

SEATTLE RESTAURANT WEEK

EST 2019
HEARTH
KIRKLAND

LUNCH | 35

STARTERS

BUTTERNUT SQUASH BISQUE

crème fraîche, roasted pepitas *df*

wine pairing: trisaetum "ribbon ridge estate" reisling +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 winters 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.