

## FOR IMMEDIATE RELEASE

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### TRELLIS RESTAURANT'S DESSERT KITCHEN ADDS GLUTEN-FREE CONFECTIONS

*Ensuring Desserts Are For Everyone At Kirkland's Heathman Hotel*

Kirkland, WA --- Pastry Chef Jacquelynn Beckman's arrival to Seattle and the Heathman Hotel last November has been stirring up new sweet delights, including a recently launched change to the Restaurant's confectionery landscape. The three new gluten-free choices on the dessert menu are driven by locally grown ingredients, offering farm fresh influences. To orchestrate these changes, Beckman has been working closely with Chef Brian Scheehser to source the highest quality products available.

The focus for Beckman and Scheehser is to offer whimsical gluten-free dessert selections, in addition to the restaurant's current sweet selection. These new items inspired Beckman to use fresh local honey and several flours such as: rice, potato, hazelnut, almond, and coconut. Their goal is to serve sweets that are not only artistic, but also give their guests' flavors that explode on their palates.

"It has actually been really fun experimenting with all of the new ingredients and coming up with unique recipes and fun, expressive desserts." states Beckman.

New gluten-free menu additions include — **Red Velvet Layer Cake** "Chocolate Terroir" with chocolate mousse layers and caramelized beet swirl ice cream; **Blueberry Citrus Thyme Hand Pie** served blood orange creamsicle ice cream; **Marshmallow Chocolate Cake** "Cocoa puff"

with almond tuile and coconut sorbet.

One of the new offerings\* also contains a bit of sweet history. It is their Chocolate Terroir Cake (made with beet powder, puree, juice, and dried beet chips) — a layered red velvet beet cake. The name *terroir* means “earth” or “dirt” in French, which represents their farm-to-table vision in a whimsical way.

*\*A little note about the Red Velvet Cake: during the Great Depression, when people didn't have access to eggs or other binders, many would use beet puree in their cakes and breads, hence giving them a red color.*

“Our goal with pastry is to create an experience at Trellis Restaurant for every guest that is exciting and delicious,” says Scheehser.

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](http://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, 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).

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