

EST 2019

HEARTH

KIRKLAND

## LEGACY WINEMAKER DINNER

HEARTH RESTAURANT X LONG SHADOWS

thursday, august 14<sup>th</sup> 2025

### First Course

JULIA'S DAZZLE 2024 | *A FAMILY'S LEGACY*

pinot gris rosé with strawberry rose water foam  
whipped goat cheese, thyme, honey  
salmon mousse, preserved citrus

### Second Course

CYMBAL SAUVIGNON BLANC 2023 | *A SENSE OF RHYTHM*

hamachi crudo, green papaya, pear, yuzu, wakame

### Third Course

DANCE CHARDONNAY 2023 | *THE ARTISTRY*

burrata, summer peach, heirloom tomato, savory herbs

### Intermezzo

*A SENSE OF PLACE*

heathman travellers tea

### Fourth Course

SAGGI SANGIOVESE BLEND 2021 | *THE WISDOM*

roasted eggplant, harissa, pine nut hummus, puffed rice

### Fifth Course

CHESTER-KIDDER CABERNET/SYRAH BLEND 2020 | *HERITAGE,  
STRENGTH, CRAFTSMANSHIP*

pairing of wagyu & pasture-raised beef  
smoked kohlrabi purée, cipollini, red wine demi

### Sixth Course

POETS LEAP RIESLING 2024 | *THE LEAP OF FAITH*

milk gelée & panna cotta  
valdeón blue cheese  
stone fruit & honey

*The Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*