

CRAFT

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

BRAISED SHOAT RAVIOLI \$22
Little Neck Clams, Shaved Garlic, Italian Parsley and Aji Dulce Broth

POTATO CRUSTED ATLANTIC HALIBUT \$38
Braised Celery, Pomegranate Seeds, Tamari and Orange Glazed Sunchokes

KANAGY FARM SHOAT SHOULDER \$29
Baby Kale, Fingerling Potatoes and Cheddar Tapenade

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

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

SAUTÉED SEA SCALLOP AND GULF SHRIMP \$38
Graffiti Eggplant Marmalade, Sweet Potato Confit and Thai Curry Sauce

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

JASMIN RICE PUDDING \$16
Sweet Potato Fritters, Candied Pecans and Gingerbread Ice Cream

INGREDIENTS

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

CRAB EN FEUILLE DE BRIC \$24
Shaved Baby Carrot, Kohlrabi Salad and Yuzu Kosho Sorbet

PAN ROASTED FILET OF ROCKFISH \$38
Sage Polenta, Roasted Pearl Onions and Darden Ham Broth

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

FOR THE TABLE

For The Table Entrées are Served with Parker House Rolls

HONEY GLAZED SHOAT LEG \$76
Scalloped Potato Pie and Peanut Glazed Winter Greens

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

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

VALRHONA DARK CHOCOLATE PAVÉ \$17
Chocolate Rice Crisp, Cinnamon Crème Chantilly, Espresso Caramel Sauce and Vanilla 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*