

## CRAFT

TUNA TATAKI <i>Cucumber Butter Pickle, Marinated Onions, Puffed Rice and Dashi Gelée</i>	\$22
GRILLED ASPARAGUS AND PANISSE <i>with Shaved Fennel, Cara Cara Orange and Old Bay Aioli</i>	\$18
POACHED GOLDEN TILEFISH <i>Perles du Japon, Crispy Shiitake Mushrooms, Baby Milk Choy and Grilled Kohlrabi</i>	\$29
CRISPY PEKIN DUCK CONFIT <i>Pine Nut Butter, Turnips à la Grecque, Blood Orange and Cumin</i>	\$25
ORANGE-SCENTED MADELEINES <i>Banana Compote, Kalamansi Lime Caramel, Candied Kumquats and Banana Sherbet</i>	\$12

## HISTORY

BAKED POTATO CHOWDER <i>with Heirloom Potatoes, Scallions, Bacon and Biscuits</i>	\$13
SHRIMP SCAMPI <i>Olive Oil Poached Florida Rock Shrimp, Spring Garlic Dumpling and Sautéed Yellow Chives</i>	\$19
ROCKFISH BOUILLABAISE <i>with Takenoko, Sweet Peppers, Rouille and Espelette Broth</i>	\$26
KANAGY FARMS SHOAT SHOULDER <i>Braised Kale and Anson Mills Polenta Cake, Melted Head Cheese</i>	\$26
KINSHIP OPÉRA CAKE <i>Almond Feuilletine, Red Wine Simmered Prunes and Vanilla-Licorice Ice Cream</i>	\$12

## INGREDIENTS

ASIAN PEAR SALAD <i>with Spicy Greens, Poached Cranberries, Darden Ham and Cider Vinaigrette</i>	\$14
CHICKEN FRIED PATH VALLEY SUNCHOKES <i>with Preserved Clementines and Cannelle-Braised Pea Shoots</i>	\$14
SCALLOP MULLIGATAWNY <i>with Baby Carrots, Green Lentils and Madras Curry</i>	\$29
HERB ROASTED RACK OF LAMB <i>with Eggplant Marmalade, Sweet Peppers and Yellow Curry</i>	\$32
EARTH 'N EATS GRANNY SMITH APPLES <i>Apple Carpaccio, Crème Fraîche Ganache, Butter Cake and Green Apple Sorbet</i>	\$12

## INDULGENCE

SASANIAN ROYAL OSETRA CAVIAR <i>Yukon Gold Potato Chips and Crème Fraîche</i>	\$80
MAINE LOBSTER FRENCH TOAST <i>Cucumber, Asian Pear and Sesame Mousse</i>	\$30
SAUTEED MOULARD DUCK FOIE GRAS <i>Kinship Scrapple and Bacon-Sherry Vinaigrette</i>	\$30
PAN SEARED CALIFORNIA SQUAB <i>Hand Cut Tagliatelle with Squab Liver, Foie Gras and Périgord Truffles</i>	\$56
WARM SPICED PINEAPPLE CONFIT <i>Soft Coconut Cake, Pineapple Ribbons, Toasted Coconut Crèmeux and Oolong Ice Cream</i>	\$12
BOURBON VANILLA OLIVE OIL PARFAIT <i>Pane Francese Croutons, Meyer Lemon Cream, Dark Chocolate Crèmeux and Olive Oil Cake</i>	\$14

## FOR THE TABLE

WHOLE ROASTED FOIE GRAS <i>with Leek Tataki, Shaved Darden Ham and Asian Pear Marmalade</i>	\$150
<i>Entrées Served with Parker House Rolls</i>	
STUFFED SPOTTED SKATE WING <i>Leek, Shiitake Mushrooms, Tofu and Lobster Coral Enriched Grits</i>	\$56

KINSHIP ROAST CHICKEN <i>Lemon-Garlic Panade, Pommes Rissolées, Frisée Salad</i>	\$56
KINSHIP CHOUCROUTE <i>Wine-Braised Savoy Cabbage, Crispy Pork Belly, Tête de Cochon and Roasted Pork Leg</i>	\$60
13oz GRILLED MARTIN RANCH BEEF RIBEYE <i>Beet and Horseradish Shepherd's Pie with Celery Root Croquettes</i>	\$72

CARAMELIZED BANANA SPLIT <i>Fudgey Brownies, Tutti Frutti Marshmallows, Vanilla Chantilly, Chocolate Sorbet, Cherry and Vanilla Ice Creams</i>	\$24
RONCAL AND BREBIROUSSE D'ARGENTAL <i>Almond Frangipane Tart, Pear Rosemary Jam and Honey Gastrique</i>	\$24

### 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