



SAMPLE Seasonal Chef Specialty List SAMPLE

Limited Availability for the week of Monday 2/19/2007

Picture	Item	Pack size	Uses
	Celery Root (Organic!)	25lb. code # 41068	Make a classic slaw-like celeriac remoulade by finely shredding and tossing with mayo, grain mustard, chives, lemon and a dash of heat. Cook in stock and puree for potato alternative.
	Easter Egg Radish (Organic!)	24ct. code # 40885	Add color to boring salad plates with a few slices of these wild colored radishes. Top slices with creamy spreads for tasty canapes. Radishes are also great sauteed with garlic.
	Gold Pearl Onions	12/10oz. code # 4258	To easily peel pearl onions, trim the root end and blanch in boiling salted water for a minute. Shock, drain and pop the onions out of their outer skins. Blanch and shock again until al dente.
	Mixed Fingerling Potatoes	20lb. code # 4310	You'll find purple Peruvians, Russian bananas, French and more. Fingerlings are best when simply roasted with sea salt and olive oil or braised with butter and flavorful stock.
	Maitake Mushrooms 2 day notice	3lb. code # 1619	Also known as Hen of the Woods, maitakes are best peeled rather than cut with a knife. Simply pull the leaves off, all of the way down to the edible base. Adds great texture to mixes.
	Heirloom Navel Oranges	22lb. code # 12904	Want to see what navel oranges used to taste like? In lieu of the perfect size or shape, flavor is paramount with these incredible oranges. How about heirloom navel granita?
	Blackberries (Organic!)	12/4.4oz. code # 43722	If you are concerned about these being tart, don't be! These berries are as close to candy as they get. Try making blackberry tarts or perhaps seared foie gras w/ blackberries and LH Syrah.
	Golden Lemon Plums	15lb. code # 16521	These gorgeous plums have the size, color and general appearance of lemons. Cook with fresh ginger and sugar for a sweet condiment on Asian-style roasted pork or duck. Try poached.
	Blood Oranges (Organic!)	25lb. code # 44125	This is what blood oranges should taste like. Deeply colored and flavored! Slice for salads or cold apps., juice and reduce for dessert items or drink fresh for the best OJ you ever had.
	Argentine Bartlett Pears	40lb. code # 6437	These Bartletts have super flavor and texture. "Pear" with bleu cheese and endive for a fabulous salad. Peel and poach with red wine or roast with Muscat and honey for dessert.

ALSO AVAILABLE:

New Crop red "c" potatoes
Savoy Cabbage - **Organic**
Costa Rican Pumpkins

Meridol Papayas Larry Ann Plums - **Organic**
Meyer Lemons
24 count Carambola

