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# HEARTH

K I R K L A N D

## SEATTLE RESTAURANT WEEK

OCTOBER 24 - NOVEMBER 6

Three course dinner / \$50 per person  
Wednesday through Saturday

STARTER please select one

### HARVEST SQUASH & FARRO SALAD

herb roasted fall squashes, blue bird farro, dried currants, house-made ricotta arugula, warm cider vinaigrette

### FRENCH ONION SOUP

beef broth, crostini, comte cheese

### WARM NORTHWEST CRAB DIP

dungeness crab, rock crab, leek, fennel, caramelized onion  
old bay crackers & endive cups

ENTRÉES please select one

### RED WINE BRAISED SHORT RIB

pommes robuchon, pearl onions, roasted carrot, turnip, rosemary sauce

### MISO BLACK COD

pickled daikon, mustard greens, sticky rice, mushroom ponzu, chile oil

### FALL SQUASH RISOTTO

roasted fall squashes, mushroom, preserved lemon, parmesan reggiano  
carrot sauce

DESSERT

### ESPRESSO CHOCOLATE TART

raspberries, whipped sweet cream, chocolate covered espresso beans

### BLOOD ORANGE SORBET

served with sparkling wine

### PUMPKIN CHEESECAKE

caramel crème fraiche, hazelnut brittle

[HEARTHKIRKLAND.COM](http://HEARTHKIRKLAND.COM)

*Menu 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.*