

# CinCin

## RECEPTION MENU

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

<b>ARANCINI</b> PORCINI AND CARAMALIZED ONION, BLACK TRUFFLE TAPENADE	45
<b>STUFFED PIQUILLO PEPPERS</b> HALIBUT, ROMESCO SAUCE	47
<b>LOCALLY HARVESTED OYSTERS</b> SHALLOT, THYME AND CHIANTI MIGNONETTE	42
<b>BLACK ANGUS BEEF CARPACCIO</b> MUSTARD AIOLI, BOSCHETTO AL TARTUFO	52
<b>PROSCIUTTO DI PARMA</b> POACHED FIG, GRISINI AND SABA	45
<b>BRAISED POLPETTE</b> PECORINO TOSCANO, SUGO FINTO	46
<b>DUNGENESS CRAB CRUDO</b> BC ALBACORE TUNA, AVOCADO AND CUCUMBER PEARLS	54
<b>CAPPELETTI</b> CAPONATA FILLING, TOASTED PINENUT PUREE	40
<b>RED ENDIVE WITH RICOTTA AND PARMIGIANO REGGIANO</b> FAVA BEANS, TRUFFLE AND MINT	46

(TAX AND GRATUITY NOT INCLUDED)  
ITEMS SUBJECT TO CHANGE

**top**table™  
RESTAURANTS + BARS

WEST, THE CONTEMPORARY ON GRANVILLE RISE  
BLUE WATER CAFE + RAW BAR, OUR OCEAN'S HARVEST IN YALETOWN  
ARAXI, THE BEST OF THE PACIFIC NORTHWEST IN WHISTLER  
TOPTABLE.CA

# CinCin

## PRIMI

### ZUPPA FREDDA

CHILLED WATERCRESS, CUCUMBER AND ALMOND SOUP

### ARUGULA SALAD

AGED BALSAMIC AND GRANA PADANO

## SECONDI

### RISOTTO

WILD AND CULTIVATED BC MUSHROOMS  
CARNAROLI RICE WITH WHITE TRUFFLE OIL AND PARMESAN

### TONNO

BC ALBACORE TUNA WITH HANDMADE GNOCCHI

### POLLO AL MATTONE

FREE RANGE CHICKEN UNDER CLAY BRICK  
ROSEMARY CHICKPEA FRITTERS AND RADICCHIO

## DOLCI

### TIRAMISU

HOUSE-MADE LADY FINGERS  
SOAKED IN KAHLUA AND ESPRESSO

### LEMON TART

STRAWBERRY COULIS AND FRUIT SORBETTO

(\$59.50 EXCLUSIVE OF TAXES AND GRATUITY)  
GROUP MENU #1 AVAILABLE BEFORE 6PM

**toptable**  
RESTAURANTS + BARS

WEST, THE CONTEMPORARY ON GRANVILLE RISE  
BLUE WATER CAFE + RAW BAR, OUR OCEAN'S HARVEST IN YALETOWN  
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## PRIMI

### ZUPPA FREDDA

CHILLED WATERCRESS, CUCUMBER AND ALMOND SOUP

### ARUGULA SALAD

AGED BALSAMIC AND GRANA PADANO

## MID COURSE

### RISOTTO

WILD AND CULTIVATED BC MUSHROOMS  
CARNAROLI RICE WITH WHITE TRUFFLE OIL AND PARMESAN

## SECONDI

### AGNOLOTTI DI FORMAGGI

PECORINO TOSCANO, PARMIGIANO REGGIANO AND GORGONZOLA DOLCE

### SALMONE

WILD SPRING SALMON, FAVA BEAN RAVIOLI, GRILLED BC GEM LETTUCE  
CHANTERELLE MUSHROOMS

### POLLO AL MATTONE

FREE RANGE CHICKEN UNDER CLAY BRICK  
ROSEMARY CHICKPEA FRITTERS AND RADICCHIO

## DOLCI

### TIRAMISU

HOUSE-MADE LADY FINGERS  
SOAKED IN KAHLUA AND ESPRESSO

### LEMON TART

STRAWBERRY COULIS AND FRUIT SORBETTO

(\$69.50 EXCLUSIVE OF TAXES AND GRATUITY)

**top**  
RESTAURANTS + BARS

WEST, THE CONTEMPORARY ON GRANVILLE RISE  
BLUE WATER CAFE + RAW BAR, OUR OCEAN'S HARVEST IN YALETOWN  
ARAXI, THE BEST OF THE PACIFIC NORTHWEST IN WHISTLER  
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## PRIMI

### ZUPPA FREDDA

CHILLED WATERCRESS, CUCUMBER AND ALMOND SOUP

### POLPO

TOFINO OCTOPUS WITH CANNELLINI BEANS, ROASTED GARLIC  
GRAPE TOMATOES AND HARISSA DRESSING

### INSALATA DI GORGONZOLA CON PERA

BC GEM LETTUCE AND BELGIUM ENDIVE, PEAR AND ROASTED WALNUTS

## MID COURSE

### RISOTTO

WILD AND CULTIVATED BC MUSHROOMS  
CARNAROLI RICE WITH WHITE TRUFFLE OIL AND PARMESAN

## SECONDI

### HAIDA GWAIL HALIBUT

WITH A BASIL CRUST, ASPARAGUS, BABY TOMATOES  
GARLIC PUREE AND PRESERVED LEMON

### BLACK ANGUS BEEF TENDERLOIN

BABY ARUGULA AND PARMIGIANO REGGIANO  
POTATO PUREE, CIPPOLINIS AND CHIANTI SAUCE

### WOOD SPIT ROASTED PORK CHOP

ROMANO BEANS, GRILLED PEACH AND 10 YEAR BALSAMIC

## DOLCI

### DARK CHOCOLATE TART

HOUSE CHURNED GELATO

### TIRAMISU

HOUSE-MADE LADY FINGERS  
SOAKED IN KAHLUA AND ESPRESSO

### LEMON TART

STRAWBERRY COULIS AND FRUIT SORBETTO

(\$79.50 EXCLUSIVE OF TAXES AND GRATUITY)

**top**table™  
RESTAURANTS + BARS

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BLUE WATER CAFE + RAW BAR, OUR OCEAN'S HARVEST IN YALETOWN  
ARAXI, THE BEST OF THE PACIFIC NORTHWEST IN WHISTLER  
TOPTABLE.CA

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## PRIMI

### ANTIPASTI

SELECTION FOR THE TABLE

## MID COURSE

### AGNOLOTTI DI FORMAGGI

PECORINO TOSCANO, PARMIGIANO REGGIANO AND GORGONZOLA DOLCE

## SECONDI

### RISOTTO DI GRANCHIO

DUNGENESS CRAB, TOMATO PASSATA, SHAVED SUMMER SQUASH

### HAIDA GWAII HALIBUT

WITH A BASIL CRUST, ASPARAGUS, BABY TOMATOES  
GARLIC PUREE AND PRESERVED LEMON

### MILK FED VEAL CHOP

BABY ARUGULA AND PARMIGIANO REGGIANO  
POTATO PUREE, CIPPOLINIS AND CHIANTI SAUCE

### CONIGLIO SALTIMBOCCA

BONELESS SADDLE OF RABBIT WITH PROCCIUTTO AND SAGE  
POLENTA AND RAPINI

## DOLCI

### BRULEE

RASPBERRY BRULEE WITH SEASONAL FRUIT

### TIRAMISU

HOUSE-MADE LADY FINGERS  
SOAKED IN KAHLUA AND ESPRESSO

### LEMON TART

STRAWBERRY COULIS AND FRUIT SORBETTO

(\$89.50 EXCLUSIVE OF TAXES AND GRATUITY)

**top**  
RESTAURANTS + BARS

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ARAXI, THE BEST OF THE PACIFIC NORTHWEST IN WHISTLER  
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