

CinCin

FARM TO TABLE DINNER

canapes spinach and pea arancini with lemon aioli
zucchini blossom tempura with hot honey
local albacore tuna, radish and salsa verde

first course *hazelmere organic farm*
burrata and peach apricot mostarda
house made grilled focaccia

second course *glorious organics*
wood grilled octopus, leeks, potatoes, salsa rossa
glorious organics green leaf salad

third course *black table farm*
ravioli of ricotta and parmesan
wood fired sungold tomatoes, pesto alla genovese
venturi schultz balsamic vinegar

fourth course *hannah brook farm*
fraser valley duck breast, grilled and puree corn
chanterelles, red wine sauce

fifth course *hazelmere organic farm*
cantaloupe sorbetto

sixth course *north arm farm | farmhouse dairy*
baba with blackberries, limoncello, fig leaf cream

take home gift hazelnut and sage tarallo

Chef de Cuisine Eddie Muñoz

Pastry Chef Gizelle Paré