

CRAFT

CUTTLEFISH CONFIT <i>Olive Oil Bavarois, Pickled Celtuce and Wilted Arugula</i>	\$18
KINSHIP BOUDIN BLANC <i>Chestnut Purée, Poached Pear and Darden Ham Broth</i>	\$16
ATLANTIC SWORDFISH CONFIT <i>with a Ragout of Pearl Barley, Savoy Cabbage and Hobbs Bacon</i>	\$26
BRAISED PEKIN DUCK LEG <i>Spaetzle, Flowering Quince, Fairytale Pumpkin and Foie Cider Broth</i>	\$26
SUGARED BRIOCHE DONUT <i>Toasted Fennel Cream, Brown Sugar Crunch and Concord Grape Sorbet</i>	\$12

HISTORY

KALE AND PEANUT SOUP <i>with Juniper Meringues, Darden Ham and Gruyère Cheese Crostini</i>	\$14
SQUID AGLIO E OLIO <i>Spaghetti of Squid Ceviche, Yellow Chives, Italian Parsley and Garlic Infused Olive Oil</i>	\$16
KABKABOU <i>Sautéed Pavé of Halibut, Yukon Gold Potato Purée, Capers, Picholine Olives, Preserved Lemon and Saffron Broth</i>	\$26
CHICKEN-FRIED VEAL SWEETBREADS <i>Spoonbread, Grilled Mission Figs and Fig-Mead Emulsion</i>	\$28
FROZEN SWEET POTATO PIE <i>Candied Pecans, Butter Braised Sweet Potatoes, Toasted Meringue and Aniseed Ice Cream</i>	\$12

INGREDIENTS

LEMONGRASS-BRAISED BABY BEETS <i>Marinated Yamaimo, Navel Oranges, Mache and Taro Chips</i>	\$14
CRISPY JERUSALEM ARTICHOKEs <i>Avocado Carpaccio, L'Abeille Garden Aji Dulce Peppers and Yuzu Kosho Broth</i>	\$15
SAUTÉED FILET OF NEW ZEALAND WAREHOUSE <i>Braised Cherry Radishes, Sautéed Milk Choi, Fried Tofu and Dashi</i>	\$28
IOWA CHOP <i>Herb Roasted Kanagy Farm Pork, Endive au Four Roasted Brussels Sprouts and Rosemary-Darden Ham Vinaigrette</i>	\$28
BLACK MISSION FIG SUNDAE <i>Lemon Crème Fraîche, Raspberry Meringue, Fig Newtons and Fig Leaf Ice Cream</i>	\$12

INDULGENCE

SASANIAN ROYAL OSETRA CAVIAR <i>Yukon Gold Potato Chips and Crème Fraîche</i>	\$80
MAINE LOBSTER FRENCH TOAST <i>Persimmon, Cucumber and Sesame Mousse</i>	\$30
PAN SEARED VENISON LOIN <i>Sautéed Foie Gras, Poached Cranberries, Sweet Potato and Carnaroli Rice Pudding</i>	\$55
MANJARI CHOCOLATE POT DE CRÈME <i>Port-Poached Pears, Candied Hazelnuts, Roquefort Cheese and Spiced Pear Sorbet</i>	\$12
KINSHIP CANDY BAR <i>Pretzels, Peanuts, Caramel, Roasted White Chocolate and Salted Pretzel Ice Cream</i>	\$12

FOR THE TABLE

WHOLE ROASTED FOIE GRAS <i>Red Wine Roasted Figs, Darden Ham and Rue-Scented Madeleines</i>	\$160
<i>Entrées Served with Parker House Rolls</i>	
TUNA À LA PROVENÇALE <i>Toasted Socca, Grilled Okra, Red Onion, Haricots Verts, Cherry Tomatoes, Garlic Confit and Chimichurri</i>	\$66

KINSHIP ROAST CHICKEN <i>Lemon-Garlic Panade, Pommes Rissolées, Frisée Salad</i>	\$56
KINSHIP CHOUCROUTE <i>Roasted Shoat and Tête de Cochon with White Wine Braised Cabbage</i>	\$66
GRILLED MARTIN FARM BEEF RIBEYE <i>Sautéed Forest Mushrooms and Pommes Dauphinoise</i>	\$74

BLACK ROCK ORCHARD BAKED APPLE <i>Bay Laurel Mousse, Soft Oat Cookie and Vanilla Ice Cream</i>	\$18
EWEPHORIA GOUDA CHEESE TART <i>Honeycrisp Apple Confit and Fermented Honey</i>	\$18

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