

SEATTLE RESTAURANT WEEK

EST 2019
HEARTH
KIRKLAND

DINNER | 50

STARTERS

BUTTERNUT SQUASH BISQUE

crème fraiche, roasted pepitas *df*

wine pairing: trisaetum "ribbon ridge estate" reisling +20

beer pairing: alaskan amber +8

ROASTED BEETS & CITRUS SALAD

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

wine pairing: sagebreaker white blend +22

beer pairing: black raven pilsner +8

SIMPLE SALAD

sliced radishes, lemon vinaigrette

wine pairing: barone fini pinot grigio +17

beer pairing: seapine hefeweizen +8

ENTREES

BRAISED SHORT RIBS

parsnip puree, roasted root vegetables, crispy shallots, braising sauce *df*

wine pairing: long shadows "saggi" red blend +24

beer pairing: guinness +8

PRESERVED LEMON CHICKEN

mashed potatoes, roasted carrots and parsnips, apple cider jus *df*

wine pairing: averaen pinot noir +16

beer pairing: reubens crushable hazy pale Ale +8

FALL RISOTTO

roasted butternut squash, squash puree, mushroom duxelles, roasted pine nuts, roasted garlic butter *df*

wine pairing: mionetto prestige prosecco brut +12

beer pairing: black raven pilsner +8

DESSERTS

FLOURLESS MOLTEN CHOCOLATE CAKE

caramel sauce, flaked sea salt, torched meringue, vanilla gelato, cocoa dust *df*

PUMPKIN SPICE POT DE CRÈME

maple roasted pumpkin seeds, cinnamon whipped cream *df*

PEAR GALETTE

vanilla ice cream, caramel sauce *gf, df*

gf - gluten-free available, *v* - vegetarian, *df* - dairy free

A 20% mandatory service charge applies to parties of 6 or more and is fully distributed to service staff. Items marked with an asterisk * are served raw or undercooked, or contain raw ingredients. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness. * Menu items may contain nuts or other allergens, please inform us of any allergies.