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HEARTH

K I R K L A N D

SEATTLE RESTAURANT WEEK OCTOBER 25 - NOVEMBER 21

**Three course dinner \$35 per person
Wednesday through Saturday only**

STARTER please select one

KOBUCHA SQUASH SOUP

foraged mushroom, pomegranate, curry butter

BABY LETTUCE SALAD

radish, dill, feta, green goddess

MUSHROOM COBBLER

foraged mushrooms, white cheddar biscuit, fresh herbs

ENTRÉES please select one

BRAISED SHORT RIBS

butternut squash puree, fried parsnips, honey poached cranberries

ROASTED HALF CHICKEN

farrow stew, delicata squash, stone fruit chutney, mustard sauce

ROOT VEG RISOTTO

roasted fall root vegetables, preserved lemon, parmesan reggiano

DESSERT please select one

VANILLA BAVARIOS

pink peppercorn sandie, blueberry compote, white chocolate pearls

ESPRESSO CHOCOLATE TART

whipped sweet cream, chocolate covered espresso beans, blood orange

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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.