

CRAFT

BUTTERNUT SQUASH AGNOLOTTI \$19
*Vanilla Braised Mushrooms
 and Sherry-Brown Butter Emulsion*

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

CORIANDER CRUSTED KANPACHI \$39
*Braised Celery, Pomegranate Seeds, Tamari and
 Orange Glazed Sunchokes*

DOUBLE CUT LAMB CHOP \$50
*Broccoli Rabe, Crispy Chickpeas and
 Lamb Condiment*

PASSIONFRUIT NEGRONI \$16
*Crème Fraiche Semifreddo, Vermouth Rouge Gelee, Passionfruit
 Coulis, Juniper Madeleines and Grapefruit-Campari Sorbet*

HISTORY

ANDALUSIAN SAFFRON AND BREAD SOUP \$20
Olive and Pepper Tapenade

ŒUF EN MEURETTE \$24
*Poached Hen Egg, Bacon and Garlic Bread Pudding,
 Roasted Mushrooms, Pearl Onions and Red Wine Tuile*

SAUTÉED MAHI MAHI \$38
*Red Peppers, Avocado and Fennel Tempura
 and Soupe de Poisson*

BOBO FARMS POUSSIN \$29
*Roasted Peppers, Arroz Verde
 and Molhangá Sauce*

ROASTED BANANA CUSTARD \$16
*Orange Blossom Crème Chantilly, Cookie Butter Ganache
 White Chocolate Crumble and Spiced Buttermilk Ice Cream*

INGREDIENTS

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

CORNERED BEEF TONGUE PIEROGI \$22
*Celery Root Apple Marmalade, Baby Spinach
 and Aged Gouda Broth*

PAN ROASTED FILET OF ROCKFISH \$42
*Sage Polenta, Savoy Cabbage Confit and
 Darden Ham Broth*

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

APPLES AND HONEY \$16
*Honey-Rye Cake, Honey Mousse,
 Honeycrisp Apple Compote and Thyme Ice Cream*

INDULGENCE

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

HAND-CUT TAGLIATELLE \$50
Shaved Perigord Black Truffles

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

GRILLED ÉMINCÉE OF KUROGE BEEF \$80
*Hay Smoked Persimmon, Roasted Mushrooms and
 Fermented Black Bean Glaze*

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

FOR THE TABLE

For The Table Entrées are Served with Parker House Rolls

SAUTÉED FILET OF BRANZINO \$80
*Texas Shrimp Beignets, Aji Dulce Pepper Stew
 and Pommes Paille*

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

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

MAUI PINEAPPLE HAND PIE \$30
Ginger-Buttermilk Frosting and Pineapple Sorbet

*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*

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