

EST 2019
HEARTH
KIRKLAND

THANKSGIVING DINNER

NOVEMBER 25

Dine-in \$55 per guest

FIRST COURSE

please select one

WILD MUSHROOM POTAGE

pomegranate, sunchoke, pickled shitake mushroom

YOUNG AUTUMN GREENS

blue bird farro, toasted pumpkin seeds, tart cherries, goat cheese
warm cider vinaigrette

DUNGENESS CRAB CAKE

horseradish cream, apple-fennel salad, chive

SECOND COURSE

please select one

MARY'S FREE-RANGE ROAST TURKEY

lemony rainbow chard, delicata squash, whipped Yukon potato
cranberry chutney, sage gravy, potato bread-hazelnut stuffing

BRAISED BEEF SHORT RIB

salt roasted parsnips, heirloom carrot, balsamic glazed cippolini onion
spinach, leek and potato gratin, red wine rosemary sauce

HANDMADE PAPPARDELLE & CHANTERELL MUSHROOM

rapini, crème fresh, parmesan reggiano, marjoram, preserved lemon

THIRD COURSE

please select one

WASHINGTON APPLE CRISP

brown butter ice cream

CARAMEL PUMPKIN PIE

hazelnut crumble, vanilla chantilly

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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.

E S T 2 0 1 9

HEARTH

K I R K L A N D

THANKSGIVING TAKE HOME DINNER

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

Pre-order required by Tuesday, November 23.

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

\$55 per guest

INCLUDES

WILD MUSHROOM POTAGE

pomegranate, sunchoke, pickled shitake mushroom

YOUNG AUTUMN GREENS

blue bird farro, toasted pumpkin seeds, tart cherries, goat cheese, warm cider vinaigrette

MARY'S FREE RANGE ROAST TURKEY

fully cooked and pre-sliced

DELICATA SQUASH

WHIPPED YUKON POTATOES

SAGE GRAVY

POTATO-BREAD-HAZELNUT STUFFING

CRANBERRY CHUTNEY

CARAMEL PUMPKIN PIE

hazelnut crumble, vanilla chantilly

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.

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