

CRAFT

MARINATED HAAS AVOCADO \$22
*Warm Smoked Salmon, Yuzu Kosho Aioli
 and Chicharrons de Harina*

CRISPY DUCK CONFIT \$24
*Ruby Red Grapefruit, Cucumber, Cilantro, Salsa Macha
 and Roasted Virginia Peanuts*

SAUTÉED MEDITERRANEAN DORADE \$35
*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

SAFFRON AND GARLIC SOUP \$18
*Hard Boiled Eggs, Niçoise Olives,
 Parsley and Olive Oil*

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

MAGIC SPICE RUBBED TUNA \$38
*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

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

WARM BABY KALE SALAD \$21
*Poached Cranberries, Fingerling Potato Confit
 Cheddar Tapenade and Bacon Sherry Vinaigrette*

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

PAN ROASTED BRANZINO \$78
*Braised Fennel, Roasted Olives, Fingerling Potatoes,
 Sweet Peppers, and Fried Baby Artichokes*

KINSHIP ROAST CHICKEN \$70
*Lemon-Garlic Panade, Pommes Rissolées
 and Frisée Salad*

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

RHUBARB HAND PIE \$28
*Strawberry-Rhubarb 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