

# Christmas Menu

\$80 per adult | \$35 per child

*choose one from each course:*

EST 2019  
**HEARTH**  
KIRKLAND

## First Course

### **CREAMY CAULIFLOWER SOUP** gf

parmesan broth, apple, pickled mustard seeds

### **ESCAROLE SALAD** gf, veg

pear, candied pecans, cranberry dressing, chervil

### **ENDIVE TART** gf, veg

blue cheese, orange oil, cara cara orange

## Second Course

### **DUCK CONFIT** gf

smoked mushrooms, flageolet beans, pearl onions, persimmon

### **PRIME RIB\*** gf

mashed potatoes, green beans, au jus, spicy horseradish

### **RICOTTA CAVATELLI** veg

brown butter, sage, winter squash, pumpkin seeds

## Third Course

### **HAZELNUT TART**

vanilla ice cream

### **EGGNOG CHEESECAKE**

gingerbread crumble

### **CHOCOLATE CREMEUX** gf

chocolate crumble, whipped peppermint

gf = gluten free, veg = vegetarian

\*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.