

E S T 2 0 1 9

HEARTH

K I R K L A N D

CHRISTMAS TAKE-HOME DINNER

DECEMBER 25 | \$55 PER PERSON

Bring the delicious warmth of Hearth into your home. Specially prepared by Executive Chef David Mitchell, this Christmas feast is fully cooked and ready to reheat in your oven.

Pre-order required by Thursday, December 23.

Pick-up available December 24 from 11:00am - 10:00pm and December 25 from 8:00am - 10:00am

INCLUDES

CARAMELIZED PARSNIP SOUP

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

DUCK & PORK CABBAGE ROLL

corianer-tomato jus

POACHED SHRIMP SALAD

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

CHICKEN ROULADE

mushroom chestnut stuffing

CARLTON FARMS SMOKED HAM

WHIPPED YUKON GOLD POTATOES

GREEN BEANS

bacon, cranberry chutney

VALRHONA CHOCOLATE CARAMEL CAKE

peppermint bark, passionfruit, chantilly cream

ADD-ONS

ANTIPASTO \$34

cured meats, imported fine cheese, grilled marinated assorted vegetables, hummus, pickled vegetables & olives, crackers / feeds 4 ppl

2018 CHARDONNAY skyside, north coast, ca \$42

2017 RED BLEND skyside, north coast, ca \$42

6 PACK CHAINLINE PILSNER \$14

6 PACK CHAINLINE TUNE UP IPA \$14

1-LITER PELLIGRINO SPARKLING WATER \$6

1-LITER PELLIGRINO SPRING WATER \$5

COKE, DIET COKE CANS \$2 ea.

HEARTHKIRKLAND.COM

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.