

E S T 2 0 1 9
HEARTH
K I R K L A N D

SEATTLE RESTAURANT WEEK
APRIL 1 - 30

Three course dinner / \$35 per person
Wednesday through Saturday

STARTER please select one

GRILLED ASPARAGUS SALAD

spanish ham, poached egg, parmesan crisp, whole grain mustard dressing

HEARTH ROASTED YAKIMA ARTICHOKES

anchovy-caper remoulade, manchego, arugula, caramelized lemon

BABY LETTUCE SALAD

watermelon radish, black pepper feta, aged balsamic, hazelnut, tarragon

ENTRÉES please select one

PEA & MOREL MUSHROOM RISOTTO

ramp, pickled rhubarb, ricotta cheese, preserved lemon

MADRONE WOOD SMOKED MARY'S CHICKEN BREAST

fava bean & lardon gnocchi, spring onion and pea tendril salad

NORTHWEST SEAFOOD STEW

pacific cod, mussels, clams, flageolet bean, spicy nduja,
tomato saffron broth, grilled bread

DESSERT

STRAWBERRY CRÊPE

sweet cream, nutella, pistachio toffee crumble, theo chocolate ganache

HEARTHKIRKLAND.COM

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.