



## REVELERS CLUB

### Two-Week Culinary Event Celebrates More Than 80,000 Pacific Northwest Revelers Club Members

*Each Revelers Club location features a unique four-course tasting menus May 24<sup>th</sup> – June 3<sup>rd</sup>*

**SEATTLE, WA – May 12, 2022** – As a thank you to the more than 80,000 Pacific Northwest diners, each Revelers Club location will celebrate a Revelers Appreciation Event with a luxurious tasting menu from May 24<sup>th</sup> through June 3<sup>rd</sup>. The talented culinary team at each location created four-course menus using their favorite ingredients, including delicacies like lobster, Wagyu beef, fois gras, black truffles, and fresh seasonal ingredients.

These limited tasting menus are available to all Revelers Club members, and those who sign up during the event. The Revelers Club is free to join, and members receive birthday and anniversary gifts, discounts and rewards for every dollar spent when dining at all locations and purchasing bottles of wine from Yellowhawk Resort and Sparkling House, as well as when purchased at retail at Revelers Club restaurants. The program includes three tiers including Revelers, Revelers Prime and Gridiron. Rewards and gifts increase as guests reach a new level.

Details and registration: [Revelers Club \(fireandvinehospitality.com\)](https://www.fireandvinehospitality.com). Guests should note Revelers Appreciation Event when making their reservations. Members can earn and redeem rewards during this event.

Restaurant	Course One	Course Two	Course Three	Course Four
<b>Aerlume</b> Created by executive chef Douglas Jones \$130 per person <a href="#">MENU</a>	<b>Duck Charcuterie</b> pastrami duck breast, duck boudin blanc, cumberland sauce, citrus pickled mustard seeds	<b>Bibb Lettuce Wedge Salad</b> green goddess, applewood smoked bacon, soft boiled egg, grape tomatoes	<b>Wagyu Bavette</b> yuzu chimichurri, browned butter broccolini, loaded mashed potatoes	<b>Black Truffle Tiramisu Parfait</b> local fresh truffles, mascarpone mousse, Kahlua lady fingers
<b>AQUA by El Gaucho</b>	Shared, choose one: <b>Lobster Medallion</b>	<b>Corn Soup</b>	<b>Yellowfin Tuna Au Poivre</b>	Shared, choose one:

Created by culinary director executive chef Maggie Trujillo \$150 per person <a href="#">MENU</a>	king crab ravioli, saffron bisque  OR  <b>Beef Tenderloin Tartare</b> truffle, bone marrow aioli, toast	smoked black cod, basil, Fresno pepper  OR  <b>Strawberry Beet Salad</b> arugula, Marcona almonds, citrus poppseed labneh, extra virgin olive oil	seared foie gras, cauliflower fennel crema, strawberry demi-glace  OR  <b>Grilled Rack of Lamb</b> mint, couscous, smoked cherry apricot chutney	<b>Warm Chocolate Truffle Lava Cake</b> espresso ice cream, salted caramel, crème anglaise  OR  <b>Greek Yogurt Panna Cotta</b> madeleines, fresh berries
<b>El Gaucho Seattle, Bellevue and Tacoma</b> Created by executive chef Kirin Chun \$150 per person <a href="#">MENU</a>	<b>Dry Aged Sirloin Carpaccio</b> sturgeon caviar, leek crème fraiche, pickled mustard seed, fried capers (tableside olive oil, mustard seed, pepper)	<b>Grilled Asparagus Salad</b> burrata, black garlic balsamic, Marcona almond, basil oil, crispy duck breast	<b>CAB NIMAN 6oz New York Strip</b> seared foie gras, pickled asparagus, arugula and black garlic chimichurri, truffle Yukon gold potato mash	<b>Meyer Lemon Cake</b> lemon Chantilly, berry compote, candied hazelnut and oats
<b>El Gaucho Portland</b> Created by executive chef Beau Carr \$150 per person <a href="#">MENU</a>	<b>Agnolotti</b> house made pasta, seafood mousse, lemon beurre blanc, herbs de Provence	<b>Terrine de Foie Gras</b> Sonoma foie gras, sauternes gelee, cranberry-orange toast	<b>Japanese A-5 Wagyu New York</b> pan seared, udon, baby bok choy, maitakes, dashi, togarashi	<b>Chocolate Silk Torte</b> rich chocolate mousse, bittersweet ganache, pistachio crust
<b>Walla Walla Steak Co.</b> Created by executive chef Rock Silva \$150 per person <a href="#">MENU</a>	<b>Mixed Baby Lettuce</b> Poppy seed Dressing, watermelon radish, pickled shallot, cucumber, croutons	<b>Roasted Halibut</b> Local asparagus and spring pea salad, NW caviar, Bearnaise	<b>SRF Wagyu New York</b> Black truffle, morel, porcini, potato puree, demi-glace	<b>Lemon Tart</b> Lemon pastry cream, blackberries, basil seed

### About Revelers Club and Fire & Vine Hospitality

Each Revelers Club location is unique to the community it serves, and 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.

Revelers Club is the industry's most generous rewards program designed to reward and honor our guest's loyalty and provide benefits at each location in the collection, including El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver (2022), AQUA by El Gaucho, Aperlume, Yellowhawk Resort, Witness Tree lounge (2022) Walla Walla Steak Co. and Crossbuck Brewing in Walla Walla and opening in Woodinville, WA in 2022. 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.

Revelers Club is managed by the Fire & Vine Hospitality team which provides operational leadership, culinary expertise and product sourcing, marketing and technology support for some of the Pacific Northwest's most iconic lodging and restaurants.

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