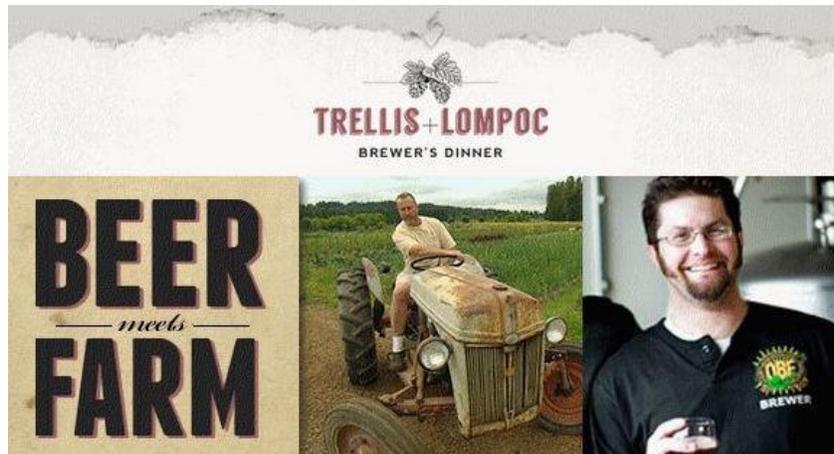


FOR IMMEDIATE RELEASE

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For Information Contact:

Troy Longwith, Hotel GM
The Heathman Hotel & Trellis Restaurant
220 Kirkland Avenue
Kirkland, Washington 98033
(425) 284-5800



www.heathmankirkland.com

TWO CHEFS + ONE TALENTED BREWMASTER = AN EXCEPTIONAL EVENING
Trellis Restaurant Chef/Farmer Brian Scheehser & Pastry Chef Sandra Watson Team up with Lomdoc Brewery to Bring Guests a Whole New Culinary Experience

Kirkland, WA — Lomdoc brewmaster Bryan Keilty joins Trellis Executive Chef Brian Scheehser and Pastry Chef Sandra Watson for an unforgettable evening of great food and farm inspired brews on Thursday, September 10, 2015. During the “Cascade Beer Dinner,” guests will sample a 4-course paired meal with locally farmed foods from Scheehser’s 18-acre plot and brews from one of the Northwest’s top craft beer makers.

Several months back, General Manager Troy Longwith and Chef Brian Scheehser made a visit to Portland and got their hands dirty by helping Bryan Keilty make the dinner’s farm inspired brews. Together they brewed (cooked) the triple hop, and as the brewmaster was cooking the other brews, they added the hops and other secret ingredients from Scheehser’s farm. The beers were aged in stainless and bourbon barrels.

What made this collaboration all the more fun and unique is both Keilty and Scheehser attended the same culinary programs at the same CIA school (Culinary Institute of America) and upon graduation, one became a chef and the other a brewmaster. What a small world!

Lompoc Brewing has been a Portland treasure since 1996, and has created a collection of flavorful year-round beers, plus a ridiculous number of seasonal brews. Trellis chefs have worked closely with Keilty to create a scrumptious one-of-a-kind menu.

“We’re excited to continue this unique experience where we showcase the finest Northwest beers paired with our farm-to-table cuisine,” says General Manager Troy Longwith. “This is a not to miss opportunity to sit down with the dynamic brewmaster, Bryan Keilty, as he describes his beer making philosophy and the amazing beers featured at the dinner.”

The intimate evening will begin at 6:30 p.m. with a reception featuring a selection of passed appetizers. Celebrated guests will have plenty of opportunities to meet and converse with the chefs and brewmaster. A snapshot of the evening’s menu is below.

“Cascade Beer Dinner”

Tray Passed Hors d’oeuvres

Cured Halibut & Tomato Poppers

Beer Glazed Prawns

Lavender Duck on a Pepper Crisp

Corn Madeline with Crème Fraîche & Poor Man’s Caviar

SaazAll Pilsner

Saison de l’Evolution

1st Course

Rustic Tart with Heirloom Tomatoes and Rolling Stone Artisan Goat Cheese

“Red Eye”

Bloody Mary Brew

2nd Course

Early Harvest Pumpkin Sauté, Cougar Gold Beer Sauce, Stuffed Rye Roll

“Golden Eye”

Triple Hopped IPA Brew

3rd Course

New York Steak “Prime, of course” Pepper and Herb Smoked Aged Hop-Monterey Jack

“Black Eye”

Blackberry Blueberry Brew

Dessert

Apple Compote, Layer Cake, Cider Reduction, Apple Chip

“Apple of My Eye”

Bourbon Barrel Apple Vodka Brew

Hopped Up Caramel Chocolate Nut Bites

“Monster Mash” Porter

“Cascade Beer Dinner” tickets are priced at \$119 per person, inclusive of tax and service charge. This is a 21 and over event. Tickets are available by emailing events@heathmankirkland.com or calling (425) 284-5858. For further information, please visit Heathmankirkland.com.

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About The Heathman Hotel and Trellis Restaurant in Kirkland

The AAA Four Diamond Heathman Hotel provides guests with a seamless fusion of modern luxury and uncompromising service. Located on Seattle’s Eastside, in the upscale community of Kirkland within steps of Lake Washington’s shoreline, shopping, entertainment, and the arts, the Hotel features 91 luxurious guest rooms - a perfect respite from the city. Rated the world’s 88th best property by Conde Nast reader’s, The Heathman has also been listed on the magazine’s Traveler’s Gold List and featured in US News & World Report’s Best Hotel Rankings. A member of the Preferred Hotel Group, for reservations and information visit heathmankirkland.com or call [\(888\) 264-5494](tel:(888)264-5494).

The Heathman Hotel’s award winning Trellis Restaurant and private dining is synonymous with fresh, handcrafted and timeless fare. Executive Chef Brian Scheehser wears many toques: farmer, cheesemaker, brewer, budding winemaker and seasoned artisan foodie. Hand-tending his own 18-acre plot at the South 47 Farm in Woodinville, he supplies the fresh produce that is showcased on his contemporary up-to-the-minute menu. To reserve seating, call [\(425\) 284-5900](tel:(425)284-5900).