

E S T 2 0 1 9

HEARTH

K I R K L A N D

Chateau Ste. Michelle Wine Dinner

\$125 PER PERSON + GRATUITY

FIRST COURSE

**SEARED SCALLOP, GRAPEFRUIT, AVOCADO MOUSSE,
RED ONION, AND MINT**

paired with chateau ste. michelle non-vintage luxe brut

SECOND COURSE

**GRILLED ASPARAGUS, LEMON, PARMESAN, AND
CRISPY PROSCIUTTO**

paired with 2018 cold creek vineyard chardonnay

THIRD COURSE

**RED WINE BRAISED PORK CHEEK, RISOTTO,
CHARD, AND SPRING ONIONS**

paired with 2014 ethos reserve merlot

FOURTH COURSE

**GRILLED N.Y. STEAK, ASPARAGUS, ROASTED
GARLIC PURÉE, RED WINE REDUCTION**

paired with 2018 red mountain cabernet sauvignon

FIFTH COURSE

**CHOCOLATE CAKE, RASPBERRIES, RASPBERRY
SAUCE, WHIPPED CREAM**

paired with 2018 artist series red wine