

Salt & Straw to Launch The May Flowers Menu Starting Friday, May 3

Skip the Traditional Bouquet for Mother's Day with Floral-Infused Ice Cream Options from Local Partners



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

PORTLAND, OR. (April 29, 2024) - [Salt & Straw Ice Cream](#) will launch its annual May Flowers series starting on Friday, May 3. First launched in 2012, the menu is rooted in Salt & Straw's love for the bounty of the Pacific Northwest and the florals that bloom in springtime, leaning into bright flavors and high acidity from botanicals galore.

This year's partners include:

- Straightaway Cocktails, a Portland-based cocktail brand, partnering for the second year on a Lemon Mari Gold Amaro Sherbet that utilizes Straightaway's award-winning Mari Gold Amaro.
 - A public happy hour will be hosted from 5-7 pm on Thursday, May 2 at the distillery's tasting room at 901 SE Hawthorne in Portland, offering complimentary scoops of the collab ice cream and a discounted Mari Gold spritz cocktail.
- Red Blossom Tea Co., a family-founded tea company based in San Francisco, partnering on Jasmine Milk Tea Almond Stracciatella.
- Diaspora Spices Co., a spice based in the Bay Area partnering on Pistachio w/ Saffron & Rose Water by utilizing Diaspora's Kashmiri Saffron.

The May Flowers Series:

Our perennial May menu is blossoming again—with a beautiful bouquet of flavors to brighten up every day. Jasmine, rose, marigold, these are just a few of the treats we've picked to give you a month to remember. Make arrangements now to taste this garden of earthly delights. And don't forget Mother's Day—with a perfect pint-sized gift. Floral flavors include:

- **Jasmine Milk Tea Almond Stracciatella**
 - True jasmine tea is a treasure, carefully concocted by tea farmers by aging young tea leaves in piles of jasmine blossoms that only bloom once per night to blend in their essential oils. We infuse fine jasmine tea in cream and sugar and lace the ice cream with slivers of almonds coated in chocolate. Stracciatella is Italian for "little shreds" of chocolate which complement the jasmine beautifully.
Made with Red Blossom Tea Company
- **Pistachio w/ Saffron & Rose Water**
 - Inspired by some of our favorite Persian desserts, the intense flavors in this ice cream blend together in a transcendently decadent concoction. A classic pistachio ice cream lends a creamy foundation to show off house-baked saffron-laced mochi cake lovingly glazed in a perfectly balanced rosewater frosting. *Made with Diaspora Co. Spices*
- **Rhubarb Crumble w/ Toasted Anise**
 - The perfect rhubarb crumble à la mode to spark your spring baked goods love affair. First of the season rhubarb is baked with a splash of orange juice and a family-secret blend of spices. When topped with caramelized anise crumble and folded into vanilla ice cream, we get an ice cream that has a heady hit of acid, caramelized sweetness, and a hint of licorice.
- **Lemon Mari Gold Amaro Sherbet**
 - The perfect summer spritz, blooming with citrus notes and laced with amaro. Amaro is an herb-infused liquor reminiscent of a small-batch, boozy root beer; a good amaro is unusual, beautiful and unexpected all at once. Straightaway Cocktail's Mari Gold amaro is bright and feels like spring in a glass. We combine this with pieces of homemade, light, fluffy lemon marshmallows for a sherbet that whisks you off your feet. *Made with Straightaway Cocktails*
- **Spinach Cake w/ Chocolate Tahini Fudge**
 - Spinach is baked into a fluffy golden-green cake slathered with chocolate frosting, then crumbled into a vanilla ice cream with housemade tahini fudge
- **Green Fennel & Maple (Only available in Washington)**
 - Luscious green ice cream made from roasted fennel seeds and juiced leaves steeped in fennel pollen and sweet maple syrup
 - **Rosie The Pink Flamingo (Only available online)**
 - Bright strawberry ice cream with housemade gummy bears and loads of pink sprinkles

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.

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About Salt & Straw Ice Cream:

Co-founded by cousins Kim and Tyler Malek, Salt & Straw is a Portland-based, family-run company making award-winning ice cream that tells the story of artisans, farmers and meaningful food moments. Head Ice Cream Innovator Tyler Malek, whose recipes have been published in numerous national food magazines, creates a menu of 13 classic flavors, alongside monthly rotating menus that reflect culinary trends, seasonality of ingredients and relevant cultural moments. From their humble beginnings as a single ice cream cart, Salt & Straw now has three scoop shops in Portland, as well as locations in Lake Oswego, Eugene, Beaverton and Vancouver; plus three scoop shops in the Seattle area, including Ballard, Capitol Hill and Totem Lake. An additional scoop shop in Bellevue, Washington, will open in 2024. Salt & Straw maintains their commitment to craft and artisanship with all flavors being made in their kitchen headquarters in Portland, Oregon. Pint packs are available for online purchase, and can be shipped nationwide as well as through the Salt & Straw Pints Club. For more information, visit www.saltandstraw.com or on [Facebook](#), [Twitter](#) and [Instagram](#).