

executive chef, todd howard
pastry chef, christophe bonzon
restaurant director, ricardo ferreira
wine director, sarah mccauley

CinCin

when people in the mediterranean regions gather for a celebration,
the word “chin-chin” can be heard amid the sounds of clinking glasses
and loud laughter. It’s a toast that’s made to good health,
old friends and the pleasures of fine food and wine.

November 2, 2011

other *toptable* venues

Thierry, chocolatier + patissier on Alberni
Blue Water Cafe + Raw Bar, fresh wild fish in Yaletown
West, the contemporary on Granville Rise
Araxi, the best of the pacific northwest in Whistler

www.toptable.ca

WITH WINE PAIRINGS

CHEF TODD HOWARD PRESENTS
RECIPES FROM MARK MCEWAN’S FABBRICA

POLPI E CECI

wood oven grilled octopus with chickpeas and salami

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DONNAFUGATA ANTHILIA, SICILY 2008

TROTA CON VONGOLE E SALSICCIA

steelhead trout with clams and italian sausage

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ANTINORI SCALABRONE ROSE, TUSCANY 2010

GNOCCHI CON RAGU D’AGNELLO E RICOTTA ALLA MENTA

house made gnocchi with lamb bolognese and mint ricotta

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TERREDORA AGLIANICO, CAMPAGNIA 2008

COSTOLETTE DI MANZO CON POLENTA

braised short ribs with polenta

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CONTORNI FOR THE TABLE

BARBABIETOLE ARROSTE CON PISTACCHI

wood oven roasted beets with sicilian pistachios

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ALLEGRINI PALAZZO DELLA TORRE, VENETO 2007

TIRAMISU DI FABBRICA

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MICHELLE CHIARLO NIVOLE MOSCATO D’ASTI, PIEDMONT 2010

RECEPTION

house cured trout, shaved beetroot and balsamic caviar

duck tart with bc porcini mushrooms and walla walla onion

organic squash cappelletti, black truffle and brown butter

ADRIANO ADAMI, BOSCO DI GICA, PROSECCO DI VALDOBBIADENE N/V

suggested wine pairings \$59 per person