

CRAFT

MUSHROOM TORCHON \$19
*Shiitake Mushrooms à la Grecque, Baby Beets
Celery Root, Cranberry Gastrique and Toasted Brioche*

BRAISED LAMB ROLLATINI \$23
*Roasted Cauliflower, Pomogranate Seeds
Crispy Brussels Sprout Leaves and Paprika Broth*

SAUTÉED MEDITERRANEAN DORADE \$39
*Littleneck Clam and Orzo Ragoût, Braised Fennel Bulb
and Baby Spinach Duxelles*

BRAISED LAMB CREPINETTE \$36
*French Green Lentils, Minced Olives, Capers, Cornichons
and Lamb Condiment*

GRAPEFRUIT POSSET \$15
*Campari Chantilly, Grapefruit Compote
Honey Tuile, and Chamomile-Blood Orange Granité*

HISTORY

GLOBE ARTICHOKE SOUP \$17
*Lentilles du Puy, Niçoise Olive Crumbs
and Garlic-Thyme Milk*

CATALAN SPICED CONFIT SQUID \$20
*Charcoal Grilled Calçots, Tempura Tentacles,
Lemon-Shallot Gremolata, and Romesco Sauce*

MAGIC SPICE RUBBED MAHI MAHI \$36
*Citrus and Sunflower Seed Vierge, Fried Plantain,
Cilantro Chiffonade and Roucou Oil*

PARMESEAN CRUSTED VEAL TENDERLOIN \$39
*Hand Cut Tagliatelle, Heirloom Broccoli Rabe
and Lemon-Caper Sauce*

BANANAS FOSTER CRÊPES \$15
*Hazelnut Cream, Crème Chantilly
and Banana-Passionfruit Sorbet*

INGREDIENTS

WARM ASPARAGUS SALAD \$19
*Green Asparagus, Frisée Lettuce, Darden Ham
Clementine, and Red Sorrel Emulsion*

GRILLED BROKEN ARROW RANCH QUAIL \$22
*Ruby Red Grapefruit, Cucumber, Cilantro, Salsa Macha
and Roasted Virginia Peanuts*

SAUTÉED SEA SCALLOPS \$40
*Braised Mushrooms, Burdock Root, Sweet Potato Chips
and Fermented Black Bean Sauce*

ST. MARTIN COCOA RUBBED DUCK BREAST \$42
*Celery Root, Almond Granola
and Cherry Gastrique*

ROASTED MAUI PINEAPPLE \$15
*Coconut Frangipane, Lime-Allspice Cream
and Pineapple Sherbet*

INDULGENCE

CHIPS AND DIP \$85
*Kaviari Prestige Osetra Caviar, Yukon Gold Potato Chips
and Kendall Farms Crème Fraîche*

GRILLED RARE HAWAIIAN KANPACHI \$26
*Mandarin Orange, Marinated Kohlrabi, Maui Pineapple
and Shiso Chimichurri*

FRICASSEE OF MOREL MUSHROOMS \$28
*English Pea Agnolotti, Louisiana Crayfish
and Sauce Nantua*

KINSHIP OPERA CAKE \$16
*Chocolate Almond Streusel, Whipped Cassis Ganache
and Honeyed Coffee Ice Cream*

FOR THE TABLE

For The Table Entrées are Served with Parker House Rolls

GRILLED BIGEYE TUNA \$78
*Braised Fennel, Roasted Olives, Fingerling Potatoes,
Sweet Peppers, and Fried Baby Artichokes*

KINSHIP ROAST CHICKEN \$64
*Lemon-Garlic Panade, Pommes Rissolées
and Frisée Salad*

GRILLED BEEF RIBEYE \$90
*Gruyère Pudding, Creamed Spinach, Roasted Mushrooms
and Sauce Bordelaise*

SPICED APPLE HAND PIE \$28
Apple Cider Sorbet and Buttermilk Frosting

*A 23% Service Charge Will Be Applied to All Final Bills, No Additional Tipping Is Required
Consuming Raw or Undercooked Food Items May Increase Your Risk of Foodborne Illness*

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