

E S T 2 0 1 9

HEARTH

K I R K L A N D

THANKSGIVING NOVEMBER 26

**Dine-in \$55 per guest | Takeout \$50 per guest
\$25 per child, 12 & under**

Preorders are required for takeout and must be submitted by Tuesday, November 24

SOUP

KOBUCHA SQUASH SOUP

chanterelle mushrooms, curry crème fraîche

SALAD

BRUSSELS SPROUTS & BUTTER LETTUCE SALAD

pomegranate, fennel, apple, manchego cheese, sunflower seeds
meyer lemon dressing

ENTRÉE *please select one*

MARY'S ORGANIC ROASTED TURKEY

hazelnut & heritage pork sausage stuffing, whipped yukon gold potato
butter braised green beans, cranberry chutney, sage gravy
aged white cheddar biscuit

SLOW BRAISED PAINTED HILLS SHORT RIB

sweet potato, fresh herb roasted root vegetables
honey poached cranberry, rosemary braising jus, cambozola bread twist
winter radish & frisée salad

DESSERT

PUMPKIN TARTLETTE

coconut, pumpkin seed brittle, chai spice chantilly crème

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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.