

KINDRED

Chef's Tasting

(\$76.00 per person, entire table)

House-made sourdough bread & cultured butter

Whipped tarama dip, pickled lemon, chive, gherkin, bottarga,
Rye & caraway lavosh

Stracciatella, LP's smoked mortadella, eggplant caponata,
pickled radicchio, green olive and pistachio

Hiramasa kingfish crudo, burnt citrus, finger lime, pickled
kohlrabi, yuzu kosho, creme fraiche

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

Mafaldine, wagyu beef MBS9+, porcini, rosemary,
truffle pecorino

Or

Caserecce, bianco pork neck ragu, cime di rapa, pear
mostarda, parmigiano reggiano

Add fresh Manjimup black truffle (5g) - \$15

Cabbage salad, pine nuts, currants, pecorino,
butter milk dressing

Hokey Pokey semifreddo, honeycomb & soft chocolate