

FOR IMMEDIATE RELEASE

February 3, 2016

For Information Contact:

Troy Longwith, Hotel GM
The Heathman Hotel & Trellis Restaurant
220 Kirkland Avenue
Kirkland, Washington 98033
[\(425\) 284-5800](tel:(425)284-5800)
www.heathmankirkland.com



**Give the Gift of Adventure This Valentine's Day Weekend at The Heathman Hotel
Kirkland & Trellis Restaurant
Be Fancy Free with Sweet Tea, A Romantic Dinner or Sizzling Overnight Stay**

Kirkland, Washington --- Calling all modern day cupids, Valentine's Day Weekend (February 12th-14th) at The Heathman Hotel Kirkland and Trellis Restaurant is in full effect. There's no outrunning this bow and arrow as it leads straight to the heart of the matter – and leaves a memorable love bite.

Picture it: The Heathman's classic English Tea service gets a new sexy-sweet addition complete with sugar and spice and everything nice. Whisper sweet nothings while dining on delectable treats paired with a variety of brewed Mighty Leaf Teas. The sultry sweets were created especially for Valentine's Day Weekend by Pastry Chef Jacquelynn Beckman.

The Sweet Tea Menu of Temptation includes Red Velvet Roulade filled with cream cheese

frosting, **Chocolate Macaron** with beet powder dust, **Fresh Strawberry** dipped in dark chocolate, **Flourless Chocolate Cupcakes** with toasted meringue frosting, **Cream Puffs** filled with raspberry mascarpone, **Sugar Cookies** delicately decorated, **Hazelnut Chocolate Cocoa Nib Cookie**, **White Chocolate Cheesecake**, **Hand-dipped Truffle**, **Chocolate Filled Raspberries**, **Red Velvet Crinkle Cookie**, and a **Chocolate Cherry Scone** served with crème fraîche and Trellis' house made blackberry jam.

Both of the Heathman's English and Sweet Tea services are priced at \$32 per adult. Due to popularity, reservations must be booked at least 24 hours in advance and can be made by calling Trellis at [425-284-5900](tel:425-284-5900) or via [OpenTable](https://www.opentable.com). For more information, visit Heathmankirkland.com. The Sweet Tea can also be ordered for takeout and specially packaged.

Looking for dinner? Here is a little bit about the Valentine's Day Weekend dinner specials at Trellis.

Warm the heart of that special someone with dinner at Trellis Restaurant February 12th-14th. Executive Chef Brian Scheehser is preparing many of his favorite romantic dishes to honor this day of love. These specials for two just might cause excessive swooning by the time dessert is served. The allurements begins with the menu below:

Starters For Lovers

Dungeness Crab Cake herb aioli
Sautéed Foie Gras poached pear, white balsamic glaze
Siberian Sturgeon Caviar (1oz.)
Paddle Fish Caviar (1oz.)
Golden Whitefish Caviar (1oz.)
(Caviar dishes served with fixings)

Main Dishes for Two

Chateaubriand 14 oz. grilled with sauce Béarnaise
Tomahawk French Ribeye Chop 30 oz. cut with tomato red wine, veal essence
Rack of Lamb Dijon mustard crust, au jus
Maine Lobster Ravioli roasted tomato & fennel ravioli

Desserts for Sharing

Chocolate Sampler flourless chocolate cake, chocolate French macaroon, layered cake with blackberry Syrah gelée
Apple Galette almond cream & drizzled with honey, vanilla sauce
White Chocolate Hazelnut Cheesecake feuilletine crust, candied hazelnuts & caramel sauce
Featured bubbles by the glass are available

Reservations are requested at Trellis for Valentine's Day Weekend (February 12th-14th) and can be made by calling Trellis at [425-284-5900](tel:425-284-5900) or via [OpenTable](https://www.opentable.com). Trellis' regular menu will also be available. The Valentine's Day Weekend specials are priced per couple and will vary in cost. The menus and pricing can be viewed [here](#).

After the Sweet Lovers Tea service or dinner at Trellis, turn up the desire while cozying up in the hotel lobby by the fire where lovebirds can enjoy intimate conversation, hand-holding and eye gazing. Guests can extend their lover's excursion with an overnight Romance Package stay in one of the luxurious guest rooms, which includes a chilled bottle of sparkling wine, Trellis signature truffles, and a later checkout of 2pm (February 12th -14th). For hotel reservations call [\(425\) 284 5800](tel:4252845800) or 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 U.S. 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:8882645494).

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:4252845900).

Allan Aquila & Associates, LLC
Public Relations — Cell: [206 948 1997](tel:2069481997)