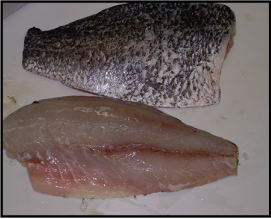




seafood features

week of
July 30 - August 3, 2018

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Barramundi Fillets, skin-on, boneless

Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi. Barramundi fillets are thick with a high omega fat content. The flavor is sweet and mild, the flesh cooks up flaky yet firm, and the skin crisps beautifully. The fillets will run 1.5 to 2 lbs.



Butterfly Bronzino, skin-on, pin bones removed

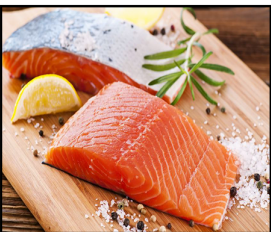
This European Sea Bass is the first non-salmon fish to be cultivated commercially. It is the most popular restaurant fish in the countries surrounding the Mediterranean. Our Butterfly Bronzino are raised by Pinar Aquaculture of Turkey, a leader in sustainable, eco-responsible farming on the Aegean Sea. These Bronzino have a mild, sweet flavor; are food cost friendly; and are the perfect portion size. The fillets will average 7-9 oz each.



Nantucket Lightship U/10 Dry Sea Scallops, 10 lb cloth sacks

The United States Scallop fishery is the largest and best managed in the world. This is done by catch limits, but more importantly, the rotation of Scallop fishing grounds. Nantucket Lightship is one of these rotational areas.

This is the time we see the most abundant catches and excellent pricing of U/10 scallops from boats like the F/V Friendship, piloted by Captain Gabe, and the F/V Nordic Pride, piloted by Captain Ron.



Alaskan Troll Coho Salmon Fillet, skin-on, pin bones removed

Our Coho Salmon is caught by hook and line by trolling for the fish. This is a much better way of preserving the integrity of the fish as opposed to net caught where nets are dragged and the fish tend to get abused in the associated tumbling.

Known for its orange-red flesh, delicate flavor, and firm texture, Coho Salmon is an excellent choice for broiling, sautéing, roasting, poaching, steaming, or smoking, and many consider Coho the best salmon for grilling. The flesh is leaner than King or Atlantic Salmon and has a much milder cleaner finish. The fillets will average 1.5 - 2.5 lbs each.



meat/features

week of
July 30 - August 3, 2018

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Indian Ridge Angus Beef Kansas City Strip Steaks

Our Indian Ridge Black Angus Beef program sources cattle from small, independent packers located in the Mid-West. This allows us to offer consistent quality that grades out USDA Choice or higher. Available in portion sizes ranging from 12 to 20oz.



Bavette Style Sirloin Steak

Bavette means "Bib" in French cooking and is a general term for the thin cuts derived from the loin section of the hindquarter. The most common Bavette is the Flank steak; however, our Bavettes are cut from Angus Sirloin Flap meat. The Angus Sirloin Flap is more tender and versatile than the Flank. They are excellent grilled and are ideal for Steak Frites specials.

Available in 6, 8, and 10 oz portions.



Spanish Rabbit Hind Legs

Grupo Hermi has been raising rabbits for over 40 years. They produce Europe's favorite rabbit, renowned for its flavor and tenderness. This week we are featuring Hermi's Rabbit Hind Legs. Each leg will weigh 6/7 oz.

Frozen, 10 lb case — Two packs of 12 legs each per case.



Cucina Della Cucina Vegetable Mélange Ravioli

Cucina's location in the San Fernando Valley is ideally suited for sourcing the freshest vegetables. They blend roasted zucchini, carrots, sautéed spinach with fresh garlic, basil, and sundried tomatoes. The pasta is one side spinach and the other side tomato. This great Vegetarian option is Packed 120 pcs per case, approx. 1 oz. each.



Cucina Della Cucina Vegan Wheat-Free Gnocchi

Freshly prepared potatoes blended with Kosher salt. A light and tasty multi-grain Gnocchi that contains no egg, wheat, or dairy in the recipe. This delicious Vegan option is packed in a 10 lb case.