

CinCin

FARM TO TABLE DINNER

Tuesday, August 25 at 6pm | \$168

canapes

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

Figgy Spritz - Prosecco, Elderflower Liqueur, Soda

first course

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

Neighbourly Wine Co. Gewürztraminer 24, Vancouver Island

second course

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

Tightrope Chardonnay 23, Naramata Bench

third course

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

Tightrope Chardonnay 23, Naramata Bench

fourth course

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

Moraine Sophia Vineyard, Pinot Noir 23 Naramata Bench

fifth course

hazelmere organic farm
cantaloupe sorbetto

Gehring Bros Late Harvest Ehrenfelser 25, Okanagan Valley

sixth course

farmhouse dairy
baba with blackberries
limoncello, fig leaf cream

Gehring Bros Late Harvest Ehrenfelser 25, Okanagan Valley

take home gift

hazelnut and sage tarallo
farmhouse cheese and rosemary sable

Chef de Cuisine Eddie Muñoz

Pastry Chef Gizelle Paré