

EST 2019

HEARTH

KIRKLAND

DON FULANO DINNER

Thursday, July 30th

MENU

Amuse-Bouche

TEQUILA LIME SHRIMP CEVICHE

crispy rice, green onion curls GF, DF, VEG

PAIRED WITH ROSITA SPRITZ | *don fulano blanco, bitter bianco, ramazzoti rosato, mint, prosecco*

First Course

GAZPACHO ANDALUZ

garlic oil brushed focaccia DF, NF, VEG

PAIRED WITH ECLIPSE | *don fulano blanco, dry curacao, agave, lemon, bitters ring*

Second Course

OAXACAN QUESADILLA

blue corn fresh tortilla, poblanos rajas GF, NF, VEG

PAIRED WITH BLEMISHED MARGARITA | *don fulano reposado, hibiscus agave, lime*

Third Course

FIRE ROASTED MEAT TRIO

achiote marinated skirt steak, adobo chicken thigh, linguica sausage, black bean puree, smoked salsa roja, grilled jalapeno GF, DF, NF

PAIRED WITH I NOYAUX | *don fulano repo, crème de noyaux, sweet vermouth*

Fourth Course

CINNAMON SPICED FLAN

fresh berries, caramel sauce GF, NF, VEG

PAIRED WITH AFTERMATH | *don fulano anejo, cazadores café, licor 43*

• TEQUILA •

DON FULANO

A 22% mandatory service charge applies to all parties and is fully distributed to service staff. 10.3% sales tax will be applied to bill. 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.