

E S T 2 0 1 9

HEARTH

K I R K L A N D

French Regional Menu

3 for \$45

FIRST COURSE

SALADE LYONNAISE

arugula, frisee, lardon, red wine vinaigrette, whole grain mustard,
poached egg, croutons

pairs with

DOMAINE A DEUX TOURAINE SAUVIGNON BLANC

touraine, france, 2020, \$13/\$39

SECOND COURSE

RIBEYE STEAK PROVENCAL

pomme dauphinoise, grilled zuchinni

pairs with

ANNE PICHON "SAUVAGE" GRENACHE NOIR

rhone, france 2020, \$13/\$39

THIRD COURSE

vanilla bean creme brulee

with macaron and coco nib

pairs with

SICHEL SAUTERNES

sauternes, france \$13/\$39 (375 ml)

