

425

Merry and Bright

PLUS:

—
**Inside
Snowflake
Lane**

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**Pie
Paradise**

—
**Festive
Party Tips**

Farmstead Bliss

Julie Thomas traded the city for farm life in Snohomish. She blogged about it, and then she got a book deal. See how that came about – and how her family decorates for the holidays. pg. 67

DECEMBER 2019 // 425MAGAZINE.COM

Hearth Gets New Chef + Menu + Cocktails



Hearth restaurant, located in Kirkland's Heathman Hotel, hired **Brian McCracken** as executive chef and general manager. McCracken has almost 20 years of experience and has founded and worked at some of Seattle's big-name places, like Spur Gastropub, Tavern Law, The Old Sage, and The Coterie Room. *Food & Wine* named him a People's Best New Chef finalist, and StarChefs named him a Rising Star Chef. Under McCracken's direction,

Hearth will offer inspired, seasonal menus with a refreshed approach to casual craft food in Kirkland. Think hearty and savory dishes like beef short ribs, roasted mussels, and house-made pastas. Daily happy hours will continue (hooray!) with cheddar cracklins, big ole slices of pizza with elevated toppings like pepperoni-spiced foie gras. Bar maven Abigail Gullo of Seattle's Ben Paris will add her twist on Hearth's cocktail program. Gullo will bring her talents to Kirkland as she develops a robust offering at Hearth. In her role, Gullo will make guest appearances as bartender and lend a hand with future events and programs, including interactive cocktail classes. hearthkirkland.com



WILDWOOD SPIRITS CO.'S NEW GRAPPA, ÄRANDE

For the cocktail nerd on your holiday shopping list, the newest vintage of Ärande will hold a special place on the shelf. Distilled from the pomace, or leftover solids from winemaking, grappa is an Italian brandy traditionally sipped to aid in one's comfort after a big meal. True to its name (Ärande is Swedish for "in honor of"), Wildwood incorporates Washington grapes — the 2017 vintage used chenin blanc, and the latest vintage features pinot noir from the Rainmaker Vineyard in the Columbia Gorge AVA. The grapes define the flavor, so this will be wholly different from 2017's, with the rich complexity of Northwest pinot noir. Bottles can be purchased at the distillery or online.



Kick Hunger with the NFL

Give your favorite Seahawks fan a unique experience that also scores a touchdown in the fight against hunger — tickets are available for the Jan. 8 Kick Hunger Challenge Dinner & Auction, hosted by **Chef John Howie** and former Seahawk and pro football Hall of Fame honoree **Walter Jones**. An annual fete that benefits Food Lifeline, it's held at Seastar and the surrounding Civica Building lobby. It includes a Super Bowl-themed menu, music, and a live and silent auction with Seahawks memorabilia and rare experiences. It's a gift that will wow the recipient and benefit a worthy cause — you'll be the holiday MVP for sure. brownpapertickets.com

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