

CinCin

Valentine's Day

Four-Course Menu / 155 per guest

antipasti

tuna crudo, albacore, bc

tomato vinaigrette, roggianese pepper, olive, crispy capers

baby gem caesar salad

anchovies, parmesan, creamy caesar dressing

wagyu beef carpaccio, snake river farm

black winter truffle, arugula, pecorino al tartufo

primi

rigatoni al ragu

6 hour braised wagyu beef ragu, tomato, red wine

risotto of squash

brown butter, hazelnut, sage

secondi

marinated chicken cooked over fire

potato puree with olive oil, chestnut, wild and cultivated mushroom sauce

chinook 'king' salmon

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

little joe farm grass fed beef tenderloin

truffle roast portobello mushroom, roasted potatoes, broccolini

dolci

chocolate mousse cake

hazelnuts and frangelico

pavlova

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

house-made gelato

vanilla bean, pistachio and mocha chip

house-made sorbetto

lemon, chocolate and raspberry

wine pairings available

chef de cuisine Eddie Muñoz

pastry chef Gizelle Pare