

# CinCin

## 3-COURSE PRIX FIXE MENU

*49 per guest*

### **anti pasti**

#### **beet and goat cheese salad**

golden and chioggia beets, goat cheese cream, pistachio vinaigrette,  
toasted pistachios

#### **wood grilled prawns with rosemary**

lemon and olive oil, chickpea and tahini, toasted buckwheat and watercress

#### **sunchoke soup**

black truffle cream, first pressed olive oil

### **secondi**

#### **roasted bc halibut**

risotto of wild stinging nettles, preserved lemon and asparagus

#### **5oz aaa alberta beef tenderloin**

olive oil mash potatoes, ash roasted onions, black kale, salmoriglio sauce

#### **tagliatelle al ragù**

6 hour bolognese, veal and pork, pancetta and parmesan

#### **mushroom risotto**

organic acquerello carnaroli risotto, wild and cultivated mushrooms  
fresh herbs and parmesan lace

### **dolci**

#### **zeppole**

italian doughnuts, dark chocolate sauce

#### **vanilla panna cotta**

blood orange, oat crumble

#### **house-made gelato and sorbet**

vanilla and coffee cocoa nib gelato,  
blueberry lemon verbena and raspberry sorbet