

HÄRTH RESTAURANT

RESTAURANT WEEK

2|20|22 – 2|26|22

\$40 PER PERSON

EXCLUDES, ALCOHOL, TAX, GRATUITY



COURSE PREMIER | SALAD + BREAD

BURRATA CAPRESE | HEIRLOOM TOMATOES, BALSAMIC REDUCTION, BASIL

FRESH BAKE BREAD, FLAVORED BUTTER

COURSE SECOND | CHOICE OF ONE:

48 HOURS SLOW COOK SHORT RIB | FAÇON BOURGUIGNON

OR

60 SOUTH SALMON | CREAM CORN, BROCCOLINI, ROASTED ALMONDS, HONEY JALAPEÑOS GLAZE

SWEET COURSE | CHOICE OF ONE:

RASPBERRY TIRAMISU

OR

CLASSIC VANILLA BEAN BRULEE



RESERVATIONS RECOMMENDED

*RESTAURANT DIRECT: 678.502.3181

*HOTEL DIRECT: 678:240:9222 EXT. 3181

*OPEN TABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.
For convenience 20% gratuity for groups of 6 or more. 10% gratuity on all To Go orders