

TRELLIS RESTAURANT AT THE HEATHMAN HOTEL INTRODUCES EXECUTIVE CHEF BENJAMIN CLOSSON

*Locally trained chef brings an impressive culinary pedigree
to downtown Kirkland restaurant*



Caption: Executive chef Benjamin Closson (Photo credit: The Heathman Hotel)

KIRKLAND, Wash. (July 12, 2017) – Trellis, a celebrated Northwest restaurant known for its seasonally inspired menus and locally sourced ingredients, has named Benjamin Closson as executive chef. He brings 20 years of experience in the restaurant and hospitality industry to Trellis and will oversee The Heathman Hotel’s culinary and catering operations.

Closson previously worked as the executive chef at Nordstrom’s flagship location in downtown Seattle, where he oversaw all food and beverage offerings, including at Cafe Nordstrom and The Grill. Closson also played an integral role in Nordstrom’s restaurant development efforts, successfully launching seven in-store restaurant openings around

North America. Prior to Nordstrom, he served as chef de cuisine at Terra Plata in Seattle and as executive sous chef at Earth & Ocean at W Seattle.

“Ben brings extensive leadership and creativity to our team, and we’re excited to see how his originality can be implemented and grow along with Trellis,” said Troy Longwith, general manager of The Heathman. “He shares our commitment to providing memorable dining experiences and building lasting relationships with our guests, whether they come into Trellis for the first time or are a local who visits regularly.”

Closson will maintain Trellis’ focus on seasonal, fresh and sustainable offerings by working with local farmers and creameries, such as Olympic Mountain, to source ingredients from around the region. His vision for Trellis has resulted in revamped and inspired menus, including refreshed happy hour offerings, a new all-day menu highlighting shareable plates, and dynamic catering and event options that stray from traditional group dining menus, providing guests with a creative and personalized approach. Guests can expect a refreshed dining experience at Trellis, whether they are enjoying brunch, afternoon tea or dinner, or celebrating a special occasion.

“I am grateful for the opportunity to join an established team known for its thoughtful approach to hospitality, quality ingredients, service and sustainable practices,” said chef Closson. “I look forward to building on the solid foundation that’s already in place and being a part of this next chapter for Trellis.”

Locals and guests of The Heathman can gather at Trellis to feel the energy of the Kirkland waterfront with year-round indoor and outdoor dining. The patio walls are down for the season, welcoming visitors in to enjoy al fresco dining and the new summer menus.

To make a reservation at Trellis, visit www.heathmankirkland.com/trellis-restaurant or call 425-284-5900.

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About The Heathman Hotel – Kirkland

The Heathman Hotel is a 91-room upscale boutique hotel in vibrant Kirkland, Wash. Located in the heart of the city with a neighborhood feel, The Heathman is steps away from Marina Park on the eastern shore of Lake Washington, and is close to Seattle and Bellevue. The hotel showcases permanent and rotating fine art throughout the public spaces and 90-seat restaurant and bar, Trellis, featuring executive chef Benjamin Closson. The independent, full-service hotel and restaurant add to the underlying sophistication of fast-growing Kirkland. For more information or to make a reservation, please call 888-264-5494 or visit www.heathmankirkland.com.

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