

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, Olasagasti anchovies, pickled radicchio, caponata,
puffed amaranth

King salmon crudo, pickled cucumber, capers,
horseradish cream, dill oil

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

Mafaldine, wagyu beef neck MBS9+, porcini, cavolo nero,
Truffle pecorino

Or

Conchiglie, lamb shoulder, braised fennel, green olives

Cabbage salad

Tiramisu

Cheesecake semifreddo, lemon curd, poppyseeds

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Chef's Vegetarian

(\$75.00 per person, entire table)

House-made sourdough bread & cultured butter

Smoked eggplant dip, preserved lemon labneh, pine nut,
spelt lavosh

Stracciatella, caponata, pickled radicchio, puffed amaranth

Jerusalem artichoke, mushroom, Parmigiano Reggiano custard,
sherry caramel, puffed barley

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

Gnocchi, pumpkin, king brown mushroom, Gorgonzola, pecan
Or

Celeriac Agnolotti, asparagus, lemon butter, pine nuts,
parsley oil

Cabbage salad

Tiramisu

Cheesecake semifreddo, lemon curd, poppyseeds