

CRAFT

SALAD OF BABY ARTICHOKES \$15  
*Deviled Egg, Arugula, Niçoise Olive Crumbs  
and Olive Oil Emulsion*

TRIPLE PAPPARDELLE \$16  
*Braised Honeycomb Tripe, Hand Cut Pappardelle,  
Spinach, Peanuts and Fermented Black Beans*

PANKO CRUSTED BLACK BASS \$29  
*Shiitake Mushrooms, Yellow Chives, Garlic Chives  
and Mushroom Consommé*

CRÉPINETTE OF LAMB SADDLE \$32  
*Cumin Roasted Carrots, Fregola  
and Spiced Pepper Sauce*

JAPANESE SOUFFLÉ CHEESECAKE \$13  
*Ruby Red Grapefruit, Calamansi Curd,  
Black Sesame Dacquoise and Cactus Pear Sorbet*

HISTORY

CELERY VICTOR \$15  
*Braised Celery Hearts, Marinated Kohlrabi and Radish with  
Romaine Lettuce, Hazelnut and Orange Tarragon Vinaigrette*

BAKED POTATO CHOWDER \$15  
*with Scallions, Old Bay  
and Manchego Cheese Gougère*

SHRIMP AND LOBSTER STUFFED SKATE WING \$26  
*Pommes Boulangère, Melted Leeks,  
Watercress and Mussel Gratin*

KINSHIP ZINGARA \$28  
*Crispy Veal Sweetbreads, Corned Veal Tongue  
and Grated Périgord Truffles*

KINSHIP CREAMSICLE \$13  
*Blood Orange Sabayon Glacé, Campari Pâte de Fruit,  
Whipped Clove Milk Ganache and Fresh Milk Ice Cream*

INGREDIENTS

BRAISED CELTUCE \$15  
*Turmeric Aioli, Spiced Napa Cabbage  
and Lentil Croutons*

CHICKEN SPICE ROASTED CAULIFLOWER \$16  
*Curry Stewed Tomatoes, Marinated Red Onion  
and Poached Raisins*

CRISPY SKIN FILET OF DORADE \$26  
*Carrot Ribbons, Sultana Raisins,  
Toasted Almond Purée and Cilantro Broth*

ROASTED BOB WHITE QUAIL \$25  
*Parsnip Purée, Melted Cabbage  
and Foie-Cider Emulsion*

ROASTED MEDJOOl DATES \$13  
*Chilled Chai Sabayon, Kataifi  
and Toasted Coconut Ice Cream*

INDULGENCE

CHIPS AND DIP \$80  
*Sasanian Royal Osetra Caviar,  
Yukon Gold Potato Chips and Crème Fraiche*

MAINE LOBSTER FRENCH TOAST \$34  
*Asian Pear, English Cucumber  
and Sesame Mousse*

MOULARD DUCK FOIE GRAS TORCHON \$34  
*Medjool Date, Candied Pistachio  
and Fennel Relish with Toasted Brioche*

GRILLED DOVER SOLE \$42  
*Lobster Oil Braised La Ratte Potatoes, Garlic Chives  
and Lobster Beurre Blanc*

SPANISH PICATOSTES \$13  
*Cinnamon Crèmeux  
and Oloroso Sherry Ice Cream*

CHOCOLATE HAZELNUT MOUSSE BAR \$14  
*Lapsang Souchong Cherries, Rosemary Caramel  
and Amaretto Ice Cream*

FOR THE TABLE

WHOLE ROASTED FOIE GRAS \$165  
*with Pommes Sarladaises and Duck Fat Vinaigrette*

KINSHIP ROAST CHICKEN \$60  
*Lemon-Garlic Panade, Pommes Rissolées,  
Frisée Salad*

CHOCOLATE GANACHE TART \$26  
*Vanilla Crème Fraîche, Pink Peppercorn Meringues,  
Passion Fruit and Salted Caramel Ice Creams*

GRILLED BLUEFIN TUNA \$68  
*with Chickpea Fries,  
Arugula, Fennel and Grapefruit Salad*

GRILLED RIBEYE OF MARTIN FARMS BEEF \$74  
*Russet Potato Gnocchi, Forest Mushroom,  
Crispy Shallots, Sauce Smitane  
and Horseradish Braised Kale*

KINSHIP CHEESE PLATE \$29  
*Triple Cream Puff with Red Currant Gelée,  
Cabrita Goat Cheese with Fennel and Preserved Lemon  
Blu di Bufala with Fig and Onion Chutney*

*For The Table Entrées Served with Parker House Rolls*

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