

CRAFT

TUNA TATAKI \$22
Cucumber Butter Pickle, Marinated Onions,
Puffed Rice and Dashi Gelée

CRISPY DUCK CONFIT \$15
White Cabbage Coulis, Spiced Carrot Broth
and Roasted Brussel Sprout Leaves

SAUTÉED VIRGINIA BLACK BASS \$25
with Baby Bok Choy, Shiitake Mushroom
and Yuzu Kosho Broth

SLOW BRAISED SHORT RIBS \$28
Carnaroli Risotto, Caramelized Apples,
Butternut Squash, Sunchokes and Beer Gastrique

CHILLED GREEK YOGURT SABAYON \$12
Yuzu Curd, Olive Oil Cake, Candied Kumquats
and Yuzu-Yogurt Sherbet

HISTORY

CAULIFLOWER SOUP \$13
with Kinship Chorizo, Potato
and Caramelized Cauliflower Empanada

MACKEREL MULLIGAWTAWNY \$16
with Fairytale Pumpkin, Green Lentils
and Madras Curry

MONKFISH AUX OLIVES \$24
Braised Rhode Island Monkfish, Creamed Grits, Fennel,
Picholine Olives, Carrots and Niçoise Olive Powder

VEAL PAUPIETTE \$26
Braised Stuffed Veal Scallopine with Cardoon Gratin
and Fried Arugula

KINSHIP OPÉRA CAKE \$12
Almond Feuilletine, Red Wine Simmered Prunes
and Cardamom-Mint Ice Cream

INGREDIENTS

ASIAN PEAR SALAD \$14
with Spicy Greens, Poached Cranberries,
Darden Ham and Cider Vinaigrette

GRILLED SHENANDOAH VALLEY BEEF HEART \$15
Tater Tots, Chive Blossoms, Pistachio
and Parsley Pesto

BRAISED FAIRYTALE PUMPKIN \$19
with Savoy Cabbage, Carrot Ribbons, Peanuts
and Fermented Black Bean Emulsion

HERB ROASTED RACK OF LAMB \$32
with Eggplant Marmalade, Sweet Peppers
and Yellow Curry

CRANBERRY ORANGE VACHERIN \$12
Poached Cranberries, Juniper Meringue,
Quince Sorbet and Earl Grey Ice Cream

INDULGENCE

SASANIAN ROYAL OSETRA CAVIAR \$80
Yukon Gold Potato Chips and Crème Fraîche

MAINE LOBSTER FRENCH TOAST \$30
Cucumber, Asian Pear and Sesame Mousse

FOIE GRAS TORCHON \$30
with Dolin Blanc Gelée, Butternut Squash Confit
and Toasted Brioche

KUROGE FRIED RICE \$80
Kuroge Carpaccio, Japanese Rice and Garlic Chips

OLD FASHIONED CAKE DONUTS \$12
Butterscotch Pudding, Crispy Caramel Mousse
and Doppelbock Ice Cream

MANGO MASCARPONE TERRINE \$12
Passion Fruit Risotto, Cashew Streusel
and Coconut Sorbet

FOR THE TABLE

WHOLE ROASTED FOIE GRAS \$150
with Leek Tataki, Shaved Darden Ham
and Asian Pear Marmalade

Entrées Served with Parker House Rolls

KABKABOU \$64
Olive Oil Poached Cod, Castelvetroano Olives,
Capers, Preserved Lemon, Pommes Purée
and Tomato -Saffron Emulsion

KINSHIP ROAST CHICKEN \$56
Lemon-Garlic Panade, Pommes Rissolées,
Frisée Salad

HERB ROASTED CRESCENT DUCK BREAST \$68
Duck Confit, Braised Savoy Cabbage
and Shaved Foie à l'Ail,

13oz GRILLED MARTIN RANCH \$70
BEEF RIBEYE
Gruyère Mousseline, Sautéed Mushrooms
and Sauce Dijonnaise

CARAMELIZED BANANA SPLIT \$24
Fudgey Brownies, Tutti Frutti Marshmallows,
Vanilla Chantilly, Chocolate Sorbet, Mango
and Vanilla Ice Creams

SHAVED TÊTE DE MOÏNE \$22
AND PONT L'ÉVÊQUE
Compressed Apples, Candied Pecans
and Cranberry Currant Scones

SPRUCE BAKED DER WEICHEN GEHL \$24
Whole Wheat Date Bread, Caramel Sawdust,
Darden Ham Salad and Raisin Butter

KINSHIP

A feeling of being close
or connected to other people.

Our menu is a reflection of what
inspires us when we think about food.
We hope that our restaurant fosters
camaraderie with the people you share
the dinner table with tonight.

— ERIC ZIEBOLD & CÉLIA LAURENT