

CinCin

RECEPTION MENU

ITEMS ARE PRICED PER DOZEN; MINIMUM OF TWO DOZEN PER ORDER

ARANCINI

SUNDRIED TOMATO, MOZZARELLA AND BASIL PESTO 45

CAPPELETTI

SUNCHOKES, RICOTTA AND PRESERVED LEMON 46

OSTRICHE

LOCALLY HARVESTED OYSTERS, ORGANIC PEAR MIGNONETTE 40

TONNO

TUNA, BLACK SALT, AIOLI AND CRISPY SQUID 52

SALTIMBOCCA

PARMA PROSCIUTTO WRAPPED WILD PRAWNS, SALSA VERDE 50

GRANCHIO

CRAB CAKES WITH TOMATO FONDUTA AND SPICY BASIL 52

CARPACCIO

GRILLED BEEF TENDERLOIN, MUSTARD AIOLI AND CRISPY ONIONS 52

AGNELLO

GRILLED LAMB AND PORK POLPETTE AND SMOKED EGGPLANT 46

(TAX AND GRATUITY NOT INCLUDED)
ITEMS SUBJECT TO CHANGE

toptableTM
RESTAURANTS + BARS

ARAXI, SINCE 1981 IN WHISTLER VILLAGE
BLUE WATER CAFE, SENSATIONAL SEAFOOD IN YALETOWN
WEST, THE CONTEMPORARY ON GRANVILLE RISE

CinCin

PRIMI

ZUPPA DI AGLIO

ORGANIC GARLIC SOUP WITH OLIVE OIL, THYME CROUTONS

CAESAR

ROMAINE HEARTS, GRANA PADANO, WHITE ANCHOVY AND QUAIL EGG

SECONDI

TROTA

LOIS LAKE STEELHEAD TROUT WITH UMBRIAN LENTILS, BUTTERNUT SQUASH
MUSTARD VINAIGRETTE

SALSICCIA

HOUSE MADE PORK SAUSAGE WITH FENNEL SEEDS, GARLIC AND PARSLEY
TOMATO AND ROASTED PEPPERS, SOFT POLENTA

RISOTTO

CARNAROLI RICE WITH BC MUSHROOMS, WHITE TRUFFLE OIL AND PARMESAN

DOLCI

TIRAMISU

HOUSE MADE LADY FINGERS SOAKED IN KAHLUA AND ESPRESSO

GELATO

TRIO OF HOUSE MADE GELATO

EARLY MENU - 49.50 EXCLUSIVE OF TAX AND GRATUITY
AVAILABLE BEFORE 5:30PM

CinCin

PRIMI

MINISTRONE

ROMAN STYLE SOUP, CANNELLINI BEANS, KALE, WOOD FIRE ROASTED TOMATOES AND PECORINO

CAESAR

ROMAINE HEARTS, GRANA PADANO WITH WHITE ANCHOVY AND QUAIL EGG

MID COURSE

FUSILLI POMODORO

HOUSE MADE SHORT NOODLE WITH TOMATO SAUCE AND BASIL

SECONDI

TROTA

LOIS LAKE STEELHEAD TROUT, ARTICHOKE, Merguez sausage, cipollini onions and tomato preserve

BRACIOLA DI MAIALE

SPIT ROASTED PORK LOIN, PANCETTA AND POTATO TORTA
OVEN DRIED APPLES AND PEARS, WATERCRESS AND PECORINO VINAIGRETTE

RISOTTO

CARNAROLI RICE WITH BC MUSHROOMS, WHITE TRUFFLE OIL AND PARMESAN

DOLCI

TIRAMISU

HOUSE MADE LADY FINGERS SOAKED IN KAHLUA AND ESPRESSO

TORTA DI LIMONE

LEMON TART, STRAWBERRY COULIS AND FRUIT SORBETTO

GROUP MENU #1 - 59.00 EXCLUSIVE OF TAX AND GRATUITY

CinCin

PRIMI

MINISTRONE

ROMAN STYLE SOUP, CANNELLINI BEANS, KALE, WOOD FIRE ROASTED TOMATOES AND PECORINO

PERA

OKANAGAN PEAR, WATERCRESS, GORGONZOLA AND TOASTED WALNUT VINAIGRETTE

MID COURSE

RISOTTO

CARNAROLI RICE WITH BC MUSHROOMS, WHITE TRUFFLE OIL AND PARMESAN

SECONDI

TROTA

LOIS LAKE STEELHEAD TROUT, ARTICHOKE, MERGUEZ SAUSAGE, CIPOLLINI ONIONS AND TOMATO PRESERVE

BRACIOLA DI MAIALE

SPIT ROASTED PORK LOIN, PANCETTA AND POTATO TORTA
OVEN DRIED APPLES AND PEARS, WATERCRESS AND PECORINO VINAIGRETTE

POLLO

FREE RANGE CHICKEN BREAST UNDER BRICK, CACCIATORE STYLE WITH FINGERLING POTATOES
TOMATO AND BASIL

GNOCCHI

POTATO DUMPLINGS WITH CHANTERELLE MUSHROOMS
PRESERVED LEMON AND WILD FENNEL POLLEN

DOLCI

TIRAMISU

HOUSE MADE LADY FINGERS SOAKED IN KAHLUA AND ESPRESSO

TORTA DI LIMONE

LEMON TART, STRAWBERRY COULIS AND FRUIT SORBETTO

MENU #2 69.00 EXCLUSIVE OF TAX AND GRATUITY

CinCin

PRIMI

MINISTRONE

ROMAN STYLE SOUP, CANNELLINI BEANS, KALE, WOOD FIRE ROASTED TOMATOES AND PECORINO

POLPO

GRILLED TOFINO OCTOPUS, ROAST GARLIC, PEMBERTON POTATOES AND SALSA VERDE

PERA

OKANAGAN PEAR, WATERCRESS, GORGONZOLA AND TOASTED WALNUT VINAIGRETTE

MID COURSE

RISOTTO

CARNAROLI RICE WITH BC MUSHROOMS, WHITE TRUFFLE OIL AND PARMESAN

SECONDI

MERLUZZO CARBONARO

GRAPPA MARINATED SABLEFISH, PARMESAN CAPPELLETTI, NORTH ARM FARM VEGETABLES

MANZO

WOOD FIRE GRILLED AAA BEEF TENDERLOIN SERVED WITH SHORT RIB ARANCINI
BABY CARROTS WITH BLACK TRUMPET MUSHROOM JUS

POLLO

FREE RANGE CHICKEN BREAST UNDER BRICK, CACCIATORE STYLE WITH FINGERLING POTATOES
TOMATO AND BASIL

GNOCCHI

POTATO DUMPLINGS WITH CHANTERELLE MUSHROOMS, PRESERVED LEMON AND WILD FENNEL POLLEN

DOLCI

DUOMO

DARK CHOCOLATE MOUSSE WITH ORANGE CREAM, HAZELNUT CRUNCH AND RASPBERRY SAUCE

TIRAMISU

HOUSE MADE LADY FINGERS SOAKED IN KAHLUA AND ESPRESSO

TORTA DI LIMONE

LEMON TART, STRAWBERRY COULIS AND FRUIT SORBETTO

MENU #3 77.00 EXCLUSIVE OF TAX AND GRATUITY

CinCin

PRIMI

ANTIPASTI

SELECTION FOR THE TABLE

MID COURSE

GNOCCHI

POTATO DUMPLINGS WITH CHANTERELLE MUSHROOMS
PRESERVED LEMON AND WILD FENNEL POLLEN

SECONDI

CAPELANTE

QUALICUM BAY SCALLOPS, CAULIFLOWER, CHORIZO, SULTANAS AND ALMONDS

MERLUZZO CARBONARO

GRAPPA MARINATED SABLEFISH, POTATO AND OLIVE OIL CAPPELLETTI, BASIL BROTH
NORTH ARM FARM VEGETABLES

OSSO BUCCO

MILK FED VEAL SHANK WITH SAFFRON RISOTTO, HAZELNUT GREMOLATA, PARMIGIANO REGGIANO

CONIGLIO SALTIMBOCCA

SADDLE OF RABBIT WRAPPED IN PROSCIUTTO AND SAGE WITH CHANTERELLES
GRAINY MUSTARD GNUDI AND CELERY ROOT RAGOUT

DOLCI

TRIO OF DESSERTS

APRICOT PANNA COTTA
TIRAMISU OF HOUSE MADE LADY FINGERS
PISTACHIO GELATO

MENU #4 87.00 EXCLUSIVE OF TAX AND GRATUITY

CinCin

PRIMI

CARPACCIO

BEEF TENDERLOIN, GRAINY MUSTARD AIOLI AND BABY ARUGULA SALAD

CRUDO

QUALICUM BAY SCALLOPS, BEET ROOT, PEAR AND HAZELNUTS

MID COURSE

RISOTTO AL TARTUFO

CARNAROLI RICE WITH UMBRIAN BLACK TRUFFLES

SECONDI

ARAGOSTA

WOOD FIRE GRILLED NOVA SCOTIA LOBSTER, PEMBERTON POTATOES, ARTICHOKE AND CHARRED LEMON

MERLUZZO CARBONARO

GRAPPA MARINATED SABLEFISH, PARMESAN CAPPELLETTI, NORTH ARM FARM VEGETABLES

VITELLO

WOOD FIRE GRILLED VEAL CHOP SERVED WITH SHORT RIB ARANCINI
BABY CARROTS WITH BLACK TRUMPET MUSHROOM JUS

OSSO BUCO

MILK FED VEAL SHANK WITH SAFFRON RISOTTO, HAZELNUT GREMOLATA, PARMIGIANO REGGIANO

DOLCI

CHOCOLATE FONDANT

WARM BAKED DARK CHOCOLATE FONDANT WITH PUMPKIN CENTER
MAPLE SYRUP GANACHE AND CINNAMON GELATO

SIX BOXED MACARONS

MENU #5 99.00 EXCLUSIVE OF TAX AND GRATUITY

CinCin

PRIMI

ZUPPA DI AGLIO

ORGANIC GARLIC SOUP WITH OLIVE OIL, THYME CROUTONS

RUCOLA

ARUGULA, PARMIGIANO REGGIANO AND BALSAMIC

SECONDI

FUSILLI BOLOGNESE

HOUSE MADE SHORT PASTA WITH RAGU SAUCE OF PEMBERTON MEADOWS BEEF AND PANCETTA

TAGLIATELLE AL POLLO

WOOD ROASTED CHICKEN WITH HOUSE MADE TAGLIATELLE IN ALFREDO SAUCE

RISOTTO

CARNAROLI RICE WITH BC MUSHROOMS, WHITE TRUFFLE OIL AND PARMESAN

DOLCI

TIRAMISU

HOUSE MADE LADY FINGERS SOAKED IN KAHLUA AND ESPRESSO

LUNCH MENU #1 37.00 EXCLUSIVE OF TAX AND GRATUITY

CinCin

PRIMI

MINISTRONE

ROMAN STYLE SOUP, CANNELLINI BEANS, KALE, WOOD FIRE ROASTED TOMATOES AND PECORINO

CAESAR

ROMAINE HEARTS, GRANA PADANO WITH WHITE ANCHOVY AND QUAIL EGG

SECONDI

TROTA

LOIS LAKE STEELHEAD TROUT, ARTICHOKE, Merguez Sausage, Cipollini Onions and Tomato Preserve

SALSICCIA

HOUSE MADE PORK SAUSAGE WITH FENNEL SEEDS, GARLIC AND PARSLEY
TOMATO AND ROASTED PEPPERS, SOFT POLENTA

RISOTTO

CARNAROLI RICE WITH BC MUSHROOMS, WHITE TRUFFLE OIL AND PARMESAN

DOLCI

TIRAMISU

HOUSE MADE LADY FINGERS SOAKED IN KAHLUA AND ESPRESSO

GELATO

TRIO OF HOUSE MADE GELATO

LUNCH MENU #2 43.00 EXCLUSIVE OF TAX AND GRATUITY