

CRAFT

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

GRILLED ASPARAGUS AND PANISSE \$18
*with Shaved Fennel, Cara Cara Orange
 and Old Bay Aioli*

POACHED ATLANTIC HALIBUT \$29
*Perles du Japon, Crispy Shiitake Mushrooms,
 Baby Milk Choy and Grilled Kohlrabi*

CRISPY PEKIN DUCK CONFIT \$25
*Pine Nut Butter, Turnips à la Grecque,
 Cara Cara Orange and Cumin*

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*

SHRIMP SCAMPI \$19
*Olive Oil Poached Florida Rock Shrimp,
 Spring Garlic Dumpling and Sautéed Yellow Chives*

PAN ROASTED ROCKFISH \$27
*Sautéed Spinach, Gnocchi Alla Romana
 and Roasted Chicken Jus*

LAMB PETIT POIS À LA FRANÇAISE \$26
*Braised Lamb Shank, English Peas,
 Green Leaf Lettuce and Applewood Smoked Bacon*

KINSHIP AFTER EIGHT \$12
*Chocolate Mousse, Whipped Milk Chocolate Ganache,
 Peppermint Patties and Cardamom-Mint Ice Cream*

INGREDIENTS

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

ROASTED PATH VALLEY SUNCHOKES \$14
*with Poached Clementines, Spiced Pistachios
 and Cilantro Chimichurri*

SCALLOP MULLIGATAWNY \$29
*with Baby Carrots, Green Lentils
 and Madras Curry*

MARCHO FARMS VEAL SWEETBREADS \$28
*Creamed Grits, Asparagus Emincée
 and Sauce Piquante*

GRAND MARNIER POACHED RHUBARB \$12
*Black Sesame Sablé, Cream Cheese Mousse,
 Strawberry Meringues and Rhubarb Sorbet*

INDULGENCE

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

MAINE LOBSTER FRENCH TOAST \$30
Marinated Rhubarb, Cucumber and Sesame Mousse

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

PAN SEARED CALIFORNIA SQUAB \$56
*Hand Cut Tagliatelle with Squab Liver, Foie Gras
 and Hen of the Woods*

WARM SPICED PINEAPPLE CONFIT \$12
*Soft Coconut Cake, Pineapple Ribbons,
 Toasted Coconut Crèmeux and Oolong Ice Cream*

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

FOR THE TABLE

WHOLE ROASTED FOIE GRAS \$150
with Poached Rhubarb, Toasted Pistachio and Fennel

Entrées Served with Parker House Rolls

HERB ROASTED WALLEYE PIKE \$58
*Lobster Oil Braised Pea Shoots
 and Duck Fat Fries*

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

HERB ROASTED BABY LAMB LEG \$72
*Ragout of Fava Beans, Lima Beans, Baby Kale,
 Saucisson à l'Ail and Pain Céréales Croutons*

13oz GRILLED MARTIN RANCH BEEF RIBEYE \$72
Grilled Asparagus Panzanella

WARM RHUBARB CRISP \$24
*Brown Sugar Oat Crumble
 and Strawberry Buttermilk Ice Cream*

PASKA SIRANA 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