

Order Monday-Wednesday by 12 p.m. MST for SAME DAY SHIPPING!

Iberico  
Bellota  
Loin Steak



Wagyu  
Manhattan  
Cut



Wagyu Tri  
Tip



Prairie Harvest Dry Aging Vault  
(Tomahawk Racks Pictured)



Venison  
Rack

Elk  
Rack



Dry Aged  
Piedmontese  
Tomahawk



A5 Japanese  
Wagyu  
Tenderloin

Providing specialty foods to discerning chefs for over 30 years

Bison.....	1	Duck, Foie Gras & Goose.....	7
Elk, Venison, & Wapiti.....	2	Pheasant, Quail, Guinea Hen, Small Birds, Specialty Eggs.....	8
Wagyu.....	3	Specialty Meats, Ravioli, Mushrooms, Berries, Spices, & Condiments.....	9
Beef & Bones.....	4	Sausages & Cured Meats.....	10
Veal & Lamb.....	5	Olive Oil, Truffles, & Iberico.....	11
Pork and Wild Boar.....	6		

1-800-350-7166

## Dry-Aged Bison Steaks & Loins

Dry-Aged New York Steak Bone-In (16-18 oz ea, 1 per pkg)	92040
Dry-Aged Cowboy Steak (16-18 oz)	92034
Dry-Aged Tomahawk Steak(24-26oz)	92052
Dry-Aged NY Striploin Boneless (4-6 lb)	10150
Dry-Aged Ribeye Loin Boneless (7-9 lb avg)	10158

## Wet-Aged Bison Steaks

New York Steak Bone-In (16-18 oz ea, 1 per pkg)	92005
Cowboy Steak (16-18 oz)	92046
Striploin Steak Boneless (9.5-10 oz, 10-11 oz, or 11-12 oz)	92006
Ribeye Steak Boneless (11-12oz)	92013



Dry-Aged Buffalo Bone-In Export Ribeye

## Bison Primals

Tenderloin (4-6 lb)	10042
Cow Tenderloin (2-4 lb, 4.5-5.5 lb, 5.6-8.5 lb, 8.5+ lb avg)	10091
Ribeye Loin Boneless (8-10 lb)	10165
New York Striploin Center Cut Boneless (5-7 lb)	10070
Top Round (8-10 lb)	10080
Shoulder Tender (11-13 oz ea, 6 per pkg)	10074
Tri Tip (2-3 lb pkg)	10113
Chuck Roll (18-21 lb)	10015
Flank (2.5-3.5 lb avg)	10025
Inside Skirt (10-11 lb avg)	10037
Brisket (6-7 lb)	10010
Osso Buco (14-16 or 16-18 oz, 6 per pkg)	10046
Short Ribs 3-4"x3 Rib (10 lb avg, 2 per pkg)	10061
Short Ribs 6"x3 Rib (3-4 lb pkg, 2 per pkg)	10128
Back Ribs (10-12 lb pkg, 2 per pkg)	10013
Cheek Meat (10 lb pkg)	00000
Stew Meat (5 lb pkg)	10072
Oxtail (1-1.5 lb ea, 2 per pkg)	10092
Pastrami (3-5 lb avg)	10146
Canoe Cut Bones (4-6", 10 lb pkg)	10020
Hot Dogs ( 5 lb pkg, 30 per pkg)	15004

## Ground Bison

Prairie Heritage Blend (Ground Bison & Rocky Mtn. Elk, 5 lb pkg)	10105
Dry-Aged Ground (5 lb pkg)	10089
Ground (5 lb pkg)	10031
Ground Patties (4:1 or 2:1)	10151

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## Rocky Mountain Elk

Tenderloin (1.5-3 lb avg)	80061
T-Bone Steak (11-12 oz ea)	18152
Ribeye Boneless (3-8 lb avg)	80067
8-Rib Rack Frenched (4-8 lb avg)	80024
Short Ribs (3-4"/4 per pkg)	80013
Shortloin Boneless (3-6 lb avg)	80002
Top Sirloin (3.5-4 lb)	80038
Denver Leg Boneless (25lb cs, 8 peices per case)	80008
Leg Filet Medallion (7-9 oz ea, 1 per pkg)	80010
Chuck Roast (6-8 lb)	80073
Stew Meat (5 lb pkg)	80014
Ground Elk (5 lb pkg)	80030
Osso Buco (14-16 oz, 6 per pkg)	81009
Stock Bones (10 lb pkg)	81001
Tri-Tip ( 5# avg, 2 per pkg)	80009
Brisket (3-5 lb avg)	80070
Breakfast Lil' Smokies (1 lb pkg)	15028

## Mountain River Fallow Deer



8-Rib Rack - Frenched (0.75-1 lb avg ea)	18006
Denver Leg (4.5-5 lb avg pkg)	18009
T-Bones (5-6 oz ea, 2 per pkg) Limited	18116
Boneless Shortloin (8oz, 2 per pkg)	18129

## Mountain River Red Deer



Tenderloin (12-18 oz ea, 2 per pkg)	18045
8-Rib Rack (1.9-2.5 lb ea)	18022
8-Rib Rack (2.5-3.2 lb ea)	18024
2-Rib Rack Frenched (8-10oz, 4 per pkg)	18020
Shortloin Boneless (1.2-2.5 lb pkg, 1 per pkg)	18028
Leg Filet (1.5-2 lb pkg)	18038
Petite Filet (8-10 oz ea, 2 per pkg)	18062
Short Ribs (1.5-3 lb pkg, 2 per pkg)	18112
Stew Meat (5 lb pkg)	18043
Ground Wapiti and Venison (5 lb pkg)	18153
Denver Leg (4-5 lb pkg, 3 pieces per pkg)	18036
Osso buco (12-16oz, 4 per pkg)	18039



## Mountain River Wapiti

Tenderloin (18-25 oz ea, 2 per pkg)	18014
Ribeye Boneless (4.4-7.5 lb)	11001
Boneless Shoulder (8-10 lb avg)	18154
Shortloin - Small (2.5-3 lb, 1 per pkg)	18065
8-Rib Rack (2.5-3.2 lb)	18047
2-Rib Rack (10-12 oz, 2 per pkg)	18083
Osso Buco (14-16 oz ea, 4 per pkg)	18120

## Domestic Whitetail Venison

Boneless Striploin 2-3 lb avg, 2 per pkg	00000
Tenderloin 7-9oz, 1 per pkg	00000

# Domestic Wagyu Beef

\*Pricing varies on grading and current market\*

## Wagyu Grade 10+

Tenderloin (5-8 lb avg)	30044
Ribeye Boneless (18-20 lb avg)	30212

### Steaks

Ribeye Steak Boneless (18-20oz, 20-22oz)	30600
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## Wagyu Grade 8-9

### Primals

Tenderloin (5-8 lb avg)	30354
Zabuton (8-10 lb avg)	30321

## Wagyu Grade 6-7

### Primals

Tenderloin (5-8 lb avg)	30199
Ribeye Boneless (12-16 lb avg)	30061

Striploin Boneless (12-14 lb avg)	93068
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Dry Aged Striploin Boneless (11-13 lb avg)	30301
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### Steaks

Striploin Steak Boneless (12-14oz, 16-18oz)	93068
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Manhattan Strip Steak (7-8oz, 8-10oz, 10-12oz)	00000
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### Dry Aged Steaks

Dry-Aged Bone In Ribeye Steak (cut to spec)	30272
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Dry-Aged Tomahawk Steak (24 oz or 32 oz)	93069
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## Sub-Primals

Wagyu Coulotte(1.5-3 lb avg)	30080
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Top Blade (5-6 lb avg)	30331
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Inside Skirt (15-18 lb pkg)	30244
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Brisket (15-20 lb avg)	30222
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Flank (3-4 lb/ 2 per pkg)	30291
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Tri Tip (2 per 5 lb pkg)	30058
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Top Sirloin (9-11 lb avg)	30013
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Sirloin Flap Meat (6-10 lb pkg, 2 per pkg)	30350
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Hanging Tender (4-5 lb avg pkg)	30012
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Chuck Rib Boneless (2-2.5 lb, 2 per pkg)	30031
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Chuck Roll (15 lb avg)	30313
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Ground Wagyu (Top Sirloin, 5 lb pkg)	30022
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Purebred Wagyu Patties (2:1,4:1)	30620
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Purebred Wagyu Patties (3:1)	30620
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Australian Pastrami (3-4 lb)	30056
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Teres Major (10 lb avg)	30359
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## Japanese Wagyu Grade A5

Fresh Miyazaki Striploin Boneless (25-30 lb avg)	30206
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Fresh Miyazaki Tenderloin (9.25-10.5 lb avg)	30207
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Fresh Miyazaki Ribeye Boneless (25-28 lb avg)	30208
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Miyazaki Top Sirloin (10-12 lb avg)	30216
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Hokkaido Rib Cap (Fat on, 4-5 lb avg )pkg)	30217
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## Piedmontese Beef

Tenderloin (7-8 lb avg)	30822
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Dry-Aged Tomahawk Steak (24-26, 30-32oz)	30823
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Tomahawk Steak (24-26, 30-32oz)	30828
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Dry-Aged Bone in Ribeye Steak (16-18oz)	30800
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Bone in Ribeye Steak (16-18oz)	30827
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Dry Aged T-bone Steak (24-26oz)	30821
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Dry-Aged Boneless Striploin (11.15 lb avg)	30814
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Boneless Striploin (11-15 lb avg)	30832
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Boneless Short Ribs (6-7.5 lb pkg)	30809
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# Reminisce Angus Ranch/ Dillon, MT

## PRIME LOINS

Prime Tenderloin (6-8 lb avg)	91147
Prime B/L Striploin (12-14 lb avg)	91146
Prime B/L Ribeye (18 lb avg)	30409
Prime Ribeye Export (16-18 lb avg)	91158
Dry Aged Prime B/L Striploin (11-13 lb avg)	91158
Dry Aged Prime B/L Ribeye (15-17 lb avg)	30421
Dry Aged Prime Ribeye Export (16-18 lb avg)	00000

## PRIME STEAKS

Prime B/L Strip Steak (14/16oz)	91072
Prime Bone in Ribeye (18-20oz)	91011
Prime Bone-In NY (18-20oz)	91152
Prime T-bone (22-24oz, 24-26oz, 30-32oz)	91130
Dry Aged Prime B/L Strip Steak (14/16oz)	91139
Dry Aged Prime Bone-In Ribeye (18-20oz)	91046
Dry Aged Prime Tomahawk (32/34oz, 40oz)	91124
Dry Aged Prime Bone-In NY (18-20oz)	91151
Dry Aged Prime T-bone (22-24oz, 24-26oz, 30-32oz)	91145

## PRIME SUB-PRIMALS

Prime Hanging Tender (4-5 lb avg)	92259
Prime Buvette (20 lb pkg/ 5 pieces per pkg)	92260
Prime Inside Skirt (5-6 lb pkg)	92261
Prime Outside Skirt (5-7 lb pkg)	92262

## CANOE CUT MARROW BONES

10 lb Bulk Package

Beef Canoe Cut Marrow Bones (6")	30050
Beef Canoe Cut Marrow Bones (4")	30033
Beef Canoe Cut Marrow Bones (2-3")	30034

## HIGH CHOICE LOINS

High Choice Tenderloin (4-7 lb avg)	91135
High Choice B/L Striploin (12-14 lb avg)	91134
High Choice B/L Ribeye (13-15 lb avg)	30559
High Choice Ribeye Export (24 lb avg)	00000
Dry Aged High Choice B/L Striploin (11-13 lb avg)	91159
Dry Aged High Choice Ribeye Export	00000

## HIGH CHOICE STEAKS

High Choice B/L Strip Steak (14/16oz)	91101
High Choice Bone in Ribeye (18-20oz)	91130
High Choice KCNY (18-20oz)	91046
High Choice T-bone (22-24oz, 24-26oz+)	91100
Dry Aged High Choice B/L Strip Steak (14/16oz)	91066
Dry Aged High Choice Tomahawk (36oz)	91161
Dry Aged High Choice Bone in Ribeye (18-20oz)	91131
Dry Aged High Choice KCNY (18-20oz)	91046
Dry Aged High Choice T-bone (22-24oz, 24-26oz+)	91094

## HIGH CHOICE SUB-PRIMALS

Hanging Tender (4-5 lb avg)	92259
Chef Ready Flat Iron (5.5-7 lb avg, 4 per pkg)	00000
Buvette (20 lb pkg/ 5 per pkg)	92258
Brisket (10 lb avg)	30608
Back Ribs (6-8 lb avg, 2 per pkg)	30518
Inside Skirt (5-6 lb avg)	91097
Outside Skirt (4-6 lb avg pkg)	91150
Bone-In Short Rib (cut to spec)	30517
Coulotte (20-22 lb pkg/ 5 per pkg)	91142
Tri Tip (15-18 lb avg)	91143
Cheek Meat (6-8 lb avg)	30433
Tongue (3.5 lb avg)	30584
Patties (2:1, 3:1, 4:1)	92253
Ground Beef (1 lb pkg, 5 lb pkg)	30643

## Veal



Tenderloin (1-2 lb avg)	17036
Tomahawk Chop (16/18oz, 2 per pkg)	17101
Frenched 6 Rib-Rack (4-6 lb avg)	17027
T-bone Steak (12-14oz, 14-16oz, 1 per pkg)	17103
KCNY Steak (14-16oz, 1 per pkg)	17105
Leg Cutlet (4 oz each, 1 per pkg)	17065
Top Sirloin (2-2.5 lb avg)	17034
Osso Buco (12-14oz, 14-16oz, 6 per pkg)	17049
Sweetbreads (1-1.5 lb pkg)	17075
Cheek Meat (10 lb pkg)	17010
Stew Meat (2.5 lb pkg)	17073
Demi Glace (2 lb tub)	17077
Ground Veal (5 lb pkg)	17089
Calves Feet Split (3 lb avg, 10 lb pkg)	17092
Bones (50 lb case)	17006

## New Zealand Coastal Lamb



8-Rib Rack Frenched (16-18 oz, 18-20 oz, 2 per pkg)	70135
Lamb Loin Eyes (19-25oz)	00000
BRT Leg ( 3 lb avg)	70077

## Australian Lamb

8-Rib Rack Frenched (24-26 oz, 1 per pkg)	70134
Foreshank (22+ oz)	13303

## Colorado Lamb



8 Rib Rack CFO Cap On Nonfrenched (4 lb avg)	70040
Lamb Loin Eyes 1/4 Trim (12-18oz, 5 per pkg)	70133
Leg Sirloin Boneless (7-9 oz, 4 per pkg)	70074
Leg Bone-In (7-10 lb)	70149
Shoulder Boneless (5.5-8 lb)	70132
Shoulder Bone In Square Cut (8 lb avg)	70044
T-Bone (4-5oz, 6-7oz, , 8-9oz, 10oz)	72009
Sweetbreads (1.5-2 lb pkg)	70056
Colorado Lamb Neck (60 lb case)	70041
Cheek Meat (2-3 oz, 10 lb pkg)	70042
Ground Lamb (5 lb pkg)	70082
Stock Bones (10 lb pkg)	70148
Belly (5-6 lb avg pkg, 2-per pkg)	70124
Dinner Ribs (10 lb pkg)	70112
Whole Lamb (50-60 lb)	72008

## Beeler's Natural "Heluka" Pork

9-Rib Rack Frenched (6.5-7.5 lb ea)	12042
Single Frenched Rib Chop (10-12oz, 12-14 oz)	12134
9-Rib Rack Non-Frenched (6.5-7 lb)	12044
Single Rib Chop (10-12 oz or 12-14 oz)	12112
9-Rib Rack Tomahawk Frenched (5-7 lb)	12024
Single Tomahawk Rib Chop Frenched (14-16 oz ea)	12115
Dry Aged Single Tomahawk Rib Chop Non-Frenched w/Belly on (14-16oz ea)	12135
Rib Belly Skinless (9-13 lb)	12078
Rib Belly Skin On (15-18 lb)	12092
T-Bone Steaks (12-14 oz, 14-16 oz, 6 per pkg)	12118
Tenderloin (14-16 oz, 1 per pkg)	12054
St. Louis Style Spare Ribs (7 lb pkg, 3 per)	12086
Baby Back Ribs (2-3 lb avg, 1 per pkg)	12104
Full Boneless Loin (6-8 lb avg)	12096
Boneless Butt (2 per, 15 lb pkg)	12088
Cheek Meat (5 lb pkg)	12080
Pork Shanks Center Cut (1-1.5 lb avg, 15 per pkg)	12062
Pork Back Fat (10 lb pkg)	12068
Pork Caul Fat (10 lb pkg)	12027
Pig Ears (10 lb pkg)	12020
Temple Meat (1-2 oz ea, 45 per pkg)	12113
Jowls Skinless (15 lb pkg)	12058
Stock Bones (10 lb pkg)	12099
Pork Skin (10 lb pkg)	12090
Ground Pork (5 lb pkg)	10127



Heluka Pork Regular 9 Rib Rack Non-Frenched

## European Boar

*European Boars are raised commercially in Quebec, with excellent animal husbandry. These boars have pure genetics, are richer, and more uniform size, and larger than the Texas Wild Boar.*

Tenderloin - Large (14-20oz, 2 per pkg)	20059
10-Rib Rack Frenched Tomahawk (7-10 lb avg)	20055
Tomahawk Frenched (9-10oz, 10-12oz, 12-14oz)	00000
Tomahawk Frenched 2-bone (14-16oz)	00000
T-bone (14-16oz, 1 per pkg)	20054
Boneless Leg (7-10 lb avg)	20052
Shoulder Boneless (4-6 lb avg, 1 per pkg)	00000
Belly (4-8 lb avg)	00000
Stew Meat (5 lb pkg)	20056
Osso Buco (12-14oz, 14-16oz, 6 per pkg)	20058
St. Louis Ribs (2 per, 1.5-2.25 lb pkg)	00000

## Texas Wild Boar

Boneless Shoulder (4-6 lb avg, 1 per pkg)	20000
8 Rib Rack Frenched (1-2 lb avg, 2 per pkg)	20020
Baby Back Ribs (2-3 lb avg, 3 per pkg)	20002
Ground (2.5 lb pkg)	20022

## Heluka Bacon

British Sliced Bacon (15 lb case)	12128
Thick-Sliced Bacon (7.5 lb avg)	12111
Applewood Smoked Bacon (5 lb slab)	12076

## Whole Suckling Pig

Fresh Whole Suckling Pig (18-120 lb)	12028
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## Long Island Duck

Whole Duck (6-6.5 lb)  
Wing Drummettes (10 lb pkg)  
Legs (9-12 oz ea, 28-40 per pkg, 20 lb pkg)  
Skin (25 lb pkg)  
Duck Demi Glace (1 lb Tub)  
Duck Carcass (4 per pkg)

## Jurgielewicz Duck

Buddhist Style Duck (6-6.5 lb, 1 per pkg)  
Duck Boneless Breast (12oz, 4 per pkg)  
Rendered Duck Fat (7 lb tub)

## La Belle Duck

Moultard Boneless Breast (18-20 oz, 1 dbl lobe)  
Moultard Duck Legs (12-14 oz, 6 per pkg)  
Smoked Breast Boneless (6-8 oz ea, 2 per pkg)  
Duck Prosciutto (7-9 oz)  
Duck Liver (5 lb pkg)

## Grimaud Farms Duck

Pekin Duck Breast (16-18oz,18-20oz,20-22oz)  
Muscovy Boneless Hen Breast (10-12 oz, 4 per pkg)  
Muscovy Drake Leg (10-14oz, 9 per pkg)  
Ground Duck (5 lb pkg)  
Duck Carcass

## Culver Duck

Whole Pekin Duck (5-5.5 lb avg)  
Whole Pekin Duck (6-6.5 lb avg)

## Hudson Valley Foie Gras

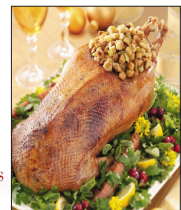
50071	Fresh A Foie Gras (1.5-2.25 lb)	60011
50075	Fresh B Foie Gras (1.3-2.25 lb)	60015
50074	Fresh C Foie Gras (0.5-1.6 lb)	60019
50085		
50015	Frozen A Foie Gras (1.5-2.25 lb)	60012
50077	Frozen B Foie Gras (1.3-2.25 lb)	60016
	Frozen Foie Gras Cubes (1 lb pkg)	60024
	Frozen Foie Gras Slices (2 oz, 2 lb pkg)	60022
40066	Foie Gras Shavings (1 lb pkg)	60021
50086		
50026		

## La Belle Foie Gras

	Frozen A Foie Gras (1.25-2 lb)	60004
50017	Frozen B Foie Gras (1.3-2.25 lb)	60006
50019	Frozen C Foie Gras (0.7-1.25 lb)	60008
50028		
50053	Frozen Foie Gras Cubes (1 lb pkg)	60002
50013	Frozen Foie Gras Slices (2 oz ea, 10 per pkg)	60009
	Frozen Foie Gras Shavings (1 lb pkg)	60010

## South Dakota Goose

Proven quality and flavor for 4 generations



	Rendered Goose Fat(30 lb Tub)	26015
	Rendered Goose Fat(7 lb Tub)	26014
	Whole Goose (12-14 lb)	26010
	Goose Leg and Thigh (1.25 lb, 4 per pkg)	26006
	Smoked Goose Breast (10-14 oz, 1 per pkg)	26012

## Natural Air-Chilled Chicken

### Taste the Air-Chilled Difference!

- Processed using European Air-Chilling technology
- 100% Vegetarian Fed & 100% Natural
- No animal fat or by-products used in production
- No antibiotics, hormones, or steroids

Whole Natural (3-4.5 lb avg, wing tip off) 40020

Boneless Skinless Random Breast (10 lb pkg) 40013

## Jidori Chicken

Whole Natural (2.5-3 lb/4 per pkg) 40048

Whole Semi-Boneless Split Chicken (1.5 lb avg) 40044

Airline Breast (5-6 oz, 7-8oz, or 9-10 oz, 8 per pkg) 40050

Boneless Skinless Breast (6-8 oz ea, 8 per pkg) 40054

Boneless Skin-On Breast (7-8 oz ea, 8 per pkg) 40055

Oysters (5 lb pkg) 40040

Ground Leg and Thigh (5 lb pkg) 40065

Liver (5 lb pkg) 40038

Skin (10 lb pkg) 40059

Feet (20 lb pkg) 40042

Bones (10 lb pkg) 40039

## Small Birds

Poussin Semi Boneless (13-15oz, 2 per pkg) 34024

Poussin Whole (15-18 oz ea) 34006

Squab Semi Boneless (8-10 oz, 2 per pkg) 35004

Squab Whole (12-14, 15-17 oz, 1 per pkg) 35008

Rock Cornish Game Hens (19-22 oz, 1 per pkg) 34007

Rock Cornish Game Hens Semi Boneless 16-18oz, 2 per pkg) 34001

## Wisconsin Pheasant



Airline Breast ( 4-6oz, 4 per pkg) 11003

Airline Breast (6-8oz, 4 per pkg) 11004

Whole (2-2.5 lb or 3-3.5 lb) 11024

Boneless Thighs (4-5 lb pkg) 11008

## Vermont Quail

Semi-Boneless (5 oz ea, 6 per pkg) 31011

## Manchester Quail

Spanish Whole Jumbo (4.5 oz ea, 4 per pkg) 31021

Semi Boneless Marinated (4 oz ea, 4 per pkg) 31020

Breast Boneless Marinated (1.5 oz ea, 4 per pkg) 31018

## California Guinea Hen

Whole Air-Chilled (2.5-3 lb) 19002

Airline Breast (4 per pkg, 2-3 lb pkg) 19004

Leg and Thigh Bone-in (5-6oz each, 5-6 lb pkg) 19008

## Big Bird (Minowā Capon)

Whole Capon (9-11 lb) 40064

## Specialty Eggs



Medium Duck Eggs (6 per tray) 50014

Quail Eggs (18 per tray) 31007

## Rabbit

Whole Fryer (2.75-3.25 lb avg)	36014
Hindquarters Frenched Drum (6-7oz, 10 per pkg)	36024
Boneless Saddle (7-8oz each, 10 per pkg)	36002

## Goat

Whole Goat (6-Way Cut 22-30 lbs)	38003
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## Kangaroo

Miscellaneous Cuts Market Inquire

Boneless Loin (1.5-2 lb pkg)	28104
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## Reptiles

Rattlesnake Whole (2-4 lb avg, 1 per pkg)	13013
Rattlesnake Filet with Rib Meat- (1.25 lb pkg)	13017
Alligator Tail Sirloin (1 lb pkg)	
Alligator Body Meat (5 lb pkg)	
Frog Legs (6-8 oz, 5 lb pkg)	



## Gourmet Ravioli

10 lb case, 150 pieces per case,  
1 oz ea, thin, plain, egg pasta

Wild Boar Ravioli (Gorgonzola, Porcini Powder & Roasted Red Pepper)	14002
Bison Ravioli (Rosemary Pesto & Provolone Cheese)	14001
Elk Ravioli (Porcini Powder, Currants & Parmesan)	14011
Winter Pear and Gorgonzola Ravioli	14006
Braised Rabbit Ravioli w/Turmeric Dough	00000

## Brats & Sausages

Bison Smoked Brats (4oz ea, 4 per pkg)	10007
Elk Smoked Brats (3oz ea, 4 per pkg)	80004
Elk Huckleberry Brats (4oz ea, 4 per pkg)	80018
Buffalo Hot Dogs (5 lb pkg/30 ea per pkg)	15004

## Gourmet Sausages

12 pkgs per case, 4 links per 12 oz pkg, 9 lb case

Bison Chipotle	15003
Lamb Merguez	15020
Chicken (Apples & Cranberries)	15001
Duck & Foie Gras (Sauterne)	15006
Duck (Smoked w/Calvados Brandy)	15011
Pheasant (Cognac & Hazelnut Liquor)	15008
Rabbit (White Wine)	15009
Venison (Blueberries & Merlot)	15012
Wild Boar Tuscan Style (Garlic & Shallots)	15032
Wild Boar with Three Chiles	15033
Pork Andouille (4 oz, 4 per pkg)	15005
Rabbit & Rattlesnake (4 oz, 4 per pkg)	15023

## Breakfast Sausages

Elk Lil Smokies (16 per pkg, 1 oz links)	15028
Elk with Apples (1 lb ground)	15022
Iberico Chorizo Raw (5 links, 1 lb pkg)	33057

## Dried Mushrooms



Forest Blend (1/2 lb pkg) 28055

\*A blend of Shiitake, Grade 1 Porcini, Oyster, and Slippery Jack

Dried Morel (5 lb pkg) 28107

Frozen Morel (3 lb pkg) 28109

Dried Gold Chantrelle (1 lb pkg) 28110

Dried Premium Porcini (1 lb pkg) 28105

Forest Mushroom Mix (1 lb pkg) 28098

\*A blend of Shiitake, Grade 1 Porcini, Oyster, and Black Trumpet

\*Ask for availability on other dried mushrooms

## Berries

Frozen, 5 lb bag

Lingonberries 25009

Huckleberries 25007

Red Currants 25010



## Spices & Condiments

Spanish Saffron (1 oz tin) 27020

Fresh Tahitian Vanilla Beans (1 lb bag) 27036

## Pastrami

Beef Brisket Pastrami (5-8 lb avg) 00000

Wagyu Pastrami 00000

Bison Pastrami (3-5 lb avg) 10146

Duck Pastrami (12oz, 1 per pkg) 50058



Beef Pastrami

## Italian Truffle Products

White Truffle Oil (500 ml. bottle) 29009

Black Truffle Oil (500 ml. bottle) 29002

Black Truffle Peelings (5 oz can) 29008

## Spanish Olive Oil

*Merula Extra Virgin Olive Oil is an early harvest oil that lends a versatility in the kitchen. Made with the rare Morisca olive from the region of Extremadura in Spain. These olives are harvested and carefully blended to create the unique Merula qualities.*

*Merula Olive Oil has a buttery characteristic as well as notes of green olives, cut grass, green almond, and dried fruit.*

Merula Extra Virgin Olive Oil 33019  
(5 Liter box)



# Iberico Bellota Raw Meats

*Produced from free roaming Iberico Pigs  
indigenous to the Iberian peninsula in Spain.*

*The famous Iberico pig grazes in the Spanish dehesa, ancient native forests brimming with acorn-rich trees.*

*Blessed with the privileged genetics which  
renders its meat naturally rich.*

*Iberico pork meat is tender, buttery and juicy. Only a select few pigs are marked as "de Bellota",  
meaning they feasted on fatty acorns, making the meat extra creamy and superbly nutty.*



## Iberico Bellota

(Acorn Finished)

Lomo Full Loin Boneless (2.5-5 lb avg)	33053
Lomo boneless Loin Steak (6-8 oz)	00000
Chuletero Loin Steak (9-10 oz ea, 6 per pkg)	33056
Cochinillo( Baby Suckling Pig)(10 lb avg)	33065

## Iberico Bellota Jamon

Air-Cured for 28-36 months

Bone-In Ham (15 lb avg)	33009
Boneless Ham (10 lb avg)	33031

## Iberico Bellota Salumi

Iberico Chorizo (7 oz)	33037
Iberico Salchichon (7 oz)	33039
Iberico Chorizo Raw (5 links, 1 lb pkg)	33057

# Cheese and Charcuterie Meats

*Cheese can be ordered per wheel or cut into 2-3 lb wedges- For whole wheel availability please reach out to one of our sales representatives*



Mentevega 3 month aged Manchego  
from Spain

This Manchego is aged for 3 months and is a semi-firm cheese with a rich golden color and small holes. It can range from mild to sharp depending on how long it's aged and is very versatile.



Malvaros Valencia  
from Spain (1.5-2 lb wheel)

Semi firm, pasteurized sheep's milk from the Valencia region of Spain. This cheese is aged 2-3 months in a knotted cheese cloth giving it's unique shape. It has a better firm texture with rich flavor and butterscotch finish



Capricho de Cabra with Herbs  
from Spain (2-2.5 lb avg)

This cheese is a bright, sweet goat cheese that is creamy soft and spreadable. Made from milk of Murciana goats which produces a sweeter milk that's not as "goaty" as many fresh cheeses.



Lateria Soresina, Grana Padano  
from Italy

Specially selected wheels of Grana Padano are carefully extra aged for a minimum of 22-24 months. This results in a cheese that is fragrant and intense while still retaining its delicate and fruity characteristics. This cheese is comparable to Parmigiano



Carr Valley Glacier Blue Penta Creme  
from Wisconsin

Made from cow's milk with the addition of a substantial amount of cream. This five-creme blue has a mild, silky texture. Flavors are earthy and rich, with distinctive lactic notes.



Carr Valley Glacier Point Blue  
from Wisconsin

A true Artisan blue, master crafted in small batches. This cheese has waves of flavor and a clean finish.

*Cheese can be ordered per wheel or cut into 2-3 lb wedges- For whole wheel availability please reach out to one of our sales representatives*



Carr Valley Cave Aged Cheddar  
from Wisconsin

This cheese has a creamy color and distinctive dark rind that develops in the open air caves. In these caves natural mold flourishes adding a beautiful earthy character to the cheese.



Carr Valley Cave Aged Marisa  
from Wisconsin

This sheep's milk cheese has a creamy color and distinctive rind that develops in the open-air caves. In these caves natural mold flourishes adding a beautiful earthy character.



Carr Valley Marisa  
from Wisconsin

Made with milk from pastured Wisconsin sheep. This cheese has a complex and sweet qualities.



Carr Valley Cocoa Cardona  
from Wisconsin

Made with fresh goat milk, and hand rubbed with cocoa powder. This 8 month aged Cardona has a subtle cocoa flavor; with smooth delicate taste and a snow white color.



Carr Valley Mobay  
from Wisconsin

A delicious take on the French cheese "Morbier". This version features a layer of sheep milk cheese and goat milk cheese separated by a layer of grape vine ash and pressed together. Giving three flavor profiles in one cheese.



Jasper Hill Harbison  
from Vermont (5oz wheel)

Soft ripened cheese with a rustic bloomy rind. Young cheeses are wrapped with spruce cambium, from the Woodlands of Jasper Hill. Harbison is woodsy and sweet with a spoonable texture.

*Cheese can be ordered per wheel or cut into 2-3 lb wedges- For whole wheel availability please reach out to one of our sales representatives*



**Jasper Hill Whitney  
from Vermont**

Made with raw cow's milk, this is a younger cheese with a dense, incredibly subtle paste and a peach washed rind. Whitney is meaty, sweet and slightly funky but these bold flavors are balanced out by its buttery smoothness



**Cypress Grove Midnight Moon  
From California**

Aged for 6 months, this goat cheese is nutty and buttery with a caramel finish. Protein crystals form as the cheese ages, giving it a nice crunch to this smooth cheese.



**Cypress Grove Lamb Chopper  
from Holland**

This is a matured Gouda style cheese. Made from pasteurized sheep's milk and is aged for 3-6 months. It has a deep buttery smooth firm texture. Its flavors are sweet and buttery with a caramel and nutty undertone.



**Cypress Grove Humboldt Fog  
From California (5 lb wheel)**

Soft ripened goat cheese, with a distinctive ribbon of edible vegetable ash running through the center. Tastes of buttermilk and fresh cream, with floral and herbaceous overtones.



**Clawson Stilton Lemon  
from England**

This pasteurized cow's milk cheese, is delicately enhanced with lemon zest. Crumbly and creamy, this dessert cheese is reminiscent of a cheesecake.



**Clawson Shropshire Blue  
from England**

This cow's milk cheddar has blue veined marbling with a bluish-green mold in a bright orange colored body. Shropshire has a buttery flavor with hints of burnt caramel, nuttiness, and tangy blue.

*Cheese can be ordered per wheel or cut into 2-3 lb wedges- For whole wheel availability please reach out to one of our sales representatives*



Isigny Sante-Merre, 6 month Aged Mimolette  
from France

This orange cheese has a natural rind that has the appearance of a cantaloupe. It has a slightly salty taste with notes of butterscotch and the aroma of hazelnuts. Resembles a well aged Gouda



Istara P'tit Basque  
from France (1.5 lb cylinder)

This sheep's milk cheese has a smooth texture with an earthy, floral, and sweet caramel flavor to it.



Alp Blossom  
from Bavaria

Made with raw cow's milk, and native alpine flora. This cheese is fragrant and colorful with a coating of dried herbs and flowers. Reminiscent of a Gruyere, it has a flavor that is nutty and savory with floral notes.



Dilano Lavender Gouda  
from Holland

This cow's milk Gouda is infused with lavender, which gives it a savory, herbacious flavor.



Roomana Pradera  
from Holland

Made of pasteurized Cow's milk and aged 3 years, this cheese defines intense flavor, with notes of sweet-salty butterscotch. The granite paste is peppered with white flecks-calcium lactate crystals that form during the extended aging process, giving its subtle crunch



Cheeseland's Truffle Noir Gouda  
from Holland

Crafted from raw cow's milk, this Gouda is generously sprinkled with black italian summer truffles, and is earthy with a creamy texture.



Bison Salumi 6.5oz (32029)

100% Bison with beef casing. This Salumi is fermented and aged for two months. Seasoned with whiskey, black peppercorns, and fresh garlic.



Wild Boar Salumi 5.5oz(32028)

100% Texan wild boar, prepared with herbs and wine to give it an authentic Mediterranean flavor. Dry aged for two months.



Venison and Berkshire Pork Salumi 5.5oz (32022)

Made with New Zealand Venison and Berkshire Pork. This Salumi is fermented and then aged for 2 months in a natural pork or beef casing. Seasoned with red wine, juniper berries, and black peppercorn.



Soppressata Piccante Salumi 5.5oz (32033)

100% Berkshire Pork. This Salumi is fermented and then aged for three months in a natural pork or beef casing. Made in the traditional way, this salumi is seasoned with fennel, red wine, grappa, and piccante spices.



Elk Salumi 5.5oz (32030)

Made with a blend of Elk and Berkshire Pork. This Salumi is infused with Red Port Wine, Red Dutch Cacao Powder, and Pink Peppercorns. Fermented then aged for three months, in a natural beef or pork casing.



Spanish Style Chorizo 5.5oz (32034)

100% Berkshire Pork, this Chorizo is fermented, then aged for three months in a natural pork or beef casing. The special blend of four smoked and unsmoked Paprikas, gives the rich red color, and subtly sweet smoky flavor.



Duck Salumi 5.5oz (32025)

100% Duck, this salumi is prepared French style, and seasoned with red wine and black peppercorn. Fermented and aged for two months in natural pork casing.



Rosette de Lyon Salumi 5.5oz (32024)

100% Berkshire Pork is fermented then aged three months. The sweet flavor of clove, nutmeg, garlic, and white wine encompasses the traditional Rosette recipe.



Toscano Salumi 5.5oz (32031)

100% Berkshire Pork is fermented and then aged for 3 months. This salumi is made with black peppercorn, white wine, and fresh garlic.



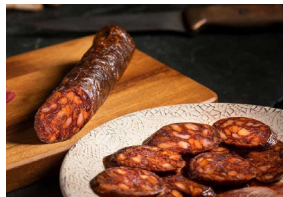
White Truffle Salumi 6.5oz (32032)

100% Berkshire Pork, this salumi is fermented then aged for 3 months. Made with 5% White Truffles, Grappa, and White Peppercorn. This Salumi has a delightful rich, and earthy taste.



Black Truffle Salumi 6.5oz (32023)

100% Berkshire Pork and 5% Black Truffle this salumi is fermented then aged three months. With Truffles sourced from Perigord, France and blended with French Brandy and other spices. This Salumi give a truly memorable taste.



Iberico Chorizo 7oz (32037)

Made with Iberico Pork, mild pimenton, garlic and smoky paprika. This chorizo is rich and smoky in flavor with a delightful aroma.



Iberico Salchichon 7oz (33039)

This dry cured salumi is made with Iberico Pork, and seasoned with pepper, nutmeg, and a pinch of coriander. Giving it an exquisite aroma, intense flavor, and low acidity.



Nostrano Salumi 5.5oz (32026)

100% Berkshire Pork is fermented then aged three months. Using coarsely ground pork, black peppercorns, and red wine, this salumi captures the flavors of Northern Italy.



Rocky Mountain Elk Summer Sausage 6oz (16004)

The distinct flavor of Elk combined with a perfectly balanced spice blend, creates a bold taste that is rich, but not gamey.



Bison Summer Sausage 6oz (16002)

Hand tied and slow smoked over hickory. This Summer Sausage is rich and savory, with a distinct earthy flavor and smoky undertones.



Venison Summer Sausage 6oz (16005)

With a subtle gamey taste that isn't overpowering. This Venison summer sausage has a smoky and salty finish.



Coppa Piccante 2.5-3 lb avg (22009)

A cured whole muscle from the Berkshire pork collar; This Coppa is rubbed with imported Chiles, and seasoned with black pepper and juniper berries.



Coppa Americano 1.75-2.25 lb avg (22014)

Made from Berkshire shoulder and neck, also known as the Capicola. Cured and hand rubbed with a custom spice blend, it is then tied and hung for 4 months.



600 Day Age  
Pio Tosini Parma Prosciutto 16 lb avg (33052)

A curing time of 600 days allows for slow and even salt penetration. Made with only four ingredients, Italian pork, salt, air and time; this Prosciutto is delicately salty, sweet and buttery.



Duck Prosciutto 7-9oz (50053)

Fully cooked, air chilled duck breasts, cured with brown sugar and spices. It is then slowly smoked over apple and huckleberry woods.



Wild Boar Prosciutto 3-5 lb avg

100% Wild Boar is fermented and aged for 6 months with a sea salt and raw sugar seasoning blend. This prosciutto is rich and savory in flavor.



Speck Alto Ham 5-6 lb avg (28102)

Dry cured, lightly smoked ham from Northern Italy. This ham has a savory smoky taste, laced with spices like juniper and bay leaf.



Pancetta (22013)

Italian cured pork belly that is salted and air cured for up to 4 months.



Guanciale Americano (22005)

Cured pork jowl that is seasoned with Rosemary and Peppercorn



Smoked Duck Breast 12-16oz/ 2 per pkg

Fully cooked, air chilled duck breast, cured with brown sugar and spices. Then slowly smoked over apple and hickory wood.



Smoked Goose Breast 10-14 oz/ 1 per pkg

Fully cooked, ready to eat. This smoked goose breast is brined in a brown sugar cure, then smoked over hickory wood.



Smoked Rainbow Trout Filets

2 filets per pkg/ 2.75 oz each

Hot smoked in Maine, using a mixture of hardwoods, and fruitwoods. This combined with a brine that has been perfected over the last 40 years, gives its subtle, smoky flavor.

**All prices include Ground shipping (Delivery in 2 business days) on orders of 30+ lbs unless stated otherwise.**

**Additional charges may apply for direct-ships and/or orders of less than 30 lbs.**

**\*\*Due to market fluctuations, prices are subject to change without notice\*\***