



HEARTH RESTAURANT WELCOMES BRIAN MCCRACKEN AS EXECUTIVE CHEF AND GENERAL MANAGER

The award-winning Seattle restaurateur brings his culinary talents to Kirkland



Caption: Brian McCracken (Photo credit: Hearth)

KIRKLAND, Wash. (October 30, 2019) — Hearth restaurant is pleased to announce the appointment of Brian McCracken as executive chef and general manager. In these roles, he will manage and oversee all culinary aspects of Hearth. At the helm of the restaurant, McCracken will embrace a playful interpretation of classic dishes with open-flame cooking techniques.

With nearly two decades of culinary experience, McCracken is a celebrated restaurateur who has founded and operated some of Seattle's most well-known restaurants and bars, including Spur Gastropub, Tavern Law, The Coterie Room and The Old Sage. He is

the recipient of several honors, including People's Best New Chef Finalist (*Food & Wine*), Chef of the Year (*Eater Seattle*) and Rising Star Chef (*StarChefs*).

"I'm incredibly excited for this next chapter," said McCracken. "I look forward to working with this team, experimenting with new and exciting flavors and making Hearth the go-to spot in downtown Kirkland. The quality and casual spirit that define Hearth remains, but we've got a lot more up our sleeves."

Under McCracken's direction, Hearth will offer inspired, seasonal menus with a refreshed approach to casual craft food. Dinner will include a variety of hearty and savory new dishes, such as whole beef short ribs for two; hearth-roasted mussels, served with crispy red rice, chorizo and pistou; as well as a rotating house-made pasta dish. The new starter menu includes shareables like roasted duck wings plated with winter squash and smoked maple; and marinated beets with ricotta, arugula and flaxseed. Daily happy hour will continue with new, craveable bar snacks such as cheddar cracklins, a fried chicken sandwich with harissa aioli, and a big-city slice of pizza, with special add-ons like pepperoni-spiced foie gras.

For weekend brunch, guests can enjoy reinvented classics such as smoked crab Benedict, duck confit hash, or house-made beignets. Daily lunch will offer up a variety of salads and sandwiches. To view the complete menus, go to

www.hearthkirkland.com/menus.

To expand on the new menus, McCracken is tapping bar maven Abigail Gullo of Seattle's Ben Paris to add her twist on Hearth's cocktail program. Gullo, known for her creative libations and endless mixology knowledge, will bring her talents to Kirkland as she develops a robust offering at Hearth. In her role, Gullo will make guest appearances as bartender and lend a hand with future events and programs, including interactive cocktail classes.

Located at The Heathman Hotel, Hearth is open from 7 a.m. to 11 p.m. Sunday through Thursday and until midnight on Friday and Saturday. Happy hour is restaurant wide from 3 to 6 p.m. daily.

For more information on Hearth, please visit www.hearthkirkland.com and follow Hearth on [Facebook](#), [Twitter](#) and [Instagram](#). Hearth is operated by Seattle-based Columbia Hospitality, Inc.

#

About Hearth

Hearth is a restaurant and bar that celebrates the Northwest seasons with menus inspired by open- flame cooking in a traditional hearth oven. Hearth offers an evolving menu featuring a playful interpretation of classics, both appealing for the everyday diner and enticing for the adventurous eater. Start your meal with a beautifully crafted cocktail and finish with a glass of amaro from an extensive collection. In an energetic and inviting setting featuring year-round patio dining, Hearth is the go-to gathering place in Kirkland. Hearth is located at The Heathman Hotel and is operated by Seattle-based Columbia Hospitality, Inc. For more information, please visit www.hearthkirkland.com.

About Columbia Hospitality

Columbia Hospitality, Inc. (Columbia) is a Seattle-based hospitality management and consulting company that was established in 1995 by founder and CEO John Oppenheimer. Columbia's growing portfolio includes award-winning hotels, conference centers, distinctive venues, private and public golf facilities, restaurants and bars, and residential properties. Columbia creates exceptional experiences for guests and team members while achieving phenomenal results for property owners. With over 20 years of proven success in management, Columbia has also consulted on over 200 hospitality projects worldwide, delivering a high level of customized service to partners and investors. For more information about Columbia and to view the entire portfolio, visit www.columbiahospitality.com.

MEDIA CONTACT

Megan Filarski
Public Relations, GreenRubino for Hearth
P: 206-452-8196
E: meganf@greenrubino.com