

CinCin

NEW YEAR'S

Three-Course Menu / 125 per guest

antipasti

wagyu beef carpaccio, king river australia

burgundy truffle, watercress, pecorino al tartufo

bluefin tuna crudo

truffle vinaigrette, ossetra caviar

burrata from puglia with golden, white and chioggia beats

castelvetro olives, pistachios, balsamic vinegar, olive oil

secondi

carrara australia 6oz wagyu crossbreed flat iron

prosciutto and parmesan potato torta, collard greens, red wine sauce

roasted chicken with black perigord truffle

potato puree, chestnuts, mushrooms

chinook 'king' salmon

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

ravioli with red kuri squash and roast aggasiz hazelnuts

citrus butter, crispy sage, pecorino, black truffle

dolci

cassata semifreddo

honey and ricotta, amarena cherries, pistachio and chocolate

pavlova

fluffy and crisp meringue, mixed berry and limoncello compote
lemon curd and vanilla mascarpone

executive chef Andrew Richardson

chef du cuisine Eddie Muñoz

pastry chef Gizelle Paré