

E S T 2 0 1 9

HEARTH

K I R K L A N D

SEATTLE RESTAURANT WEEK

DINNER | \$50 PER PERSON | SELECT ONE FROM EACH COURSE

APPETIZER

SOUP DU SAISON

please ask your server for this season's inspiration
or

ROASTED BEET & CITRUS

orange & thyme-scented beets, dates, white balsamic
reduction, goat cheese, toasted pecans, mint, sumac, arugula

MAIN

SPRING RISOTTO

spinach puree, asparagus, mushrooms, pine nuts, roasted
garlic butter, lemon, parmesan
or

PASTURE-RAISED BEEF TENDERLOIN

smoked kohlrabi puree, braised kale, seasonal mushrooms, cippolini
onion, black garlic butter, balsamic reduction
or

PAN ROASTED HALIBUT

silkened carrot-turmeric puree, leeks, braised radish,
asparagus, lemon beurre fondu, fine herbs
or

PRESERVED LEMON & HERBED CHICKEN PAN

roasted airline chicken breast, crispy
herbed potatoes, roasted carrots, herbed butter sauce

DESSERT

FLOURLESS MOLTEN CHOCOLATE CAKE

caramel, sea salt, toasted swiss meringue, vanilla gelato
or

SEASONAL GELATO OR SORBETTO