

## CRAFT

HERBED RICOTTA DUMPLINGS \$22  
*Arugula, Darden Ham, Poached Figs,  
and Spring Garlic Vierge*

HAY SMOKED TUNA NIÇOISE \$24  
*Garden Lettuce, Soft Boiled Egg, Niçoise Olives  
and Anchovy- Black Pepper Dressing*

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 Molhanga Sauce*

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

## INGREDIENTS

GRILLED FLORENTINO CAULIFLOWER \$19  
*Avocado, Prickly Pear, Arepa Croutons, Cilantro  
and Guajillo Chile Sauce*

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

SAUTÉED BLACK BASS \$42  
*Shiitake Mushroom, Baby Bok Choy  
and Yuzu Kosho 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*

LOBSTER FRENCH TOAST \$50  
*English Cucumber, Asian Pear  
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 Deburgo 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