



KINSHIP

HAPPY NEW YEAR!

Tuesday, December 31, 2024

\$175 per person

Kindly note that a service charge of 20% is added to all
food & beverage totals.

First Course

CHESTNUT AGNOLOTTI

*Orange Braised Celery Branch, Celery Root Velouté
and Shaved Périgord Truffles*

Second Course

SESAME POACHED MAINE LOBSTER TAIL

*Ginger Poached Hayden Mango, Roasted Pineapple, Toasted Rice Cake
and Sarandwipa Beurre Blanc*

Third Course

SAUTÉED BOBO FARMS POUSSIN BREAST

*Alzjari Olive Oil Risotto, Broccoli Rabe
and Aji Dulce Condiment*

Fourth Course

SLOW COOKED MARTIN FARMS BEEF RIB-EYE

*Parsnip Confit, Carrots a la Grecque, Roasted Pearl Onions, Chanterelle Mushrooms,
Pommes Aligote and Crispy Corned Beef*

Fifth Course

POACHED PEAR TRIFLE

*Ginger Chiffon, Espresso Syrup
and Mascarpone Ice Cream*