

HEARTHSTONE

restaurant

oktober-feast menu

September 25th- October 4th

starter {vorspeise}

pei mussels

kölsch steamed; flat leaf parsley butter; truffled parm crostini

paired with

prost brewing co. kölsch

köln-style classic ale

entree {hauptgericht}

colorado lamb t-bone

*dunkel glaze; vermont cheddar gruyere spätzle;
duck fat roasted tri-colored organic carrots*

paired with

prost brewing co. dunkel

german-style dark lager

dessert {torte}

chocolate märzen cake

vanilla frosting; toasted hazelnuts

paired with

prost brewing co. märzen

german-style amber lager

\$65 per person

michael halpin {executive chef} / jim zoeller {sous chef}

**consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*
A 2% Kitchen Surcharge will be added to all checks to help us provide a living wage for our kitchen team.