

## **FOR IMMEDIATE RELEASE**

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### **THE PORCH AT TRELLIS: AN URBAN OASIS FOR SUMMER** *Enjoy Warm Weather Dining and Handcrafted Drinks at This Outdoor Destination*

Kirkland, WA - When the bright yellow orb comes out in the Pacific Northwest, sun-seeking diners craving warm weather dining head to their favorite outdoor destination. On Thursday, June 18 and Friday, June 19, Kirkland's Heathman Hotel launches the summer season with their award-winning Trellis Restaurant's Front Porch opening a true al fresco celebration for the senses. From 5 to 8 p.m. on both nights, this extended party will feature live music from guitarist/composer Angelo Pizarro, handcrafted cocktails, and Executive Chef Brian Scheehser's up-to-the-minute farm fresh fare.

The meticulously crafted farm-to-table offerings at Trellis Restaurant is an unparalleled experience. Two hours before taking the helm at the kitchen, Chef Scheehser can often be found at the farm picking items from his 18-acre Woodinville property for each day's dishes. Freshly picked produce for his seasonal menu quickly finds its way onto diners' plates, as in the case of his 2-Hour Salad. From vegetables to fruits, greens to cheese, and beer to wine, Scheehser creates award-winning items based on his unique understanding of food's intrinsic flavor and texture.

Trellis Manager, Justin Doll, has had his hand at shaking up several seasonal libations with warm weather essences to create the perfect summertime drinks - featuring the Rain City Delight with bourbon barreled Big Gin, Luxardo liqueur, Cardamaro, and fresh grapefruit juice; Caribbean Sand with Novo Fogo Silver Cachaca rum, Grand Marnier, fresh lime juice, and Courvosier XO Mist; Sweeter the Berry made with Absolute Citron vodka, logan berry liquor, and fresh lemon juice froth; and last, but definitely not least, the Early Harvest Apple Jack Brandy, Pür Pear liquor, Domain de Canton ginger liquor, with a dash orange bitters.

The Heathman is pulling out all the stops with a performance both evenings by Angelo Pizarro, an improvisational acoustic and electric guitar entertainer of Latin, pop and jazz music. Coming from a family that has enchanted audiences for well over 50 years, Pizarro is sure to offer the perfect backdrop to your summer evening.

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 readers, 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).