



seafood features

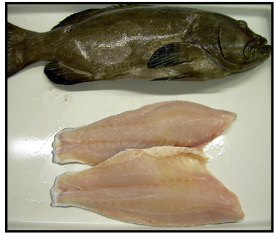
week of
June 11-15, 2018

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Cold Water Swordfish Loins, Domestic, skin-on, boneless

This week we are sourcing our domestic sword loins from the North Atlantic. Captain Jenette Jorgenson, fishing from her F/V Eagle Eye, is sending us "Markers" — swordfish that weigh at least 100 lbs. Fish of this size will have acquired excellent fat and will have reproduced several times.



Atlantic Black Grouper Fillets, skinless, boneless

Black Grouper is considered to be the finest eating of the Grouper species. The boats are on cycle and arriving daily in Mexico. We target fish in the 10-20 pound range. These fish will produce thick fillets in the 2-5 pound range. Grouper is very versatile and will hold up well grilling, pan searing, steaming, broiling, or baking.



Atlantic Red Snapper Fillets, skin-on, boneless

We are partnering with the South American country of Suriname Fishermen's Co-op this week for our Atlantic Red Snapper. Located on the Northern coast of South America, this Co-op fleet makes daily trips into the North Atlantic. The Red Snapper are landed, cleaned, and air freighted over night to us. The fillets will weigh 8 to 10 oz.



Pickle Point Oysters, 100 count box

Pickle Points are a premium farm raised choice grade oyster from P.E.I. (more specifically New London Bay and the Hope River). The Pickle Points high salinity with a very clean finish, combined with the ideal length of 3 – 3.25 inches and deeply cupped shell, is sure to please novices and aficionados alike. Pre-orders are strongly encouraged.



meat/features

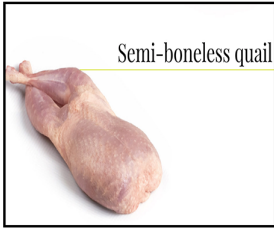
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Petite Shoulder Tenders

The Teres Major muscle is one of the most tender muscles in a steer. Located near the Flat Iron muscle, it is shaped like a Pork Tenderloin, and will weigh 8 to 10 ozs. Excellent grilled or pan seared, it's a great Steak Frite item or salad topper. At \$5 to the plate, it is a money maker.



Whole Semi-boneless Quail

Quail's small size lends itself to a variety of applications served whole or split. Try roasting whole quail and serving two to an entree, or splitting a grilled semi-boneless quail for a lighter meal with a salad.

Whole, Semi-boneless, 4 oz average, 24pc/cs



Beef Cubes

Our beef cubes are cut fresh from beef chucks. The chuck is a very flavorful muscle, and there are endless possibilities. Great for summertime kabobs — an inexpensive appetizer option!

Beef cubes, Fresh, Random, 10 lb case (2/5 lb)



Cucina Della Cucina Meyer Lemon Ricotta with Wild Arugula Ravioli

Cucina's Meyer Lemon Ricotta with Fresh Wild Arugula Ravioli is great as a vegetarian entrée, appetizer, or main dish accompaniment. This ravioli is filled with smooth, creamy ricotta and Meyer Lemon accented with local wild arugula. It bursts with sweet and tangy flavor in each bite.

Cucina's pastas are all made the way a gourmet chef would make them — by hand — using the utmost care and only the finest ingredients.