

E S T 2 0 1 9

HEARTH

K I R K L A N D

LONG SHADOWS SOCIAL WINE TASTING

Thursday, August 27th

MENU

Pairing One

PAO DE QUEIJO

paired with 2025 poet's leap riesling

Pairing Two

SMOKED SALMON RILLETTE

toasted crostini

paired with 2024 cymbal sauvignon blanc

Pairing Three

CHEESY POLENTA BITE

mushroom duxelles

paired with 2023 dance chardonnay

Pairing Four

DUNGENESS CRAB CAKES

spicy remoulade

paired with 2025 julia's dazzle rosé

Pairing Five

OSSO BUCO CROQUETTE

italian salsa verde

paired with 2021 chester-kidder cabernet sauvignon blend

Pairing Six

BEEF TARTARE

crispy wonton chip

paired with 2022 saggi sangiovese blend



LONG SHADOWS

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.