

CinCin

17TH ANNUAL TRUFFLE DINNER

Tuesday, November 4, 2025

reception

black truffle arancini

wagyu tartare on crostini with black truffle

bluefin tuna crudo, ossetra caviar, truffle vinaigrette

Forget-Brimont, 1er Cru, Brut, Champagne NV

antipasti / appetizer

burrata from puglia with white truffle from alba

mushroom-black truffle puree, grilled focaccia, chanterelle mushrooms

Matteo Correggia, 'La Val dei Preti', Arneis, 2016, Rgero

primi / pasta

rotolo with pecorino toscano

maitake mushrooms, black truffle

Inama, Soave Classico, 2022, Veneto

primi / risotto

wood grilled scallops

risotto of truffle, crispy pancetta, white truffle from alba

Bartolo Mascarello, Barbera d'Alba 2022, Piedmont

secondi / main course

wood grilled striploin of beef

blue dot pei, potato and black truffle torta

cipollini onions, natural sugo, black truffle

Giovanni Sordo Barolo, 2016, Piedmont

dolce / dessert

poached pear

nocino chocolate sauce, vanilla creama

candied walnuts, black truffle

Massolino Moscato d'Asti 2023, Piedmont

Executive Chef Andrew Richardson

Chef de Cuisine Eddie Muñoz

Pastry Chef Gizelle Paré