

E S T 2 0 1 9

HEARTH

K I R K L A N D

CHRISTMAS TO-GO

FOUR-COURSE | \$55 PER PERSON

your holiday feast will come packaged ready to heat & eat
includes macrina bakery wheat rolls and butter

preorders are required and must be submitted by December 18
pick up available on December 23, 24, or 25.

FIRST

WILD MUSHROOM BISQUE truffle crème fraîche

SECOND

GEM LETTUCE & ROASTED BEETS toasted walnut, parmesan reggiano, tarragon dressing

THIRD please select one

HONEY GLAZED NATURAL HAM cheesy potato gratin, heircot vert, roasted cippolini onion jus
spiced pear chutney

BRAISED BEEF SHORT RIB MEDALLIONS roasted winter squash, white cheddar whipped yukon potato
honey poached cranberries, rosemary sauce

FOURTH

APPLE CRISP cardamom oat crumb, vanilla chantilly cream

ADD-ONS TO ENHANCE YOUR CHRISTMAS DINNER

JUST FOR KIDS ages 12 and under

FESTIVE FAVS mac & cheese, honey glazed ham, green beans, mashed potatoes, sugar cookies
apple crisp / \$25

WINE BOTTLE PAIRING

DOMAINE DE MONTVAC, VARIATION, VACQUEYRAS ROUGE 2015 \$40

EXTRA HELPINGS serves 2 people

SAUTÉED LACINTO KALE \$12

ROASTED MUSHROOMS \$12

ROASTED BRUSSELS SPROUTS \$12

WINTER SQUASH & FARRO SALAD lemon vinaigrette / \$12

HERITAGE PORK SAUSAGE AND HAZELNUT STUFFING \$12

CHEF'S SPECIAL

IMPORTED FRENCH CHEESE AND CHARCUTERIE salted honey, fruit mostarda, artisan crackers / \$24