

Kirkland Weblog

A Warm Welcome for Hearth



<--Sean Klos, GM of Hearth, w/my friend Emily (an [amazing waterskier](#))



You wanted some new places to eat in Kirkland and here they come. Lucky me! I attended the opening party for [Hearth](#) at [The Heathman Hotel](#) last week (the previous location of [Trellis](#), [220 Kirkland Ave](#)). The place was thumping with music and a new look- see ya later hardwood floors and fancy pants- it's concrete and casual now with white walls and metal and wood accents for a hipper more approachable statement. You'll find open fire cooking with locally sourced creations from Executive Chef Adam Johnson. When I asked Hearth's GM, Sean Klos (photo) about his intent for the changes his quick response was, "FUN! Just fun! We want everyone to feel like this is a spot they can come to and enjoy themselves." Delicious bites of food were circulating and included everything from pork belly, sliders, flatbreads with arugula and cheese, salmon on homemade chips, oysters, salmon and an amazing spread of cheeses and jams. I loved the fresh hand-crafted [Palomas](#) Victor was mixing behind the bar. The lounge area at the entry also feels more comfortable with open shelving and leather sectionals creating smaller niches for chats and drinks. Don't forget the super-sized Jenga outside on the patio either, that is always good for a few laughs (at my expense, this time). Check out the [menu](#) and stop in to explore the warmth of Hearth. Hours and reservations for brunch, dinner, happy hour and bar can all be found [here](#). Also a cool place to have a private event!



I lost. There, I said it.