

SEATTLE RESTAURANT WEEK

EST 2019
HEARTH
KIRKLAND

DINNER | 50

STARTERS

ORANGE & THYME-SCENTED BEETS

dates, white balsamic reduction, whipped goat cheese, toasted pecans, mint, sumac, arugula

ENTREES

MISO MAPLE BLACK COD

sweet potato mash, roasted carrots, crispy brussels sprouts, miso maple sauce

CREAMY PUMPKIN PASTA

torchio pasta, coconut milk, parmesan, spinach, roasted butternut squash, garlic, sage

BRANDT BEEF NY STRIP

grilled asparagus, parmesan herb potato wedges, black garlic herb compound butter

DESSERTS

CHOCOLATE GUINNESS CAKE

fresh berries

CDC | MARKUS LUFKIN

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.