

CRAFT

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

PIPE DREAMS GOAT CHEESE AGNOLOTTI \$16
Marinated Cherry Tomatoes
and L'Abeille Garden Herbs

AMARANTH CRUSTED ATLANTIC HALIBUT \$29
Ragout of White Corn, Sweet Peppers
and Madras Curry

CRISPY PEKIN DUCK CONFIT \$25
Coleslaw, Grilled Peaches
and Thousand Island Dressing

STRAWBERRY MARSHMALLOW \$12
Coriander Crèmeux, Strawberry Consommé
and Cilantro-Lime Sherbet

HISTORY

KINSHIP LAMB NAVARIN SOUP \$16
Baby White Turnips, English Peas, Carrots,
Potato and Kinship "BLT"

SHRIMP SCAMPI \$19
Olive Oil Poached Florida Rock Shrimp,
Spring Garlic Dumpling and Sautéed Chive Blossoms

SALMON GAZPACHO \$26
Cucumber, Red Onion, Toasted Brioche
and Green Tomato Coulis

SLOW ROASTED LAMB SHOULDER \$26
Warm Salad of Green Tomato, Shelling Beans,
Sweet Peppers and Tahini

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

INGREDIENTS

LA RATTE POTATO SALAD \$14
Fairytale Eggplant, Grilled Vidalia Onion,
Yellow Roma Tomatoes and Eggplant Purée

SOFT SHELL CRAB TEMPURA \$20
with Cucumber and Pickled Ramp Salsa, Shiso Pesto
and Song Family Sesame Oil

SAUTÉED FILET OF VIRGINIA ROCKFISH \$26
Slow Baked Beef Steak Tomatoes, Roasted Summer Squash
and Anise Hyssop Pistou

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

BLACK ROCK ORCHARD CHERRY TART \$12
Salted Caramel Cream, Candied Cashews
and Tonka Bean Ice Cream

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
and Foie Gras

ROASTED APRICOT PAIN PERDU \$14
Chamomile Syrup, Butter Streusel
and Hokey Pokey 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 JAMBALAYA \$60
Shrimp, Darden Ham, Jasmine Rice,
Sweet Peppers, Celery and Red Onion

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

KINSHIP PORK & BEANS \$60
Grilled Pork Belly, Pied de Cochon, Pork Shanks
and Fricassée of Cannellini Beans, Spinach and Fava Beans

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

MARKET BERRY CRISP \$24
Brown Sugar Oat Crumble
and Strawberry Buttermilk Ice Cream

PASKA SIRANA AND BREBIROUSSE D'ARGENTAL \$24
Almond 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