

SEATTLE RESTAURANT WEEK

HEARTH

EST 2019
KIRKLAND

LUNCH | 35

STARTERS

BUTTERNUT SQUASH BISQUE

crème fraiche, roasted pepitas *df*

wine pairing: *trisaetum "ribbon ridge estate" riesling* +20

beer pairing: *alaskan amber* +8

FALL BURRATA SALAD

asian pears, toasted walnuts, fennel, mixed greens, lemon vinaigrette, served with grilled focaccia *gf, df*

wine pairing: *n.v. roederer estate brut* +24

beer pairing: *reubens crushable hazy pale ale* +8

SIMPLE SALAD

sliced radishes, lemon vinaigrette

wine pairing: *barone fini pinot grigio* +17

beer pairing: *seapine hefeweizen* +8

ENTREES

STEAK FRITES

parmesan garlic fries, chimichurri sauce, mama lil's peppers *df*

wine pairing: *two vinters syrah* +22

beer pairing: *reuben's porter* +8

SALMON PIPERADE

seared king salmon, piperade sauce, garlic sweet potato couscous, basil salad *gf*

wine pairing: *averan pinot noir* +16

beer pairing: *alaskan amber* +8

WILD MUSHROOM BOURGUIGNON

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

wine pairing: *n.v. treveri cellars brut rose* +12

beer pairing: *alaskan amber* +8

DESSERTS

LYNDA'S BEIGNETS

rhubarb preserve, strawberry sugar dust, crème anglaise *gf, df*

SEASONAL SORBET OR GELATO

vanilla, salted caramel, lemon sorbetto *gf*

PEAR GALETTE

vanilla ice cream, caramel sauce *gf, df*

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

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.