

E S T 2 0 1 9

HEARTH

K I R K L A N D

VALENTINE'S DAY DINNER \$75 PER PERSON

ADD-ON STARTER

FRESH SHUCKED WASHINGTON OYSTERS \$36 dozen / \$18 half-dozen
dashi mignonette, wakame seaweed

AMUSE

CASCADE CURED HAM

ONE please select one

CREAMY PARSNIP SOUP
truffled apple, fried sunchoke, chive

ROASTED BEET SALAD
assorted chicories, goat cheese tart, mushroom chutney

TWO please select one

COFFEE RUBBED BRAISED SHORTRIB
seared foie gras, beecher's cheesy white grits, sesame & honey eggplant, toasted lentil gremolata

SEARED DIVER SCALLOPS
dungeness crab agnolotti, gastrique glazed rapini, chive sauce, pine nut

WINTER VEGETABLE GRATIN
winter squashes, celery root, turnip, parsnip, parmesan mousse

THREE

VALHRONA CHOCOLATE POT DE CREME
passionfruit, sweet milk crumb

FINAL

MIGNARDISES

LET'S BE FRIENDS @HearthKirkland    #gatherathearth

HEARTHKIRKLAND.COM

Menus and pricing subject to change. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything. 100% of the service charge will be distributed to service personnel.