EST 2019

HEARTH

KIRKLAND

THANKSGIVING MENU

THURSDAY, NOVEMBER 26, 2026 | DINNER BUFFET 2:00 PM – 8:15 PM

DISPLAYS

CHARCUTERIE & CHEESE DISPLAY
gf

GRAND SHELLFISH DISPLAY
gf, df, nf

CHEF-CARVED PRIME RIB & HONEY GLAZED HAM
creamy horseradish and au jus *gf, df, nf*

DESSERT DISPLAY
veg

PIE STATION
apple or pumpkin *nf, veg*

STARTERS

ROASTED BUTTERNUT SQUASH & SAGE SOUP
smoked paprika oil, pomegranate seeds *gf*

CLASSIC CAESAR SALAD
croutons, grated parmesan, caesar dressing *nf*

ROASTED APPLE & FENNEL SALAD
walnuts, mixed greens, rosemary lemon dressing *gf, df, v*

ENTRÉES & SIDES

HOMESTYLE ROASTED TURKEY BREAST
herbed gravy, rosemary cranberry sauce *gf, df, nf*

MISO-GLAZED SALMON
roasted garlic green beans *gf, df, nf*

LENTIL SHEPHERD'S PIE
creamy garlic mash, carrots, onion, celery, tomato, mushrooms *gf, nf, veg, v available*

ROSEMARY-SCENTED MASHED POTATOES
gf, nf, veg

MAPLE-ROASTED CARROTS
crushed hazelnuts *gf, df, nf, v*

CRISPY BRUSSELS SPROUTS
dried cranberries, pomegranate molasses *gf, df, nf, v*

gf - gluten-free, veg - vegetarian, df - dairy free, v - vegan
A 22% mandatory service charge applies to all parties and is fully distributed to service staff. Items marked with an asterisk * are served raw or undercooked, or contain raw ingredients. 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.