

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

castelvetrano olives, pistachios, balsamic vinegar, olive oil

secondi

from the wood-fired grill

flat iron of beef, wagyu, carrara, australia

prosciutto, parmesan and potato torta, collard greens, salmoriglio

chicken with black truffle

potato purée with olive oil, wild and cultivated mushroom sauce

chinook 'king' salmon

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

pasta

ravioli of red kuri squash

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