

CRAFT

CUTTLEFISH CONFIT \$15
*Grilled Kohlrabi, Couscous
 and Turmeric-Garlic Vinaigrette*

YELLOWFIN TUNA TATAKI \$24
*Spring Onion and Butter Pickle Salad,
 Shiso Tempura and Dashi Gelée*

MONKFISH PASTRAMI \$23
*Cabbage Fondue, Pickled Mustard Seeds,
 and Rye-Caraway Vinaigrette*

VEAL SCALLOPINE \$25
*Fairytale Pumpkin, Caramelized Cauliflower
 and Dijon Mustard Emulsion*

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*

DUCK CONFIT À L'ORANGE \$16
*Braised Endive, Candied Hazelnut
 and Navel Orange Sauce*

SAUTÉED SPANISH TURBOT \$28
*Artichokes en Barigoule, Red Pearl Onions,
 and Minced Basil*

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*

CRISPY CASSAVA \$12
*Stewed Tomatoes, Niçoise Olives, Pickled Hot Peppers
 and Yuzu-Kosho Aioli*

PAN SEARED COBIA \$26
*Caramelized Fennel, Sweet Peppers
 and Saffron Emulsion*

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

PATH VALLEY PARSNIP CAKE \$12
*Candied Fennel, Brown Sugar Crumble,
 Fennel Crèmeux and Coffee Ice Cream*

INDULGENCE

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

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

FOIE GRAS TORCHON \$32
*with Pineapple and Ginger Marmalade
 and Toasted Brioche*

SHAVED PERIGORD TRUFFLES \$40
Creamed Grits and Sunny Side Up Egg

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

MAPLE SYRUP DUMPLINGS \$12
*Red Currant Broth, Butter-Braised Sweet Potato
 Golden Raisins and Crème Fraîche Ice Cream*

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

FOR THE TABLE

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

\$150

Entrées Served with Parker House Rolls

PAN ROASTED COLUMBIA RIVER STURGEON
*Braised Honeycrisp Apple, Darden Ham,
 Brussel Sprouts Leaves, and Black Truffle Vinaigrette*

\$64

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