

CRAFT

HERB POLENTA AGNOLOTTI \$22
*Florida Rock Shrimp, Niçoise Olives
 and Parmigiano Reggiano*

SMOKED ATLANTIC SALMON \$19
*Pommes Rösti, Poached Egg, Melted Leeks
 and Smoked Salmon Broth*

CURRY POACHED HALIBUT \$38
*Roasted Cauliflower Purée, Carrot Émincée,
 Poached Raisins and Onion Rings*

HONEY GLAZED SHOAT SHOULDER \$29
*Baby Kale, Fingerling Potatoes
 and Cheddar Tapenade*

POMEGRANATE MONT BLANC \$16
*Chestnut Crèmeux, Rosemary Crème Chantilly
 and Pomegranate Ice Cream*

FOR THE TABLE

For The Table Entrées are Served with Parker House Rolls

SAUTÉED BLUEFIN TUNA \$82
Arroz Verde, Broccoli Rabe Aglio e Olio and Molhanga Sauce

HISTORY

BAKED POTATO CHOWDER \$18
*Yukon Gold Potato, Scallions, Bacon, Cheddar
 and Darden Ham Biscuit*

BLUEFIN TUNA TATAKI \$24
*Cucumber Butter Pickle, Marinated Onion Salad,
 Dashi Gelée and Shiso Tempura*

PAN SEARED SEA SCALLOPS \$44
*Medina Farm Eggplant Condiment
 and Warm Tabouleh Salad*

KINSHIP GARBURE \$44
*Pan Seared Pekin Duck Breast, Savoy Cabbage Confit,
 Purple Potatoes and Baby Carrots*

CONCORD PARIS-BREST \$16
*Hazelnut Crème Diplomat, Fennel Spice Cream,
 and Concord Grape Sorbet*

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

GRILLED MARTIN FARM BEEF RIB-EYE \$96
Creamed Spinach Chausson and Deburgo Mushrooms

INGREDIENTS

WINTER GREENS SALAD \$19
*Watercress, Arugula, Poached Cranberries, Quince,
 Darden Ham and Autumn Spice Dressing*

CORNED SHOAT EN FEUILLE DE BRIC \$22
*Shaved Baby Carrot, Kohlrabi Salad
 and Dijon Mustard Sorbet*

CRISPY SKIN FILET OF STRIPED BASS \$36
*Black Eyed Peas, Grilled Kohlrabi
 and Cannellini Bean Purée*

PAN ROASTED VEAL SWEETBREADS \$38
*Celery Root Purée, Chanterelle Mushrooms, Leek Tataki
 and Beurre Colbert*

KINSHIP PEAR CRISP \$16
*Roasted Bartlett Pears, Maple Bavarois, Oat Crumble
 and St. Germain Ice Cream*

SPICED APPLE HAND PIE \$30
Apple Cider Sorbet and Cardamom Buttermilk Frosting

INDULGENCE

CHIPS AND DIP \$90
*Kaviari Prestige Osetra Caviar, Yukon Gold Potato Chips
 and Kendall Farms Crème Fraîche*

SANSHO AND NORI CURED CHUTORO \$40
*Champagne Mango, Furikake
 and Coconut-Kaffir Lime Emulsion*

LOBSTER FRENCH TOAST \$46
*English Cucumber, Fuyu Persimmon
 and Toasted Sesame Mousse*

GRILLED EMINCÉE OF KUROGE BEEF \$90
*Honey Nut Squash-Miso Purée, Melted Vidalia Onions
 and Crispy Shiitakes*

BLACK SESAME CHOCOLATE TORTE \$17
*Valrhona Illanka 63% Crèmeux,
 Whipped Ginger Ganache, Compressed Plums
 and Black Sesame Ice Cream*

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

*A 20% Service Charge will be Applied to the Final Bill; No Additional Gratuity is Expected.
 Consuming Raw or Undercooked Food Items May Increase Your Risk of Foodborne Illness*