

E S T 2 0 1 9

HEARTH

K I R K L A N D

CHRISTMAS DAY FEAST

DECEMBER 25 | \$65 PER PERSON

FIRST COURSE

please select one

CARAMELIZED PARSNIP SOUP

grilled pear, walnut, chive *g.f / veg*

DUCK & CARLTON FARMS PORK CABBAGE ROLL

coriander-tomato jus, fried quail egg

DUNGENESS CRAB SALAD

roasted red & golden beets, grapefruit, watercress, capers
tarragon crème fraîche *g.f*

SECOND COURSE

please select one

BRAISED BEEF SHORT RIBS

creamy horseradish-chive spaetzle, heirloom baby carrots
cipollini onion, red wine jus *g.f*

CHICKEN ROULADE

mushroom-chestnut stuffing, roasted celery root & apple purée
hearth fired brussel sprouts, rosemary sauce

PAN SEARED ANSON MILLS POLENTA & ROASTED MUSHROOMS

rapini, heirloom baby carrots, parmesan crisp
vegetable demi-glace, marjoram *g.f*

THIRD COURSE

please select one

EGGNOG CRÈME BRULÉE

honey poached cranberries, cinnamon sable cookie

VALRHONA CHOCOLATE CARAMEL CAKE

peppermint bark, passionfruit, chantilly cream

BLOOD ORANGE SORBET

with sparkling wine *d.f / g.f / v*

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Menu subject to change. 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.