

E S T 2 0 1 9

HEARTH

K I R K L A N D

Christmas Celebration

three course menu \$75

FIRST COURSE

please select one

CAULIFLOWER FENNEL SOUP

topped with chorizo

ARUGULA PEAR SALAD

balsamic pears, spiced walnuts, citrus vinaigrette

SECOND COURSE

please select one

CASSOULET

heirloom beans, pork sausage, duck

PRIME RIB

au jus, mashed potatoes, green beans, horseradish

HOUSE MADE GNOCCHI

brown butter, sage, squash puree

THIRD COURSE

please select one

HOLIDAY SPICED PUDDING

poached golden raisins

PECAN TART

cinnamon ice cream

Menus and pricing subject to change. 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.