

CinCin

NEW YEAR'S EVE

Four-Course Menu | 165 per guest

antipasti

snake river farm wagyu beef carpaccio
burgundy truffle, arugula, pecorino al tartufo
Giovanni Rosso Donna Margherita, Barbera d'Alba 21

wood grilled octopus and iberico chorizo
warm potato salad, fennel, orange, celery leaves
Mazzei Belguardo Rosé, Sangiovese e Syrah 15

burrata from puglia
radicchio, endive, poached bosc pear, walnut vinaigrette
Umani Ronchi, Verdicchio dei Castelli di Jesi 14

primi

mafaldine al ragu - 6 hour bolognese
veal and pork with pancetta, parmesan
Feudo Maccari Olli, Grillo 14

ricotta gnocchi
with lobster from nova scotia
San Felice Contrada, Merlot e Sangiovese 12

secondi

roast chicken with black perigord truffle
sage and potato gnocchi, chestnuts, mushrooms
Pietradolce, Etna, Nerello Mascalese 21

snake river farm wagyu flat iron
prosciutto and parmesan potato torta, collard greens, truffle sauce
Argiano, Cabernet Sauvignon e Merlot 20

vancouver island sablefish
chanterelle mushrooms, cauliflower, olive oil potato puree
Luigi Baudana, Chardonnay e Sauvignon Blanc 19

dolci

creme caramel
baked custard scented with vanilla poached local quince, amaro jelly
Sperling, Late Harvest Vidal 13

pistachio and chocolate cannoli
brandy snap shell, brandied cherries pistachio and chocolate mascarpone cream
Fattoria la Violla, Vin Santo 16

supplementare

jamon iberico de bellota
cinco jotas ham from jabugo, spain
served with pan con tomate 52

caviar with toasted brioche
organic northern divine 12 grams 70
organic northern divine 30 grams 150

burgundy truffles
5 per gram – minimum two grams

white alba truffles
22 per gram – minimum two grams

**wood grilled A5 wagyu striploin
miyazaki – japan**
36 per oz – minimum two ounces

**wood grilled A5 wagyu tenderloin
kagoshima – japan**
38 per oz – minimum two ounces

executive chef Andrew Richardson