

EST 2019  
**HEARTH**  
KIRKLAND

HEARTH SET TO OPEN ON JUNE 3 WITH NORTHWEST-INSPIRED  
CUISINE BROUGHT TO LIFE THROUGH TRADITIONAL HEARTH OVEN  
COOKING TECHNIQUES

*New Kirkland gathering place will feature a seasonal menu and reimagined  
dishes from a signature hearth oven*



*Photos courtesy of Hearth Restaurant (L to R): Hama Hama oysters with hearth oven charred strawberry vinegar; beer can chicken from Mary's Farm served with potato hash.*

**KIRKLAND, Wash. (May 29, 2019)** – Hearth, a new restaurant and bar in downtown Kirkland, will open on Monday, June 3. Located at 220 Kirkland Ave., the quality casual restaurant will offer a locally sourced menu of American fare created by executive chef and Washington native Adam Johnson. Drawing inspiration from the unique bounty of the Pacific Northwest, Hearth will offer reimagined dishes and an ever-evolving menu focused on ingredients from all corners of the region.

Following its two-month transformation, Hearth will be warm and inviting—from the signature hearth oven that will serve as the focal point of the open kitchen to its primal cooking techniques, including smoking and slow-roasting meats and vegetables.

“Hearth means home, and we want it to be just that: a home for all our neighbors,” said Johnson. “I draw inspiration from the region we live in and the seasonal ingredients we source from local farmers and purveyors. Our kitchen will serve up creative twists on some classic dishes, all of which will celebrate this amazing region.”

The bar will offer unique craft cocktails and a variety of regional beers and ciders that rotate regularly, showcasing Northwest brewers and distillers. Distinctive cocktails will also reflect the region, using house-made ingredients such as blackberry marmalade, cold brew espresso, bitters and tinctures. The beverages will be paired with unique bar bites such as Giardiniera-style pickled vegetables, shared cheese plates and flatbreads.

“Hearth’s seasonal bar program celebrates classic techniques and modern gastronomy,” said Hearth General Manager Sean Klos. “Elements of our signature hearth oven will show up throughout the beverages, from fire-roasted jalapeno infused Chartreuse to the hearth roasted grapes in our summer sangria.”

For dinner, Hearth will offer an approachable menu of American fare, such as beer can chicken from Mary’s Farm served with potato hash, Nueskes bacon and medjool dates, Hama Hama oysters with charred strawberry vinegar and savory flatbreads such as a brie, wild mushroom saba, arugula and roquefort salad. Everyday brunch will offer a variety of breakfast and lunch classics along with the unexpected, like croissant french toast with caramelized bourbon apples and smoked maple syrup, and an open face Dungeness Crab melt with remoulade and gruyere on a hand-crafted made English muffin. To view the full menus, [click here](#).

Located on the ground floor of The Heathman Hotel, Hearth will be open from 7 a.m. to 10 p.m. Sunday and Monday and until midnight Tuesday through Saturday. Daily happy hour will be available restaurant-wide from 3 to 6 p.m. and 9 p.m. to close.

For more information on Hearth, please visit [www.hearthkirkland.com](http://www.hearthkirkland.com) and follow Hearth on [Facebook](#), [Twitter](#) and [Instagram](#).

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### **About Hearth Restaurant**

*Hearth is the go-to gathering place for those seeking an inspired seasonal menu in the heart of downtown Kirkland. Located at The Heathman Hotel, Hearth offers guests a warm and inviting atmosphere to watch locally sourced ingredients be brought to life through*

*traditional hearth oven cooking techniques. The bustling bar offers distinctly Northwest beverages from nearby wineries, distilleries, breweries and cideries. Experience the warmth of Hearth for a breakfast meeting, a lively lunch with friends or a casual dinner with the family. For more information, please visit [www.hearthkirkland.com](http://www.hearthkirkland.com).*

### **About Columbia Hospitality**

*Columbia Hospitality, Inc. (Columbia) is a Seattle-based hospitality management and consulting company that was established in 1995 by founder and CEO John Oppenheimer. Columbia's growing portfolio includes award-winning hotels, conference centers, distinctive venues, private and public golf facilities, restaurants and bars, and residential properties. Columbia creates exceptional experiences for guests and team members while achieving phenomenal results for property owners. With over 20 years of proven success in management, Columbia has also consulted on over 200 hospitality projects worldwide, delivering a high level of customized service to partners and investors. For more information about Columbia and to view the entire portfolio, visit [www.columbiahospitality.com](http://www.columbiahospitality.com)*

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