

CinCin

FIRST

porcini mushroom and chestnut soup
first press olive oil, crisped anson mills grits

baby gem caesar
parmesan lace, anchovies, croutons

MAIN

charcoal grilled albacore tuna
gigante beans, spinach and sicilian olives – basil, olive oil

roasted chicken breast
risotto of wild mushrooms – cavolo nero and natural jus

farro lilies all'arabbiatta
san marzano tomatoes and chili – crispy basil and garlic

DESSERT

tiramisu
espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding
poached pears, golden oat crumble

GROUP MENU #1 \$59.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

whipped ricotta, golden and chioggia beet salad

smoked orange vinaigrette, toasted pistachios
seasonal greens

baby gem caesar

parmesan lace, anchovies, croutons

MAIN

golden eagle sablefish

roasted maitake mushrooms and potato mash
brussels sprout leaves and truffle jus

roasted chicken breast

risotto of wild mushrooms – cavolo nero and natural jus

farro lilies all'arabbiatta

san marzano tomatoes and chili – crispy basil and garlic

DESSERT

tiramisu

espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding

poached pears, golden oat crumble

GROUP MENU #2 \$74.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

porcini mushroom and chestnut soup
first press olive oil, crisped anson mills grits

mesculin green leaf salad
cider vinaigrette, shaved vegetables pickled grapes, grana padano

wood grilled prawn salad
fresh green leaves, herb and vegetable 'tops', nocellara olives garlic
chips, charred citrus vinaigrette

MAIN

roasted chicken breast
risotto of wild mushrooms – cavolo nero and natural jus

golden eagle sablefish
roasted maitake mushrooms and potato mash
brussels sprout leaves and truffle jus

wood grilled tenderloin of beef
roasted potatoes with rosemary and garlic
collard greens – salmoriglio

farro lilies all'arabbiatta
san marzano tomatoes and chili – crispy basil and garlic

DESSERT

tiramisu
espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding
poached pears, golden oat crumble

GROUP MENU #3 \$84.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

whipped ricotta, golden and chioggia beet salad

smoked orange vinaigrette, toasted pistachios
seasonal greens

beef carpaccio

mustard aioli, pickled shallots, arugula, parmesan

wood grilled prawn salad

fresh green leaves, herb and vegetable 'tops', nocellara olives garlic
chips, charred citrus vinaigrette

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan lace

MAIN

alberta lamb rack

castelluccio lentils, black kale, natural jus

golden eagle sablefish

roasted maitake mushrooms and potato mash
brussels sprout leaves and truffle jus

wood grilled tenderloin of beef

roasted potatoes with rosemary and garlic
collard greens – salmoriglio

farro lilies all'arabbiatta

san marzano tomatoes and chili – crispy basil and garlic

DESSERT

lemon olive oil cake

coronation grapes, hazelnut cream, grape sorbet

tiramisu

espresso and rum soaked lady fingers
coffee mascarpone cream

arborio rice pudding

poached pears, golden oat crumble

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 prawn salad

fresh green leaves, herb and vegetable 'tops', nocellara olives garlic chips, charred citrus vinaigrette

beef carpaccio

mustard aioli, pickled shallots, arugula, parmesan

MID

risotto of wild and cultivated mushrooms

fresh herbs – parmesan lace

MAIN

wood grilled tenderloin of beef

roasted potatoes with rosemary and garlic
collard greens – salmoriglio

ravioli of fall and winter squash

roasted hazelnuts – citrus brown butter
sage and fresh toscano pecorino

alberta lamb rack

castelluccio lentils, black kale, natural jus

farro lilies all'arabbiatta

san marzano tomatoes and chili – crispy basil and garlic

DESSERT

tiramisu

espresso and rum soaked lady fingers
coffee mascarpone cream

lemon olive oil cake

coronation grapes, hazelnut cream, grape sorbet

arborio rice pudding

poached pears, golden oat crumble

six boxed macarons to go

GROUP MENU #5 \$104.00

ITEMS SUBJECT TO SEASONAL CHANGES

CinCin

FIRST

baby gem caesar

croutons and anchovies – crunchy parmesan

MAIN

charcoal grilled albacore tuna

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

roasted chicken breast

risotto of wild mushrooms – cavolo nero and natural jus

farro lilies all'arabbiatta

san marzano tomatoes and chili – crispy basil and garlic

DESSERT

arborio rice pudding

poached pears, golden oat crumble

EARLY GROUP MENU \$49.00

* available before 5:30pm only

ITEMS SUBJECT TO SEASONAL CHANGES