

E S T 2 0 1 9

HEARTH

K I R K L A N D

NEW YEAR'S EVE CELEBRATION

FRIDAY, DECEMBER 31 | \$75 PER PERSON

AMUSE BOUCHE

ADD-ON:

PROSCUITTO DE PARMA

18-month aged parmesan reggiano, arugula, olive oil / \$7 supplement per person

OYSTERS IN THE HALF SHELL

pomegranate mignonette / \$18 half dozen / \$36 dozen

FIRST COURSE

please select one

ENDIVE & ROGUE RIVER BLUE CHEESE

candied walnut, green apple, fried shallot, buttermilk tarragon dressing

ROASTED CAULIFLOWER & LEEK POTAGE

black truffles, toasted marcona almond, brown butter

HAMACHI CRUDO

grapefruit, Ligurian olive, frenso pepper, sicilian olive oil, micro cilantro

SECOND COURSE

please select one

DIVER SCALLOPS & MAINE LOBSTER RISOTTO

aquerello carnaroli rice, porcini mushroom, root vegetable-foie gras cream, preserved plum, chive

TWO VARIATIONS OF AMERICAN WAGYU FLAT IRON STEAK

“philly cheesesteak” - soft bun, caramelized onion, roasted mild peppers, truffled cheese sauce

“steak & egg” - seared flat iron steak, winter vegetable hashbrown, quail egg, bearnaise sauce

WILD MUSHROOM PAPPARDELLE

chanterelle, porcini mushroom, green onions, crème fraiche, parmesan, preserved lemon, parmesan reggiano, marjoram

THIRD COURSE

please select one

BUTTERSCOTCH CRÈME BRULÉE

coconut-almond sable cookie

HUCKLEBERRY-MASCARPONE CANNOLI

finger lime, pistachio

VALRHONA CHOCOLATE CARAMEL CAKE

hazelnut honeycomb, caramelia mousse, white chocolate pearls

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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.