

FOR IMMEDIATE RELEASE

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**SUN-SEEKERS REJOICE — TRELIS RESTAURANT'S
FRONT PORCH OPENING CELEBRATION JUNE 9-10**

Enjoy Open-Air Dining & Handcrafted Cocktails at Kirkland's Heathman Hotel

Kirkland, WA --- In honor of the warm weather seasonal opening of Trellis Restaurant's Front Porch (Kirkland's largest Front Porch), the restaurant is encouraging guests to celebrate sun, family, and friends on Thursday, June 9 and Friday, June 10, 2016, from 5 to 8 p.m. This extended celebration will feature live music from guitarist/composer Enrique Henao, farm inspired craft cocktails by well-known bartender Viktor Kustov and fresh seasonal bites from Chef Brian Scheehser's 18-acre Woodinville farm.

Chef Brian Scheehser will debut his current farm collection at the upcoming Trellis Front Porch party. The 2016 assemblage includes assorted lettuces and greens, edible flowers, beets, carrots, brassicas, endives, beans, favas, celery root, anise hyssop, lovage, and kohlrabi. As the current growing season progresses, Chef Brian Scheehser will bring varieties of sweet corn, squash, and an unparalleled assortment of heirloom tomatoes.

"I am very excited to share the farm's upcoming harvest with our valued guests and neighbors — this is our season," states Chef Brian Scheehser. "This time of year is so exciting, as we are able to see the rewards from the past winter's hard work getting the land ready for the next growing season."

The carefully crafted earth-to-table offerings at Trellis Restaurant have become a highly sought after seasonal experience. Chef Brian Scheehser is serious about the ingredients he selects from his own 18-acre plot, and augments his offerings from local suppliers and farmers. And just hours before taking the helm at the kitchen, Chef Brian Scheehser can often be found at the farm harvesting items from his Woodinville property for each day's dishes.

During the Porch opening, Chef Brian Scheehser will be launching several new summer dishes along with several Trellis favorites, such as his signature 2 Hour Salad, along with the Farro Heirloom Salad with farro,

farm beans, parsley, grapes, apples, tomatoes, mint, basil, radish, peas with a lemon citronette dressing; and the Spring Salad with tomatoes, green beans, olives, onions, Parmesan cheese, basil, and toasted brioche croutons.

“From greens to vegetables, fruits to cheese, and wine to beer, Chef Brian Scheehser creates show stopping combinations based on his extraordinary understanding of food’s inherent flavor and texture,” states General Manager Troy Longwith. "We're looking forward to presenting our guests with his latest dishes straight from the farm."

Trellis bartender Viktor Kustov had a hand at building several summer liquid refreshments with warm weather essences to create the perfect hot day relief — featuring the Trellis Crush with Hedge Trimmer Gin, peach puree, fresh basil leaves, and sweet and sour, served on the rocks; and the Cucumber Jalapeño Margarita with Aha Yeto Blanco Tequila, Cointreau, agave nectar, fresh lemon and lime juices, with fresh slices of jalapeño and cucumber, served over ice with a salted rim.

The Heathman is pulling out all the stops with a performance both evenings by Enrique Henao, an acoustical guitarist, and master at playing classical and jazz music. He is a soulful interpreter of flamenco, and a rhythmic performer of Latin American music. He began studying the guitar at the age of 7, with his father as his teacher and mentor. Over the past 40 years, he has performed in 80 countries as a concert acoustical guitarist. Henao’s music offers the perfect backdrop to any summer evening.

Menu prices will vary. For reservations or information, call [425-284-5900](tel:425-284-5900).

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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 www.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, hand-crafted 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).