

CinCin

Valentine's Day

Four-Course Menu / 145 per guest

antipasti

cauliflower soup

sicilian spices, crispy chickpeas

Anselmi San Vincenzo (Garganega, Chardonnay, Sauvignon) 2023, Veneto 16

baby gem caesar salad

anchovies, parmesan, creamy caesar dressing

Umani Ronchi, Verdicchio dei Castelli di Fesi 2022, Marche 14

wagyu beef carpaccio, snake river farm

black winter truffle, arugula, pecorino al tartufo

Giovanni Rosso Donna Margherita, Barbera d'Alba 2022, Piemonte 21

primi

spaghetti al ragu

6 hour braised wagyu ragu, tomato, red wine, rosemary

Borgo Scopeto, Chianti Classico 2021, Tuscany 20

risotto of red kuri squash

pumpkin seed pesto

Argiolas Costamolino, Vermentino 2023, Sardegna 14

secondi

wood grilled chicken

broccolini with calabrian chili and soft polenta

Pietradolve, Etna, Nerello Mascalese 2021, Sicilia 21

roast king salmon

farro verde, squash and grilled green onions

Luigi Baudana, Chardonnay E Sauvignon Blanc 2023, Piemonte 19

black angus tenderloin of beef

truffle roast portobello mushroom, grilled potatoes, arugula

Argiano, Cabernet Sauvignon e Merlot 2022, Tuscany 20

dolci

tartufo alla gianduja

hazelnut and milk chocolate gelato bombe, hazelnut chocolate shell, crispy wafer

Donnafugata Ben Rye, Passito di Pantelleria 2021, Sicilia 18

pavlova

crisp and fluffy meringue, mixed berry compote, salted pistachio cream

Sperling, Late Harvest Vidal 2018, Okanagan Valley 13

supplementare

burgundy truffles

5 per gram – minimum two grams

wine pairings are optional

executive chef Andrew Richardson

pastry chef Gizelle Pare