



trellis
AFTERNOON TEA
AT THE HEATHMAN

Thursday - Sunday 12:00 PM to 4:00 PM

SWEET

Please ask your server for our seasonal flavors

SCONE

PETIT FOURS

FRENCH MACAROON

CHEESECAKE

HAND ROLLED TRUFFLES

CREAM PUFFS

SAVORY

ALBACORE CRUDO*

Castelvetrano olives, orange supreme, virgin oil, flake salt

BABY BEETS

Goat cheese, grilled radicchio, citronette, truffle oil

FORAGED MUSHROOM CROSTINI

Fresh ricotta, picked herbs

SHOT OF SOUP

Seasonal garnish

PROSCIUTTO

Local pear, virgin oil

ARANCINI

Pesto

GRILLED ANDOUILLE SAUSAGE

House mustard, apple, brioche

PNW OYSTER*

Mignonette

38 per person

19 twelve & under

BUBBLES

Bottomless Mimosas 20

Domaine Ste. Michelle Brut 8

Lucien Albrecht Brut Rose 13

*Reservations only and confirmed with payment
24 hours in advance of seating (425-284-5900)*

Menus and pricing subject to change.

**Consuming raw or undercooked meat, poultry, shellfish or egg
may increase your risk of food borne illness.*

Gluten free items available upon request.

*A 20% taxable service charge will be added to parties of 8 or more.
100% of the service charge will be distributed to service personnel.*