

CRAFT		HISTORY		INGREDIENTS		INDULGENCE
HAY SMOKED TUNA NIÇOISE <i>Garden Lettuce, Soft Boiled Egg, Niçoise Olives and Anchovy- Black Pepper Dressing</i>	\$24	ANDALUSIAN SAFFRON AND BREAD SOUP <i>Olive and Pepper Tapenade</i>	\$20	GRILLED FLORENTINO CAULIFLOWER <i>Avocado, Dragonfruit, Arepa Croutons, Cilantro and Guajillo Chile Sauce</i>	\$20	CHIPS AND DIP \$90 <i>Kaviari Prestige Osetra Caviar, Yukon Gold Potato Chips and Kendall Farms Crème Fraîche</i>
PATE DE CAMPAGNA <i>Poached Figs, Mostarda And Toasted Pain Francese</i>	\$19	ASPARAGUS VINAIGRETTE <i>Chilled Spring Asparagus, Hard Boiled Egg Emulsion, Asparagus-Caper Salpicon, Mâche and Shaved Pecorino</i>	\$20	CORNED SHOAT TONGUE <i>Butter Pickled Cabbage, Baby Carrots and Clove Beignet</i>	\$22	LOBSTER FRENCH TOAST \$50 <i>English Cucumber, Rhubarb and Toasted Sesame Mousse</i>
ALMOND CRUSTED HALIBUT <i>Curry Braised Leeks, Spring Takenoko and Orange Glazed Celtuce</i>	\$45	SAUTÉED FILET OF BLACK BASS <i>Shiitake Mushroom, Baby Bok Choy and Yuzu Kosho Broth</i>	\$44	GULF SHRIMP PAPARADELLE <i>Ramp Tops, Alziari Olive Oil and Corned Beef</i>	\$36	PAN ROASTED VEAL TENDERLOIN \$55 <i>Blue Crab Stuffed Crêpe, Asparagus and Pickled Ramp Salsa</i>
GRILLED MARTIN FARM BEEF RIB-EYE <i>Sautéed Pea Shoots, Bread Pudding and Deburgo Mushrooms</i>	\$45	MEADOWVIEW FARM LAMB NAVARIN <i>English Peas, Tokyo Turnips, Baby Carrots and Spring Onion Coulis</i>	\$34	FRICASSÉE OF VEAL SWEETBREADS <i>Spring Asparagus, Spätzle and Fines Herbes Emulsion</i>	\$38	DOUBLE CHOCOLATE MOUSSE \$17 <i>Roasted Sesame Sauce, Sesame-Jaggery Brittle and Dark Chocolate Sorbet</i>
MEDINA FARMS STRAWBERRY BABA <i>Bergamot Syrup, Spiced Strawberry Compôte and Vanilla Crumble</i>	\$16	ROASTED BANANA CUSTARD <i>Orange Blossom Crème Chantilly, Cookie Butter Ganache White Chocolate Crumble and Spiced Buttermilk Ice Cream</i>	\$16	BASQUE CHEESECAKE <i>Poached Rhubarb, Brown Butter Crumble and Rhubarb Sherbet</i>	\$16	
FOR THE TABLE <i>For The Table Entrées are Served with Parker House Rolls</i>		KINSHIP ROAST CHICKEN <i>Lemon-Garlic Panade, Pommes Rissolées and Frisée Salad</i>	\$70	STRAWBERRY-RHUBARB HAND PIE <i>Vanilla-Buttermilk Frosting and Strawberry Lemonade Sorbet</i>	\$30	
SAUTÉED FILET OF BRANZINO <i>Texas Shrimp Tempura, Old Bay Stew and Pommes Paille</i>	\$80	MEADOWVIEW FARM LEG OF LAMB <i>Asparagus, Crispy Chickpeas, Roast Peppers and Lamb Condiment</i>	\$84			
<div>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</div>						

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