

CRAFT

TUNA TATAKI \$18
Cucumber Butter Pickle, Marinated Onions,
Puffed Rice and Dashi Geleé

CONFIT SAVOY CABBAGE RAVIOLI \$14
Corned Veal Tongue, Shaved Carrots
and Coriander Emulsion

WARM CURED SALMON \$25
Braised Beets, Salsify
and Lemongrass Broth

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

TOASTED SUGAR ANGEL FOOD CAKE \$12
Potomac Pear Compote, Burnt Nougatine,
Poached Currants and Hazelnut Sorbet

HISTORY

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

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

BLANQUETTE OF HALIBUT \$26
with Lobster Butter Braised La Ratte Potatoes,
Chanterelles, Roasted Artichokes and Lemon Verbena Broth

KINSHIP SAUERKRAUT \$26
Braised Kanagy Shoat Shoulder, White Wine Braised Cabbage,
Crispy Långos and Crème Fraîche Bavarois

KINSHIP CARROT CAKE \$12
Cardamom Spiced Halwa, Cheesecake Pudding,
Carrot Custard and Fresh Ginger Ice Cream

INGREDIENTS

PINEAPPLE QUINCE SALAD \$14
with Spicy Greens, Poached Cranberries,
Darden Ham and Cider Vinaigrette

GRILLED SHENANDOAH VALLEY BEEF HEART \$15
Tater Tots, Garlic Chives, 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

PINEAPPLE QUINCE 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

CHOCOLATE PEANUT TORTE \$12
Whipped Chocolate Ganache, Madeira Mascarpone
and Peanut Butter Ice Cream

FOR THE TABLE

WHOLE ROASTED FOIE GRAS \$150
with Brioche Croutons, and Fig Mole

Entrées Served with Parker House Rolls

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

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

KINSHIP CASSOULET \$58
Duck Confit, Braised Shoat, Saucisson à l'Ail,
Shelling Beans and Salade Verte

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

PATH VALLEY SWEET POTATO CAKE \$22
Braised Apples, Sweet Potato Confit, Bay Leaf Chantilly
and Spiced Apple Cider Ice Cream

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

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