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SALT & STRAW TO LAUNCH ANNUAL THANKSGIVING SERIES STARTING NOVEMBER 4

Five-Course Thanksgiving Menu Told Through Ice Cream – Including the Turkey!



Photos (credit Salt & Straw) available [HERE](#)

PORTLAND, OR. (November 2, 2022) - [Salt & Straw Ice Cream](#) will launch its five-course Thanksgiving menu as told through ice cream starting on Friday, November. 4th. Traditional holiday staples you wait all year for—roasted turkey with crispy golden skin, warm rolls slathered in butter, silky pumpkin pie—deconstructed and churned into a collection of flavors you have to taste to believe. Gather your loved ones and join in our feast.

All flavors are available at Salt & Straw scoop shops as scoops, pints and milkshakes; as well as available for nationwide shipping through the company's "[Pints of the Month](#)" pack or as a "[Pick Your Pints](#)" bundle. By joining the Salt & Straw Pints Club, customers may sign up for a sneak peak of the latest seasonal flavors delivered right to their doorstep before they hit scoop shops.

Thanksgiving Menu:

- **Parker House Rolls w/ Salted Buttercream**
 - What's a holiday feast without warm, fluffy rolls? We carb-load by gently folding buttered rolls topped with flaky sea salt into a salted butter ice cream to double down on the savory, making this simple side the most coveted. It's rich, it's decadent, and it's as classic as it gets.
- **Caramelized Turkey & Cranberry Sauce**
 - The main dish has met its match. Crispy turkey bacon folded into a caramelized brittle with thyme and freshly ground cubeb pepper is swirled with a sweet and jammy housemade cranberry sauce. The tartness from the cranberry cuts through the smoky turkey bacon from our friends at Diestel Farms for the transcendent trifecta of sweet, savory, and bitter.
- **Roasted Peach & Sage Cornbread Stuffing**

- In this classic twist on stuffing, we ditch bread cubes for molasses-y, crumbly cornbread cookies and bring that classic herbiness by steeping sweet cream with fresh sage. Dollops of tart peach jam simmered with warm spices and honey balsamic vinegar brighten it all up for a balanced, woodsy ice cream.
- **Pumpkin & Gingersnap Pie (vegan)**
 - Our secret to pumpkin spice? A heavy pinch of sea salt and allspice added to a classic blend for a warmer, more complex flavor. We spike ultra-luscious coconut cream with our special blend and Vermont maple syrup to achieve the silkiest, custardiest pumpkin pie ice cream. Bits of molasses-infused gingersnap pie crust is tossed in for a delectable crunch.
- **Mom's Mango Pie**
 - This ice cream represents the diversity of Thanksgiving traditions with the help of musician Hrishikesh Hirway, and his mom. Realizing her secret recipe translated perfectly to ice cream, we didn't change much. Mango puree blended with tangy cream cheese and fluffy whipped cream creates a silky sweet curd reminiscent of her pie filling. Crumbles of salty graham cracker crust are layered throughout a rich, caramelized ice cream for a cultural mash-up that'll be the standout star of your next Thanksgiving spread.

ABOUT SALT & STRAW ICE CREAM

Salt & Straw Ice Cream is a Portland-based, family-run ice cream company founded in 2011 by cousins Kim & Tyler Malek. Salt & Straw makes unbelievably delicious ice creams that tell the narrative of artisans, meaningful food movements and important social causes. The company creates a unique menu that changes every four weeks, makes ice cream by hand in small batches and creates a personalized welcoming scoop shop experience.

Salt & Straw presently has three scoop shops in Portland, one in Lake Oswego and one in Eugene, with a new scoop shop recently opened in Beaverton; as well as three scoop shops in the Seattle area, including Ballard, Capitol Hill and Totem Lake. Pint packs are available for online purchase, and can be shipped anywhere in the United States as well as through the Salt & Straw Pints Club. Find more information at www.saltandstraw.com or on [Facebook](#), [Twitter](#) and [Instagram](#).