



## Fire & Vine Hospitality Announces In-Home Dining Celebration Packages and Additional To-Go Offerings

*Revelers Club members may redeem birthday and anniversary rewards on special packages*

Seattle, WA – August 1, 2020 – Enjoying a birthday or anniversary with a special dinner is a treasured tradition and until each of our guests feels comfortable joining us in our restaurants, we are offering special Celebration packages for elevated in-home dining for two. All Celebration packages are available for \$160 with the option to add select bottles of wine. [Revelers Club](#) loyalty club members are invited to redeem their annual birthday and anniversary rewards. Each level of the free program includes both a birthday and anniversary gift ranging from \$75 for Revelers, \$125 for Revelers Prime and \$175 for Gridiron members.

Many classic dishes from each restaurant are also available to pick up and enjoy at home. Takeout orders can be placed by calling each restaurant to place an order and is available Tuesday-Saturday.

Fire & Vine Hospitality Celebration Packages: \$160 for Two

Restaurant	Menu Highlights
<a href="#">Aerlume</a>  206.539.2200	Salad - Summer Greens, Peas, Radishes, Carrots, Cucumber, Honey Balsamic Vinaigrette  Entree - choice of <ul style="list-style-type: none"> <li>• Grilled Filet Mignon, Wild Mushroom Cabernet Demi-Glace</li> <li>• Grilled King Salmon, Green Hummus</li> </ul> Sides - choice of <ul style="list-style-type: none"> <li>• Grilled Summer Squash and Sweet Corn Relish</li> <li>• Yukon Gold Mashed Potatoes</li> </ul>

	<p>Dessert - choice of</p> <ul style="list-style-type: none"> <li>• Carrot Cake, Cream Cheese Frosting, Toasted Pecans</li> <li>• Goat's Milk Cheesecake, Coffee Flour Granola, Marcona Almonds, Fresh Berries and Basil</li> </ul>
<p><a href="#">AQUA by El Gaucho</a></p> <p>206.956.9171</p>	<p>Baby Greens Salad with tarragon vinaigrette</p> <p>Sharable Sides</p> <ul style="list-style-type: none"> <li>• Yukon gold Mashed Potatoes - sweet butter, cream</li> <li>• Asparagus - herbs, lemon</li> </ul> <p>Entrées   Choice of:</p> <ul style="list-style-type: none"> <li>• Filet Mignon - herb beurre monté</li> <li>• Alaskan King Salmon - creamed leeks, forest mushrooms, grilled onion butter</li> </ul> <p>Dessert</p> <p>Key Lime Cheesecake - brown butter graham cracker crust</p>
<p><a href="#">El Gaucho Bellevue, Tacoma and Portland</a></p> <p>EGB: 425.455.2715</p> <p>EGT: 253.272.1510</p> <p>EGP: 503.227.8794</p>	<p>Iconic Gaucho Menu</p> <ul style="list-style-type: none"> <li>• Caesar Salad for two - classically made from scratch</li> <li>• Chateaubriand - An El Gaucho tradition for two! 20 oz center cut of tenderloin served with mashed potatoes, asparagus, broiled tomato, cliff sauce</li> <li>• Key Lime Pie For Two -sweet whipped cream, graham cracker crust</li> </ul> <p>Surf &amp; Turf Menu</p> <ul style="list-style-type: none"> <li>• Caesar Salad for two - classically made from scratch</li> <li>• Wild King Salmon Filet</li> <li>• 28-day dry-aged Niman Ranch All-Natural Prime Certified Angus Beef® Tenderloin Filets</li> <li>• Side of Roasted Sweet Corn and Yukon Gold Mashed Potatoes</li> <li>• Key Lime Pie For Two - sweet whipped cream, graham cracker crust</li> </ul>
<p><a href="#">Walla Walla Steak Co.</a></p> <p>509.526.4100</p>	<p>Starter – Gazpacho with heirloom tomato, watermelon, chilled shrimp</p> <p>Salad - SteakCo Wedge Salad with iceberg lettuce, hardboiled egg, pickled shallots, bacon, tomato, bleu cheese, Roquefort dressing</p> <p>Entrees - choice of</p>

	<ul style="list-style-type: none"> <li>• Surf &amp; Turf - two 8 oz tenderloin filets, chilled king crab, lemon beurre blanc, yukon mashed potatoes</li> <li>• SteakCo Hatchet - 38 oz ribeye, peppercorn demi-glace, twice baked potatoes, sweet corn and heirloom tomato succotash</li> </ul> <p>Dessert - Pavlova with crispy meringue, local stone fruit, berries, whip cream</p>
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Featured wines include:

Aerlume, AQUA and El Gaucho Bellevue and Tacoma:

- AQUA 20th Sparkman Chardonnay \$30
- Fire & Vine Rosé \$25
- Fire & Vine Cabernet Sauvignon \$40
- Nicolas Feuillatte \$50

El Gaucho Portland

- AQUA 20th Sparkman Chardonnay \$30
- Fire & Vine Rosé \$25
- Fire & Vine Cabernet Sauvignon \$40
- 20th Anniversary Willamette Valley Brut by Lundeen \$50

Walla Walla Steak Co.

- 2019 Fire and Vine Rose Walla Walla Valley WA. \$25
- 2015 Caprio Cellars, Eleanor, Walla Walla Valley, WA. \$56
- 2018 L'Ecole No. 41, Luminesce, Walla Walla Valley, WA. \$40

### About Fire & Vine Hospitality

The Fire & Vine Hospitality team provides operational leadership, culinary expertise and product sourcing, marketing and technology support for some of the Pacific Northwest's most iconic hotels and restaurants including El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver, AQUA by El Gaucho, Eritage Resort and Aerlume, located steps from Seattle's Pike Place Market. The Revelers Club is the industry's most generous rewards program designed to reward and honor our guest's loyalty and provide benefits at each Fire & Vine property, as well as Walla Walla Steak Co. and Crossbuck Brewing. Free to join, the Revelers Club shares birthday and anniversary gifts at each level of the program and members receive points for every dollar spent.

Each Fire & Vine Hospitality property is unique to the community it serves but all share the following attributes.

- Service – We provide every guest with a unique, unparalleled experience. We revel in celebrating lives.
- Quality - Our mission is to source the best in the world for our guests to enjoy.
- Community – Building a strong community through financial giving and sharing time and resources is a core company value.

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