

CinCin

Dine Out Vancouver Festival

65 per guest

antipasti

squash soup

hazelnuts, creme fraiche, lemon, sage

radicchio salad with gorgonzola

bartlett pear, walnuts, honey mustard vinaigrette

tuna crudo, bc albacore

tomato vinaigrette, roggianese pepper, olives, crispy capers

wagyu beef carpaccio, king river australia (*\$15 supplement*)

black truffle, watercress, pecorino al tartufo

secondi

chinook "king" salmon

rapini, helmer's sieglinde potatoes, white wine citrus butter sauce

marinated chicken cooked over fire

potato puree with olive oil, chestnut and wild mushroom sauce

handmade rigatoni with stracciatella from puglia

san marzano tomato sauce, basil

flat iron of beef, wagyu, carrara, australia (*\$25 supplement*)

prosciutto and parmesan potato torta, ash roasted onions
collard greens, salmoriglio

dolci

vanilla panna cotta with prosecco jelly

blood orange, aperol and orange sauce

chocolate granita with vanilla mascarpone cream

brandied cherries and almond biscotti

wine pairings are optional