

CinCin

FARM TO TABLE DINNER

canapes	spinach and pea arancini with lemon aioli zucchini blossom tempura with hot honey <i>local albacore tuna, radish and salsa verde</i> <i>Figgy Spritz - Prosecco, Elderflower Liqueur, Soda</i>
first course	<i>hazelmere organic farm</i> burrata and peach apricot mostarda house made grilled focaccia <i>Neighbourly Wine Co. Gewürztraminer 24, Vancouver Island</i>
second course	<i>glorious organics</i> wood grilled octopus, leeks, potatoes, salsa rossa glorious organics green leaf salad <i>Tightrope Chardonnay 23, Naramata Bench</i>
third course	<i>black table farm</i> ravioli of ricotta and parmesan wood fired sungold tomatoes, pesto alla genovese venturi schultz balsamic vinegar <i>Tightrope Chardonnay 23, Naramata Bench</i>
fourth course	<i>hannah brook farm</i> fraser valley duck breast, grilled and puree corn chanterelles, red wine sauce <i>Moraine Sophia Vineyard, Pinot Noir 23 Naramata Bench</i>
fifth course	<i>hazelmere organic farm</i> cantaloupe sorbetto <i>Gehring Bros Late Harvest Ehrenfelser 25, Okanagan Valley</i>
sixth course	<i>north arm farm farmhouse dairy</i> baba with blackberries, limoncello, fig leaf cream <i>Gehring Bros Late Harvest Ehrenfelser 25, Okanagan Valley</i>
take home gift	hazelnut and sage tarallo farmhouse cheese and rosemary sable

Chef de Cuisine Eddie Muñoz

Pastry Chef Gizelle Paré