

# Kin-can-DINE Tasting Menu



## **Cream of Asparagus (vegetarian)**

Mascarpone Cream – Fried Shallots – Balsamic Reduction – Fresh Herbs

or

## **Stuffed Italian Zucchini**

Roasted Parmesan – Black Olive – Lemon Zest – Fried Lupini & Mascarpone Filling

or

## **Burratina Salad**

Roasted Pepper Salad – Fried Shallots – Balsamic Vinegar

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## **Butter Seared Lamb Ravioli (extra course for \$15)**

Roasted Cauliflower Cream – Parm – Sundried Tomato Oil

or

## **Pappardelle Meatball Pasta (extra course for \$15)**

Angus Bolo Sauce & Meatball

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## Your Choice of Main

**4 oz Crispy Skin Salmon**

**5 oz Pepper Crusted Denver Steak**

**Braised Short Rib Wellington (with Mashed Potatoes & Puff Pastry)**

**4 oz Angus Beef Tenderloin**

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\$45 / 3 courses - \$60 / 4 courses

(app – main – dessert (cream brulee – cheesecake – small chocolate cake))

## Wine Promotion

\$45 / bottle

### **Cochon Volant- Château de Caraguilhes - France**

Bright, deep colour demonstrating beautiful freshness, intense purple reflections at the edge of the glass, a sign of dashing youth. The nose offers a very nice intensity of fruit aromas: raspberry highlighted by harmonious flavors of cherry.

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### **Marchese Prosecco Rose – Cabert – Italy**

Our staff favorites Bubbles

85% Prosecco and 15% Pinot Noir. This soft sparkling wine is fruity, floral, and fresh. An excellent aperitif and goes well with fish, white meats and grilled vegetables.

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### **Beausoleil Rosée - Pomerol – France**

This light-bodied rosé captivates with its refreshing aromas of summer fruits. Think juicy melon and ripe peach, mingling with delicate red berries. Perfect for a warm day or a light meal. Organic & Vegan.

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### **BASA - Telmo Rodriguez - Spain**

Basa is made from Verdejo and Viura grapes in the Rueda DO, about two hours northwest of Madrid. The region is famous for fresh white wines made from Verdejo and this is a fitting example. The name comes from the 40-year-old 'baso' or bush-trained vines that are planted on limestone-rich soils at over 700-meters elevation on a plateau along the Duero River.

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### **Chenin Blanc – Boschendal – South Africa**

Exotic mango, peach and pineapple aromas with hints of limey citrus. A beautiful fruit core of elegant peach-infused citrus characteristics with a hint of honey-glazed nuts. A well-balanced, full bodied wine with a long, lingering finish.