



trellis
private dining

Plated Dinners

All Plated Dinners Require (3) Courses

All Plated Dinners include Rustic Bread & Assorted Butter,
Freshly Brewed Caffé Vita Coffee and Assorted Mighty Leaf Teas
All prices are quoted per person

Starter

May select up to two (2) Choices:

Wine Country Platter

Hand-crafted Fra'mani Salumi, accompanied by
Farmstead Cheese, Red Onion & Thyme Marmalade,
Grapes, Rosemary Crisps
14.

Tomato Soup

Char-roasted Heirloom Tomatoes and Fried Basil
9.

Caprese Flatbread

Trellis' version of a Thin-Crust Pizza, Sliced Tomato,
Fresh Basil & Parmigiano-Reggiano
12.

Pear & Gorgonzola Flatbread

Thin Slice Pear, Parma Ham, Citrus Endive Salad
12.

Penn Cove Mussels

Steamed with Leeks, Churned Butter, Piri-Piri
14.

Young Manila Clams

Crushed Tomato and Basil
16.

Parma Ham

Thin Sliced Parma Ham, Seasonal Fruit,
Aged Balsamic Drizzle
12.

Prices are subject to 20% service charge and 9.5% sales tax. Prices subject to change
Menu items subject to seasonal garden availability ~ Fall/Winter Updated 12/08

Located at The Heathman Hotel 425.284.5800 heathmanhotels.com



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Plated Dinners (Continued)

Salads

May select up to two (2) choices:

Beet Salad

Beets, Sliced Orange, Frisee &
Citrus Vinaigrette
10.

Field Greens

Field Greens, Fromage Blanc, Fresh Grapes,
White Balsamic Vinaigrette
10.

Bleu Cheese Salad

Whole Leaf Romaine, Hazelnuts, Apples
12.

Entrée

May select up to three (3) entrees:

Pan Seared Chicken

Free Range Chicken, Fresh Rosemary & Garlic,
Mashed Potatoes, Chef's Vegetables
31.

New York Steak

Grilled, Mashed Potatoes,
Garnished with Pomme Frites
45.

Hanging Tender Steak

Sauteed Greens, Grilled Onions, Chef's Vegetables
32.

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Plated Dinners (Continued)

Pan Seared Salmon

Pan Seared, Sauteed Granny Smith Apples,
Beurre Blanc, Apple Cider Reduction
36.

Brook Trout

Pan-roasted with Chef's Vegetables
32.

Pacific Seafood Soup

Salmon, Mussels, Clams, and Prawns,
Steamed with Saffron, Tomatoes, Herbs, Crostini, Rouille
30.

"La Pasta" Tagliatelle

Prawns and Italian Sausage
Roasted with Sweet Garlic
28.

Sonoma Duck

Crispy Liberty Duck Breast, Braised Endive,
Watercress, Grilled Seasonal Fruit
36.

Tenderloin Tips

Mix of Sweet Peppers, Mashed Potatoes
32.

Ravioli

House-made Ravioli with Seasonal Vegetables
22.

Exact entrée counts are due by 10:00 am (4) business days prior to the event date. If exact counts are not provided by the due date, the estimated guarantee will be considered a guarantee not subject to reduction and charges will be billed accordingly.



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Family Style Buffet

Minimum of 25 guests

If less than 25 guests, an additional 150. fee will apply

All Dinner Buffets include Rustic Bread & Assorted Butters,

Chef's Choice Seasonal Starch and Vegetable

Freshly Brewed Caffé Vita Coffee and Assorted Mighty Leaf Teas

Prices are quoted per person

Select from our Private Dining Plated Entrée Menu

Two Entrée Selections 55.
Three Entrée Selections 65.

Buffet Additions

Choice of Salad add 7.

Choice of Soup add 7.

Desserts Additional



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Desserts

All prices are quoted per person

May select up to two (2) choices:

Lemon Sage Flan

Sweet Custard with Candied Sage and Tart Lemon

10.

Profiteroles

Creampuffs with Olympic Mountain Ice Cream,
Chocolate & Caramel Sauce

9.

Warm Chocolate Cake

Chocolate Cake with a Molten Center

10.

Apple Pie

With Caramel-Cinnamon Ice Cream

10.

Seasonal Fruit Cobbler

Whipped Crème Fraiche

9.

Hazelnut Brown Butter Cake

Sauteed Pears & Chantilly Cream

10.

Assorted Olympic Mountain

Ice Cream and Sorbet

6.

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