

October 2017

Dear Guests,

Thank you for your interest in celebrating Thanksgiving at Kinship.

This year, we will be offering a special A la Carte menu for the holiday as well as a Four Course Prix-Fixe Menu available for the entire table, at \$95 per guest. We hope the menu will feature something for everyone to enjoy.

We thought we would highlight a few menu facts in advance.

When looking the A la Carte menu over, the two first horizontal lines feature appetizers while the third line outlines entrée-sized items. Desserts follow.

The “For the Table Four Course Prix Fixe Menu” offers two individually served first and second courses, a family-style Turkey entrée course and a dessert to choose from our dessert cart. That menu is available to order for the entire table.

Children whose table order from the Prix-Fixe menu will be priced at \$65 per child for a Three-Course Menu including a Hand Cut Tagliatelle to begin, a family-style Turkey entrée course and a dessert to choose from our dessert cart. If you are ordering A la Carte, children are welcome to order within the A la Carte options.

We welcome pre-orders of Whole Turkeys for parties of 8 guests. Kindly inquire as early as possible.

For reservations or if you have any questions, please call us at 202-737-7700 or email via info@kinshipdc.com

- *Eric Ziebold and Célia Laurent*

Prices exclude beverages, tax and service.

CRAFT

HAND CUT TAGLIATELLE \$18
Chanterelle Mushrooms, Kale, Madras Curry

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

SLOW BRAISED BEEF SHORT RIBS \$28
Red Flannel Hash and Horseradish Soubise

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

HISTORY

KALE AND PEANUT SOUP \$14
Juniper Meringues

KINSHIP SCRAPPLE \$15
*Soft Boiled Path Valley Farm Egg
Red Eye Gravy*

OLIVE OIL BAKED ATLANTIC COD \$27
Brandade Cake, Clam Chowder Sauce

PUMPKIN MOLASSES PIE \$12
*Brown Sugar Gastrique, Orange Curd
and Fresh Ginger Ice Cream*

INGREDIENTS

BRAISED PUMPKIN AND ARUGULA SALAD \$14
Wild Rice and Cranberry

ROASTED SUNCHOKE \$14
Clementines, Spiced Pistachio, Cilantro Chimichurri

HERB ROASTED TURKEY BREAST \$27
*Duck Fat Braised Cabbage,
Griddled Bread Pudding and Thyme*

BLACK ROCK ORCHARD APPLE TURNOVER \$12
Salted Caramel and Spiced Cider Ice Cream

INDULGENCE

CASPIAN SEA OSSETRA CAVIAR \$80
English Muffins and Crème Fraîche

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

SHAVED WHITE TRUFFLE FROM ALBA \$50
Hand Cut Tagliatelle

GRILLED JAPANESE KUROGE BEEF \$80
*Matsutake Mushrooms, Sweet Onions,
Beurre Colbert*

VALRHONA CHOCOLATE CUSTARD CAKE \$12
*Salted Chantilly, Espelette Caramel and
Pralines' n' Cream Ice Cream*

FOR THE TABLE
FOUR COURSE PRIX-FIXE
MENU

Available for the entire table
\$95 per guest

First Course

CREAMY MAINE LOBSTER BROTH
Sunchoke Purée

or

BRAISED PUMPKIN AND ARUGULA SALAD
Wild Rice and Cranberry

Second Course

SHAVED WHITE TRUFFLES FROM ALBA
Scrambled Eggs

or

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

or

FOIE GRAS TORCHON
Ouince Marmalade and Toasted Brioche

Third Course
Served Family Style

ROASTED TURKEY BREAST
*Green Bean Casserole
Pommes Purée
Cranberry Bavarois
Kinship Stuffing and Gravy*

Dessert Course
served from our Dessert Cart

CRANBERRY PECAN BREAD PUDDING
Whipped Mauritian Muscovado Cream

or

BLACK ROCK ORCHARD APPLE GALETTE
Maple Pouring Custard

or

PUMPKIN MOLASSES PIE
Ginger Chantilly