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## **Salt & Straw to Launch Seasonal Harvest Festival Series Starting Friday, September 1**



*Photos (credit Salt & Straw) available [here](#)*

**PORTLAND, OR.** (Aug. 30, 2023) - [Salt & Straw Ice Cream](#) will launch its Harvest Festival flavor series this Friday, Sept. 1. This year's menu celebrates the fun of fall carnivals, bobbing for apples and pedicab rides, featuring tastes of tart plums, caramel apples, stone fruit forward pinots and spiced pumpkin.

Salt & Straw is proud to partner with local businesses for its Harvest Festival flavor series, including family-owned and operated [Sokol Blosser](#) winery, one of the first vineyards in the Dundee Hills, for its pinot poached pear sherbet flavor; and [Beecher's Handmade Cheese](#), an artisan cheesemaker and retail shop founded in Seattle, for its Beecher's Cheese with apple pie cinnamon rolls flavor.

This year's Harvest Festival menu includes:

- **Pumpkin Spiced Tiramisu**
  - Ready to do pumpkin spice—as only Salt & Straw can do it? Start with spiced coffee ice cream, sweetened with maple syrup, cinnamon, clove and ginger. Give it a tiramisu cake swirl. Drizzle in coffee mascarpone and top with chocolate stracciatella. That's the Salt & Straw way. A pumpkin spiced vibe that's richer and more vibrant than anything you've tasted.
- **Beecher's Cheese w/ Apple Pie Cinnamon Rolls**
  - Cinnamon rolls get the OG Fall treatment again with crisp, bright apple pie filling. This spiced pastry is crumbled throughout a sweet and creamy Beecher's Flagship Cheese ice cream. The ever-popular Beecher's classic adds a subtle nuttiness to the rich ice cream.

Tying it all together, ooey gooey cinnamon swirls throughout, creating a gorgeous marble dessert.

- *Made with Beecher's Flagship Cheese.*
- **Caramel Apple Sherbet**
  - A fall festival staple, distilled into scoopable delight. Our vanilla-infused caramel is lightly burnt for a deeper, more complex flavor. These dark brown ribbons make the perfect counterpart to a crisp, simple apple juice sherbet made from the luscious bounty of our partners at Treetop. Like biting into a classic caramel apple that's unbelievably creamy—and doesn't need a stick.
- **Pinot Poached Pear Sherbet**
  - Raise a toast to two of Fall's most festive flavors, beautifully joined into one. We begin by bathing freshly-picked pears in a lavish bath of Willamette Valley Pinot Noir to create a refreshing sherbet—then blend it with our classic Double Fold Vanilla ice cream. Served in a cup, cone or wineglass, it makes a perfect pairing with a cozy, crackling fire.
  - *Made with Sokol Blosser Winery.*
- **Chocolate Plum & Hazelnut Shortbread (v)**
  - A balancing act between subtly-sweet coconut cream and boldly-tart plums. Flakey hazelnut shortbread is peppered with dark chocolate chips for a bit of added bitterness, perfectly complementing the plum's juicy acidity. We sprinkle crumbles of this delectable shortbread into the coconut cream, swirling with gobs of plum marmalade for a sweet, bright, tangy wonder.

All flavors are available at Salt & Straw scoop shops as scoops, pints and milkshakes; as well as available for local delivery via [saltandstraw.olo.com](https://saltandstraw.olo.com) and nationwide shipping through the company's "[Pints of the Month](#)" pack or as a "[Pick Your Pints](#)" bundle.

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### **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 ice cream menu that changes every four weeks and creates a personalized welcoming scoop shop experience.

Salt & Straw presently has three scoop shops in Portland, one in Lake Oswego, Eugene, and 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](https://www.saltandstraw.com) or on [Facebook](#), [Twitter](#) and [Instagram](#).