EST 2019

# **HEARTH**

# KIRKLAND

# Seattle Restaurant Week

\$50 PER PERSON

# FIRST COURSE

# **SHAVED APPLE & FENNEL SALAD**

frisée, parmesan, seeded mustard vinaigrette

# **MARINATED KALE SALAD**

white bean, pickled shallot, creamy roasted garlic dressing

# **SIMPLE SALAD**

baby lettuces, radishes, herbs, sunflower seeds, lemon vinaigrette

# SECOND COURSE

# **AUTUMN CASSOULET**

winter squash, smoked mushrooms, oven-dried tomatoes, flageolet beans

# **PORCHETTA**

polenta, braised collard greens, pickled pepper relish, bacon jus

# HARISSA ROASTED COD

shaved brussels sprouts, celeriac puree, pickled pear, herb oil

# THIRD COURSE

# **APPLE BROWN BETTY**

new crop apples, white cheddar & oat crumble, apple syrup

# **CHOCOLATE TORTE**

vanilla chantilly, fresh berries

# **POACHED PEAR**

red wine, mascarpone mousse, black pepper shortbread

#### **SORBET OR ICE CREAM**