

# CinCin

## NEW YEAR'S

*Four-Course Menu / 155 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

### primi

#### casarecce al ragu, 6 hour bolognese

veal, pork, pancetta and parmesan

#### ravioli of lobster and scallops

tomato bisque, basil

### 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

#### risotto

##### risotto of wild and cultivated mushrooms

organic acquerello carnaroli rice, parmigiano reggiano, burgundy 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