

NYE CHAMPAGNE DINNER

\$135 PER PERSON

*\$40 NICOLAS FEUILLATTE CHAMPAGNE
& CHATEAU STE. MICHELLE WINE PAIRING*

\$50 COCKTAIL PAIRING

ONE

CAVIAR twice baked fingerling potatoes & crème fraiche

HAMA HAMA OYSTER mignonette

KING CRAB celery root & drawn butter

TWO

FOIE GRAS TERRINE blood orange & brioche

THREE

SMOKED CARROT SOUP miso & pecorino

FOUR

BUTTER POACHED BLACK COD kabocha squash & cabbage

FIVE

HEARTH BEEF WELLINGTON

SIX

CHOCOLATE TORTE mandarin & sweet cream

HEARTHKIRKLAND.COM

*Menus and pricing subject to change. *Even though we think it's tasty, the Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything. A 20% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel.*

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