

## 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, 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*

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

LAMB PETITS POIS À LA FRANÇAISE \$26  
*Braised Lamb Shoulder, 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*

SOFT SHELL CRAB TEMPURA \$16  
*with Cucumber and Pickled Ramp Salsa, Shiso Pesto  
and Song Family Sesame Oil*

SAUTÉED FILET OF RHODE ISLAND BLACKFISH \$26  
*Sautéed Spinach, Gnocchi Alla Romana  
and Roasted Chicken Jus*

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, 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*

MONKFISH AUX OLIVES \$58  
*Anson Mills Grits, Fennel, Arugula  
and Picholine Olives*

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

LANCASTER COUNTY PORK OSSO BUCO \$58  
*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