

E S T 2 0 1 9

# HEARTH

K I R K L A N D

## Thanksgiving Dinner

### SOUP & SALAD

#### BUTTERNUT SQUASH BISQUE

smoked paprika, creme fraiche, crouton, herbs (v, gfa)

#### POACHED BOSCH PEAR SALAD

radicchio, frisee, gorgonzola cheese, pepita brittle,  
roasted pears, roasted squash, champagne vinaigrette (v, gf)

### MAINS

*Choose One:*

**ROASTED TURKEY** (gf)

or

**BRAISED SHORT RIBS** (gf)

or

**MUSHROOM LENTIL "MEATLOAF"** (v, gf)

### SIDES

**GREEN BEANS WITH SHAVED ALMONDS** (v, gf)

**MASHED POTATOES** (v, gf)

**CLASSIC STUFFING** (v, gfa)

**CRISPY BRUSSELS SPROUTS WITH BACON** (va, gf)

**DINNER ROLLS & BUTTER** (v, gfa)

### SAUCES

**GIBLET GRAVY** (va, gf)

**CRANBERRY SAUCE** (v, gf)

### DESSERT

**PUMPKIN PIE** (v, gfa)

gf = gluten free, gfa = gluten free available,  
v = vegetarian, va = vegetarian available

\$70 per adult\*, \$35 per child 12 & under\*

\*A mandatory taxable 3% service charge will be added to all checks. 100% of the taxable service charge will be distributed to our culinary team members and stewards behind the scenes. Additionally, a mandatory taxable 20% service charge will be added to all checks for parties of 6 or more. 100% of the taxable service charge will be distributed to the service staff.