

MENU NOTES

BLUEFIN TUNA TATAKI

I have Makoto Hamamura to thank for our Tataki technique. In 2006 I wanted to put a dish on the menu with tataki, and Makoto offered to show me how his grandmother did it in Kochi Japan. We went outside the restaurant, made a grass fire and placed the loins of tuna into the fire to get a smokey singe on the outside. We've done it that way since. The Kinship version is garnished with butter pickles and marinated onions for a bit of sweet/sour. Dashi gelée for a bit of umami, and of course the tuna.

KINSHIP SAGANAKI

As we got into summer early this year we got lots of great cucumbers and peppers from Medina Farms. We started making a salad with them we found quite refreshing. A naturally addition was adding that Greek favorite, saganaki, floured and then sautéed with a squeeze of lemon over the top.

MAINE LOBSTER FRENCH TOAST

One of our two signature dishes the lobster French toast is a fun exercise in creativity. Back when I was a chef de partie at The French Laundry my end of the night dinner was a few pieces of bread soaked in the pot of butter we poached the lobster in. Years later as we were getting ready to open Kinship, I did the lobster French toast for an event. Having a memory of the bread soaked in rich lobster butter was reminiscent of the decadence of French toast, we garnish it with a seasonal fruit (plum currently) and a bit of sesame mousse.

EASTERN SHORE BAR-B-QUE

When I competed on Iron Chef Japan, I was hoping the secret ingredient would be something I could work into some sort of succotash as I was hoping to showcase a cultural dish for the contest. When the secret ingredient came up as beef I thought to rub it with Old Bay as that was very representative of our region. Then incorporated the rest of the ingredients in succotash and topped it with a bit of smoked tomato jam. The Belgian judge, in giving me a very high grade, remarked the flavors were exactly what he thought of as American cuisine. (and I won my match)

PEANUT CANDY BAR

Thinking about this dessert, I kept coming back to my favorite childhood candies. The combination of peanut butter and chocolate, the hint of malted milk, the crunch of nuts - all of these pull me right back to my childhood, staring at the candy section of the corner store, deciding how to spend my allowance. So, in memory of that, I created the Peanut Butter Candy Bar, combining peanut butter mousse, soft brownies, and crunchy candied peanuts. The fresh milk ice cream helps balance out the rich flavors, like a cold glass of milk after a brownie.

- ERIC ZIEBOLD, Chef
-PAYAL DHARIA, Pastry Chef