



HOLIDAY TEA AT THE HEATHMAN

For the month of December
Thursday - Sunday 12:00 PM to 4:00 PM

SWEET

Please ask your server for our seasonal flavors

PEPPERMINT BARK

SCONE

PETIT FOURS

FRENCH MACARON

CHEESECAKE

HAND ROLLED TRUFFLES

CREAM PUFFS

SAVORY

DEILED EGGS

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

DRINK & BE MERRY

HOT CIDER

45 per person

20 12 & 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)

A 20% gratuity will be added to parties of 8 or more.

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

Gluten Free items available upon request