



*April's Farewell,  
Come What May!*

**Monday Night**

**APRIL 29TH**

**THREE COURSE PRIX FIXE**

**45. PER PERSON**

**20. WINE PAIRINGS**

## **FIRST COURSE**

**BAKED BLUEPOINT OYSTER FLIGHT\***  
ramps, sunchoke & focaccia breadcrumbs  
garlic butter & smoked cheddar  
shrimp mousse, hoisin, scallion,  
baby spinach & peppercorn cream

WINE PAIRING: MANZANILLA, VIÑA CALLEJUELA,  
SANLÚCAR DE BARRAMEDA, SP NV 5|8

## **SECOND COURSE**

**PAN SEARED SCALLOPS\***  
crispy polenta, creamed red onion soubise,  
broccolini, charred onion vinaigrette

WINE PAIRING: CHARDONNAY, TRELEAVEN, RESERVE,  
CAYUGA LAKE 2020 7|10

## **DESSERT COURSE**

**ESPRESSO PANNA COTTA\***  
diplomat cream, almond brittle,  
chocolate covered espresso beans & macadamia nuts

WINE PAIRING: 3-YEAR RAINWATER MADEIRA, HENRIQUES & HENRIQUES,  
MADERIA, PT NV 7|10

**KINDRED | FARE**

**A SPIRITED COOKERY**