 1ST COURSE

duck liver parfait with  
preserved black australian truffle – truffled brioche  
*Contratto For England Pas Dose Blanc de Noir 2008*

### 2ND COURSE

ravioli of ricotta and parmesan, cauliflower – white truffle from alba  
*La Spinetta Barbera d'Asti Ca di Pian 2012*

### 3RD COURSE

lamb rack from alberta grilled over fire  
hokkaido squash, castellucio lentils, black truffle  
*La Spinetta Langhe Nebbiolo 2013*

### 4TH COURSE

10-hour rib eye of beef – hanging over fire  
potato, prosciutto, cavolo nero, red wine, black truffle  
*La Spinetta Barolo Garretti 2012*  
*La Spinetta Barbaresco Staderi 2012*

### 5TH COURSE

cheese – gorgonzola, grana padano  
*La Spinetta Vursu Vigneto Campe 2011*

chocolate and petit fours

2016 MUSHROOM  
& TRUFFLE  
FESTIVAL NOV 1-30

CinCin Ristorante | 1154 Robson Street (between Thurlow + Bute) | 604 688 7338 | [cincin.net](http://cincin.net)

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