

## CRAFT

RAMP-RICOTTA DUMPLINGS \$15  
*Fricassée of Globe Artichokes*

TOASTED BRIOCHE AGNOLOTTI \$14  
*English Peas, Sautéed Pea Shoots, Tarragon and Navel Orange*

COBIA CONFIT \$26  
*French Green Lentils, Arrowleaf Spinach, and Swarnadwipa Vinaigrette*

BRAISED PORK BELLY \$22  
*With Celtuce Char Siu, Bok Choy and Steam Bun Purée*

MUSCOVADO SUGAR CRÈME BRÛLÉE \$12  
*Ruby Red Grapefruit Marmalade, Buckwheat Pirouettes, and Ruby Red Grapefruit Sorbet*

## HISTORY

LENTIL RASAM \$12  
*Roasted Garlic Custard, Mango, Coconut and Tamarind Broth*

CHEZ HORTENSE \$14  
*Roasted Maine Bouchot Mussels and Hand Cut French Fries*

TONNATO VITELLO \$26  
*Seared Yellowfin Tuna, Charred Rare Veal, Vidalia Onion, Olive, Rosemary and Parmesan Oil*

BRAISED BEEF SHORT RIB \$26  
*Pearl Barley, Baby Carrots, Baby Beets and Coriander Emulsion*

APPLE BOSTOCK \$12  
*Almond Cream, Warm Apple Compote, Coconut Chantilly and Oolong Ice Cream*

## INGREDIENTS

POACHED HONEYCRISP APPLE SALAD \$14  
*Arugula, Watercress, Poached Cranberries, Darden Ham and Apple Cider Aioli*

TAKENOKO TEMPURA \$14  
*Chickpeas, Roasted Peppers, Avocado and Old Bay Oil*

CHESAPEAKE BAY ROCKFISH \$26  
*Caramelized Fennel, Sweet Peppers and Saffron Emulsion*

GRILLED BROKEN ARROW RANCH QUAIL \$23  
*Garganelli, Chive Blossoms, Crispy Shallot and Espelette Broth*

TAMARIND CREAM DONUT \$12  
*Dried Fruit Compote, Persian Spiced Tamarind Broth, Honey Mousse and Labne Sherbet*

## INDULGENCE

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

MAINE LOBSTER FRENCH TOAST \$30  
*Cucumber, Rhubarb and Sesame Mousse*

SAUTÉED MOULARD DUCK FOIE GRAS \$30  
*With Duck Confit Stuffed Savoy Cabbage, Darden Ham and Sherry Vinegar Sauce*

GRILLED KAGOSHIMA KUROGE BEEF \$90  
*Fricassée of Wild Mushrooms, Roasted Sunchoke and Shiso Chimichurri*

BOURBON VANILLA CREMA FRITTA \$14  
*Rhubarb-Fennel Marmalade, Poached Rhubarb and Grand Marnier Ice Cream Float*

ROASTED BANANA GANACHE \$14  
*Pecan Divinity, Salted Caramel Crèmeux, Clove Pudding and Banana Sherbet*

## FOR THE TABLE

WHOLE ROASTED FOIE GRAS \$150  
*Braised Fairytale Pumpkin, Toasted Brioche, and Star Anise Emulsion*

*Entrées Served with Parker House Rolls*

DOVER SOLE \$70  
*Fricassée of Asparagus and Mushrooms, Boardwalk Fries, Lobster Béarnaise*

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

LAMB RACK EN PERSILLADE \$70  
*Braised Artichokes, Baby Carrots, Cumin Socca and Merguez Crépinette*

13OZ. MARTIN RANCH DRY AGED RIBEYE \$68  
*Short Rib Pithiviers and White Wine Braised Mushrooms*

TROPICAL FRUIT PAVLOVA \$22  
*Passion Fruit Curd, Whipped White Chocolate, Pineapple-Mango Salsa and Passion Fruit Sorbet*

CHOCOLATE GANACHE TART \$22  
*with Malted Vanilla and Salted Caramel Ice Creams*

### 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