

Foodista

The Spirits of Woodinville, WA: Wine, Beer, Cider, and Bourbon!



After all that heavy lifting, we were ready to find our home for the night. We traveled the short 10-minute drive to downtown Kirkland to the [Heathman Hotel](#). The Heathman, located just a couple of blocks from the [Kirkland waterfront](#), is the only boutique hotel in downtown Kirkland. The warm luxury of the lobby, rooms, and hallways, are enhanced by lovely pieces of artwork. Every room has a different décor. The hotel also offers a shuttle to Woodinville so you can explore the tasting rooms, and then they will come back to pick you up. There is also a lot to do around lively downtown Kirkland.

For dinner, we wandered down to **Trellis**, located in the lobby. The ambiance of the restaurant creates a magnificent garden setting. Lots of greenery and very comfortable patio-type chairs and tables. But don't let the relaxed, informal setting fool you, this is a fine dining, culinary experience. Michael started with the seasonal Parsnip soup. Built on a vegan base, it was light and tasty. I went for the **Cider Steamed Clams**, steamed in cider, parsley, shallot, garlic, butter, and lemon zest. And of course, the grilled baguette, because steamed clam lovers know that the best part is scooping up the delicious broth with a tasty baguette.

For our main course, Michael chose the daily fresh fish selection of **Sablefish**, with kale, fennel, red peppers, shaved radish, and zucchini. The fish was terrific with a smooth, velvety texture and sweet buttery taste. Sablefish is a "meatier" fish, with a great taste, and Trellis did it proud. I decided on the **Grilled Ribeye** with baby potatoes and grilled broccolini. The broccolini was cooked to perfection, with that tender, crispy snap to it. When Michael asked me how the beef was, all I could say was "Oh. My. God!" It was one of the most tender, rich and beefy-ist steaks I had the joy to experience. Highly marbled and cooked to my preferred level of medium rare – it was a real treat.

When asked about dessert, we immediately groaned a reluctant no. But the prospect of **Honey Rosemary Hand Crafted Olympic Mountain Ice Cream** was too compelling. It really was a great way to end the meal.