

E S T 2 0 1 9

# HEARTH

K I R K L A N D

## Thanksgiving Menu

\$80 FOR ADULTS & \$25 FOR KIDS (+ GRATUITY AND TAX)

*Choose One for Each Course*

### FIRST COURSE

#### **CHICORY SALAD**

new crop apple, hazelnut, fine herbs, white balsamic vinaigrette

#### **SEARED SCALLOPS**

cranberry chutney, celeriac, crispy prosciutto

#### **CHANTERELLE CLAFOUTI**

sherry crème fraiche, fresh thyme

### SECOND COURSE

#### **BRAISED SHORT RIBS**

potato puree, baby carrots, lemon gremolata, demi

#### **WINTER SQUASH RISOTTO**

crispy parm, ricotta, pickled leeks

#### **ROASTED BLACK COD**

wild rice, burnt tomato, caramelized fennel, harissa butter

#### **ROASTED TURKEY**

potato pave, brussels sprouts, bacon, herbed gravy, cranberry relish

### THIRD COURSE

#### **PUMPKIN CHEESECAKE**

cranberry compote, chantilly cream

#### **APPLE TARTE TATIN**

local apples, brown butter caramel, vanilla ice cream

*A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel. Even though we think it's tasty, the Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.*