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# HEARTH

K I R K L A N D

## SEATTLE RESTAURANT WEEK

DINNER | \$50 PER PERSON | SELECT ONE FROM EACH COURSE

### APPETIZER

#### SOUP DU SAISON

please ask your server for this season's inspiration

or

#### ROASTED BEET & CITRUS

orange & thyme-scented beets, dates, white balsamic reduction, goat cheese, toasted pecans, mint, sumac, arugula

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### MAIN

#### SPRING RISOTTO

spinach puree, asparagus, mushrooms, pine nuts, roasted garlic butter, lemon, parmesan

or

#### PASTURE-RAISED BEEF TENDERLOIN

smoked kohlrabi puree, braised kale, seasonal mushrooms, cippolini onion, black garlic butter, balsamic reduction

or

#### PAN ROASTED HALIBUT

silkened carrot-turmeric puree, leeks, braised radish, asparagus, lemon beurre fondu, fine herbs

or

#### PRESERVED LEMON & HERBED CHICKEN PAN

roasted airline chicken breast, crispy herbed potatoes, roasted carrots, herbed butter sauce

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### DESSERT

#### FLOURLESS MOLTEN CHOCOLATE CAKE

caramel, sea salt, toasted swiss meringue, vanilla gelato

or

#### SEASONAL GELATO OR SORBETTO