



## **AFTERNOON TEA AT THE HEATHMAN**

Thursday - Sunday 12:00 PM to 4:00 PM

---

### **SWEET**

*Please ask your server for our seasonal flavors*

#### **SCONE**

#### **PETIT FOURS**

#### **FRENCH MACAROON**

#### **CHEESECAKE**

#### **HAND ROLLED TRUFFLES**

#### **CREAM PUFFS**

### **SAVORY**

#### **ALBACORE CRUDO\***

Castelvetro olives, orange supreme, virgin oil, flake salt

#### **BABY BEETS**

Goat cheese, grilled radicchio, citronette, truffle oil

#### **FORAGED MUSHROOM CROSTINI**

Fresh ricotta, picked herbs

#### **SHOT OF SOUP**

Seasonal garnish

#### **PROSCIUTTO**

Local pear, virgin oil

#### **ARANCINI**

Pesto

#### **GRILLED ANDOUILLE SAUSAGE**

House mustard, apple, brioche

#### **PNW OYSTER\***

Mignonette

38 per person

19 twelve & under

### **BUBBLES**

Bottomless Mimosas 20

Domaine Ste. Michelle Brut 8

Lucien Albrecht Brut Rose 13

*Reservations only and confirmed with payment  
24 hours in advance of seating (425-284-5900)*

A 20% gratuity will be added to parties of 8 or more.

\*Consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness\*

Gluten Free items available upon request