CRAFT

TUNA TATAKI $22
Cucumber Butter Pickle, Marinated Onions, Puffed Rice and Dashi Gelée

CORNED BEEF AND CABBAGE $16
Cabbage Confit Agnolotti, Corned Beef Short Ribs, Shaved Carrots and Coriander Emulsion

SAUTÉED VIRGINIA BLACK BASS $25
with Baby Bok Choy, Shiitake Mushroom and Yuzu Kosho Broth

CORNED SHORT RIBS $28
with Roasted Baby Beets, Beet and Horseradish Shepard's Pie

ORANGE-SCENTED MADELEINES $12
Banana Compote, Kalamansi Lime Caramel Candied Kumquats and Banana Sherbet

HISTORY

BAKED POTATO CHOWDER $13
with Heirloom Potatoes, Scallions, Bacon and Biscuits

SCALLOP MULLIGAWTAWNY $24
with Fairytale Pumpkin, Green Lentils and Madras Curry

MONKFISH AUX OLIVES $24
Braised Rhode Island Monkfish, Creamed Grits, Fennel, Picholine Olives, Carrots and Niçoise Olive Powder

CRISPY SKIN PEKIN DUCK BREAST $28
with Celery Root Tagliatelle, Poached Prunes and Foie-Cider Emulsion

KINSHIP OPÉRA CAKE $12
Almond Feuilletine, Red Wine Simmered Prunes and Vanilla-Licorice Ice Cream

INGREDIENTS

ASIAN PEAR SALAD $14
with Spicy Greens, Poached Cranberries, Darden Ham and Cider Vinaigrette

CHICKEN FRIED PATH VALLEY SUNCHOKES $14
with Preserved Clementines and Cannelle Braised Pea Shoots

GRILLED SHENANDOAH VALLEY BEEF HEART $15
Tater Tots, Chive Blossoms, Pistachio and Parsley Pesto

HERB ROASTED RACK OF LAMB $32
with Eggplant Marmalade, Sweet Peppers and Yellow Curry

EARTH 'N EATS GRANNY SMITH APPLES $12
Apple Carpaccio, Crème Fraîche Ganache, Butter Cake and Green Apple Sorbet

INDULGENCE

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

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

SAUTEED MOULARD DUCK FOIE GRAS $30
Kinship Scrapple and Bacon-Sherry Vinaigrette

TORO POKE $40
Garlic Fried Rice, Ponzu & Marinated Radish

MANGO MASCARPONE TERRINE $12
Passion Fruit Risotto, Cashew Streusel and Coconut Sorbet

BOURBON VANILLA OLIVE OIL PARFAIT $14
Pane Francese Croutons, Meyer Lemon Cream, Dark Chocolate Crémeux and Olive Oil Cake

FOR THE TABLE

WHOLE ROASTED FOIE GRAS $150
with Leek Tataki, Shaved Darden Ham and Asian Pear Marmalade

Entrées Served with Parker House Rolls

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

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

KINSHIP CHOUCROUTE $60
Wine-Braised Savoy Cabbage, Crispy Pork Belly, Tête de Cochon and Roasted Pork Leg

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

CARAMELIZED BANANA SPLIT $24
Fudgey Brownies, Tutti Frutti Marshmallows, Vanilla Chantilly, Chocolate Sorbet, Cherry and Vanilla Ice Creams

MALVAROSA AND BREBIROUSSE d'ARGENTAL $24
Almond Frangipane Tart, Pear Rosemary Jam and Honey Gastrique

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