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FESTA DEL FUNGO: CinCin's mushroom and truffle festival spotlights the season's harvest

Vancouver, BC - *La Dolce Vita* lives on during CinCin's annual celebration of mushrooms and truffles. Throughout November, CinCin presents dishes starring some of the most delectable foods on earth, including local chanterelle (golden and bluefoot), porcini, lobster, oyster, maitake as well as the elusive pine mushroom.

Guests have the opportunity to choose from aromatic accompaniments crafted by Chef Mark Perrier, including:

Alderwood grilled king oyster confit (\$10)

Sautéed golden chanterelle with shallot and brown butter (\$11.50)

Parchment steamed maitake with aged balsamic and thyme (\$12)

Raw pine mushroom with nut oil and lemon (\$13.50)

A highlight of the festival are offerings of hand-selected French *tartufi nero* (black truffles) and Italian *tartufi bianchi* (white truffles). Guests are encouraged to indulge in delicate shavings of prized Black Burgundy truffles (\$16 /4g) and rare White Alba truffles (\$48 /4g) on pasta dishes such as 'Potato Gnocchi' and 'Risotto Bianco'.

Treasured by esteemed 19th century epicure Brillat-Savarin as "the diamonds of the kitchen", truffles are considered the ultimate culinary delicacy, revealing a slowly unfolding combination of intense musty and earthy aromas. To uncover these jewels buried under ground, trained dogs or pigs seek out their distinctive scent.

Enhancing the truffle dining experience, Wine Director Michael Mameli draws from CinCin's deep wine cellar to recommend Barolo, Barbaresco, Barbera d'Asti, Barbera d'Alba, and

Dolcetto d'Alba. According to Mameli, "the wild, tertiary depth of these wines echo resonant truffle aromas and flavors, producing a classic regional pairing".

Chef Patisserie Thierry Busset concludes the meal with a selection of masterfully prepared desserts. Hailing from three-star Michelin establishments such as Marco Pierre White's 'The Restaurant' and the Roux Brothers' 'Le Gavroche' in London, Busset delivers a sweet finale to this Autumn celebration.

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