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HEARTH

K I R K L A N D

BROWNE FAMILY WINE & SPIRITS DINNER

Thursday, March 19th

MENU

Welcome Bite

MUSHROOM DUXELLES GOUGÈRES

PAIRED WITH *PNW-75*

Browne NW gin, fresh lemon juice, currant simple,
epic sh*t brut rosé

First Course

FRISÉE & FENNEL SALAD

castelvetro olives, orange segments, parmesan dressing,
herbed breadcrumbs

PAIRED WITH *BITNER CHARDONNAY*

Second Course

TUNA POKE WONTON

avocado purée, black & white sesame seed, scallions

PAIRED WITH *GIGI'S GARDEN RED BLEND*

Third Course

RED WINE SHORT RIB BOLOGNESE

fresh pappardelle, pecorino romano

PAIRED WITH *PREMIER COLLECTION MERLOT*

Dessert

VANILLA YOGURT BAVAROIS

raspberry galee, black currants, almond poppyseed crumble

PAIRED WITH *EPIC SH*T BRUT ROSÉ*

BROWNE

FAMILY VINEYARDS

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.