

INGREDIENTS

CHICKEN FRIED SUNCHOKES

*Clementine Segments, Smoked Leeks,
Haas Avocado and The French Laundry Garden
Aji Dulce Pepper Purée*

or

L'ABELLE GARDEN LOBSTER BISQUE

*Toasted Hominy, Celery,
Peppers and Okra Powder;*

or

TURMERIC BRAISED CELTUCE

*with Cumin Roasted Peconic Bay Scallops,
Lentil Croûtons and Darden Ham*

INDULGENCE

MAINE LOBSTER FRENCH TOAST

*Marinated Cucumber, Fuyu Persimmon and
Toasted Sesame Mousse*

or

FOIE GRAS A L'AIL

*Spice Fairytale Pumpkin, Baby Mache and Crispy
Coriander Crêpes*

or

CRISPY ANSON MILLS GRITS AND

POACHED HEN EGG
with Périgord Truffle Coulis

CRAFT

JOHN DORY TEMPURA

*Sweet Potato and Ponzu Mousse,
Orange Glazed Baby Bok Choy*

or

GRILLED SCALLOPINE OF CURED SALMON

*Preserved Orange, Caramelized Salsify, Watercress Leaves,
Sunchoke Purée and Pickled Pomegranate Seeds*

or

PAUPIETTE DE VEAU

*Braised Stuffed Veal Scallopine
with Cardoon Gratin and Fried Arugula*

HISTORY

MONKFISH AUX OLIVES

*Braised Rhode Island Monkfish Tail
Artichoke Purée, Picholine Olives, Carrots,
Fennel and Niçoise Olive Powder*

or

KINSHIP CHOUCROUTE

*White Wine Braised Savoy Cabbage,
Crispy Tête de Cochon, Corned Shoat Leg
and Shoat Belly Rillons*

or

KINSHIP BEEF STROGANOFF

*Pan Seared Martin Ranch Beef Ribeye,
Hand Cut Egg Noodles,
Wild Mushroom Duxelles, Onion Marmalade
and Kendall Farms Crème Fraîche Bavarois*

FOR THE TABLE DESSERTS

YELLOW BARTLETT PEAR GALETTE

Vanilla Nutmeg Ice Cream

VALRHONA DARK CHOCOLATE CHEESECAKE

Cranberry Compote and Bergamot Orange Chantilly

WINTER WONDERLAND SPICE CAKE

Cream Cheese Frosting

HOLIDAY COOKIES

\$125 PER GUEST

Service, Beverages and Tax excluded

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