

CRAFT

MARINATED HAAS AVOCADO
*Warm Smoked Salmon, Yuzu Kosho Aioli
and Chicharrons de Harina*

\$22

SAUCISSON A L'AIL D' AGNEAU
*Fava Beans, Marinated Maitakes
and Parsley Vinaigrette*

\$20

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

\$35

CRISPY SKIN PEKIN DUCK BREAST
*Fennel Pancakes, Poached Rhubarb
and Toasted Brioche Velouté*

\$42

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

\$15

HISTORY

SAFFRON AND GARLIC SOUP
*Hard Boiled Eggs, Niçoise Olives,
Parsley and Olive Oil*

\$18

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

\$20

MAGIC SPICE RUBBED TUNA
*Citrus and Sunflower Seed Vierge, Fried Plantain,
Cilantro Chiffonade and Roucou Oil*

\$38

LIVER AND ONIONS
*Meadowview Farm Lamb Liver, Onion Fondue,
Potato-Olive Empanada and Spiced Lamb Oil*

\$30

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

\$15

INGREDIENTS

ASPARAGUS SALAD
*Green Asparagus, Frisée Lettuce, Darden Ham
Clementine, and Red Sorrel Emulsion*

\$19

WARM BABY KALE SALAD
*Poached Cranberries, Fingerling Potato Confit
Cheddar Tapenade and Bacon Sherry Vinaigrette*

\$21

SAUTÉED SEA SCALLOPS
*Toasted Sesame Velouté, Asparagus
Anise Hyssop and Shaved Radish*

\$40

GRILLED MARTIN'S FARM BEEF RIBEYE
*Roast Garlic Bread Pudding, Sautéed Mushrooms,
Creamed Spinach, and Red Wine Sauce*

\$42

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

\$15

INDULGENCE

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

GRILLED BLUEFIN TORO \$32
*Mandarin Orange, Marinated Kohlrabi, Maui Pineapple
and Shiso Chimichurri*

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

THAI TEA \$16
*Black Tea infused Valrhona Carmélia Mousse
Tamarind Namelaka, Coconut Milk Tapioca Pearls
and Lemongrass Ice Cream*

FOR THE TABLE

For The Table Entrées are Served with Parker House Rolls

PAN ROASTED BRANZINO
*Braised Fennel, Roasted Olives, Fingerling Potatoes,
Sweet Peppers, and Chickpea Fries*

\$78

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

\$70

HERB ROASTED RACK OF
MEADOWVIEW FARM LAMB
*Ragoût of Spring Vegetables and
Greek Yogurt Stuffed Crepes*

\$98

RHUBARB HAND PIE
*Strawberry-Rhubarb Sorbet
and Buttermilk Frosting*

\$28

*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