

KINDRED

Chef's Tasting

(\$75.00 per person, entire table)

House-made sourdough bread & cultured butter

Smoked trout dip, salsa verde, tomato vinaigrette,
rye & caraway lavosh

Stracciatella, heirloom tomato, eggplant, peperonata,
pickled radicchio, basil oil *(add jamon iberico +\$5)*

Salmon tartare, crisp potato, capers, lemon, horseradish cream,
dill oil

Carrot Triangoli, goat's cheese, pistachios, brown butter

Mafaldine, wagyu beef MBS9+, cavolo nero,
truffle pecorino

Or

Caserecce, pork sausage ragu, cime di rapa, red pepper,
ricotta salata

Cabbage salad

Dark chocolate semifreddo, creme diplomate,
poached cumquats

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Vegetarian Chef's Tasting

(\$75.00 per person, entire table)

House-made sourdough bread & cultured butter

Pepper & walnut dip, preserved lemon, labneh, spelt lavosh

Stracciatella, heirloom tomato, eggplant, peperonata,
pickled radicchio, basil oil

Roasted cauliflower, mushrooms, Fontina custard, currants,
sherry caramel, puffed barley

Carrot Triangoli, goat's cheese, pistachios, brown butter

Gnocchi, pumpkin puree, mascarpone, glazed pecans, sage,
pickled golden beetroot

Or

Jerusalem artichokes Agnolotti, shitake mushrooms,
Pedro Ximenez, aged pecorino

Cabbage salad

Dark chocolate semifreddo, creme diplomate,
poached cumquats