

E S T 2 0 1 9

# HEARTH

K I R K L A N D

## Thanksgiving Celebration

\$70 Per Person

### **SMALL PLATES**

#### **SEARED SCALLOPS**

house-made duck ham, pomegranate chutney, and frisee

#### **ROASTED GARLIC PANISSE**

chanterelle mushroom ragout, winter greens

### **ENTREES**

*please select one*

#### **BRAISED SHORT RIBS**

mashed yukon potatoes and roasted baby carrots

#### **ROASTED DELICATE SQUASH RISOTTO**

topped with arugula, parm, and balsamic reduction

#### **PAN-ROASTED WILD SALMON**

red wine butter sauce, wild rice, and herb fennel salad

#### **ROASTED TURKEY**

roasted winter veggies, mashed yukon potatoes, brussels sprouts, gravy and cranberry relish

### **DESSERT**

*please select one*

#### **PUMPKIN CHEESECAKE**

cranberry compote

#### **APPLE TARTE TATIN**

vanilla 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.