



CONDIMENTO BALSAMICO 'SAN GIACOMO'



Close your eyes and inhale the complex aromas. Acetaia San Giacomo's Conditmendo is composed of reduced grape must, aged in 7 different types of wood (oak, mulberry, ash, chestnut, cherry, acacia & juniper), ambient bacteria and 12 years of darkness. Forget everything you know about so-called 'aged balsamics.' This is the real deal!

Try it on salads, grilled meats and fresh cheeses, or even with sushi!

BUY 1 \$24.84 EA
BUY 3+ \$22.08 EA
 REGULAR PRICE: \$27.60 EA
 (12X200 ML BOTTLE)

CHEESE FOCUS



BOHEMIAN CREAMERY
 2 years ago, Lisa Gotreich & Miriam Block ditched their tech jobs and headed for the hills of Sebastapol, California to pursue their passion and become cheese makers. Unlike many new-to-the-trough cheese producers, their cheeses totally wowed us at first blush and we're proud to have a selection of their little lactic treats in our cave.

Lisa and Miriam tend a small herd of goats, but they also buy 100% Jersey milk from one of their neighbors, and ewe's milk from another. The variety of cheeses they are producing spans the continental tradition with a focus on mixed milk, natural rind cheeses. As the season gets cooler, expect an even more extended selection from these awesome upstarts but for now we're stocking the following:

Capriago: 100% goats milk. Semi firm paste with a natural rind that tastes like grass dipped in honey.

Boho Belle: 100% jersey cow's milk. Semi firm with a geotrichum rind - vanilla and burnt sugar finish.

Bodacious: 100% goats milk. Fresh cheese with a barely-there rind - citrus and hay.

Bo Peep: 50/50 blend of cow and sheep milk aged two months with a delicate washed rind.

Holy Mole: 50/50 blend of cow and sheeps milk - this bloomy rinded robiola style has cocoa nibs and cayenne pepper in the rind, a perfect synergy between sweet and sour.

Pricing & Samples available upon request.



'SANTA BARBARA SMOKEHOUSE' SALMON

Santa Barbara Smokehouse starts with fresh, sustainable-farmed Scottish salmon and then hand cures with sea salt and smokes the sides in an open fire kiln stoked with retired whiskey barrels (other companies use electric smokers and sawdust)." The Salmon has a perfect balance of flavor (not over-salty or greasy) & literally melts in your mouth. .



\$14.50 LB (REGULAR PRICE \$15.45)

'LA QUERCIA' PROSCIUTTO AMERICANO

We are thrilled to announce that we are now carrying Artisan cured meats from acclaimed producer, La Quercia, hailing from Norwalk, Iowa. Prosciutto Americano was La Quercia's first creation and is their most popular still. Launched in 2005, with it's sweet, clean flavor & floral minerality, it has received critical acclaim and appreciation rivaling many of Italy's hams in quality and flavor. The meat is humanely raised, antibiotic-free & comes from Niman Ranch & farmer-owned Heritage Acres. Herb & Kathy Eckhouse, founders of La Quercia, firmly believe in sourcing their pork from sustainable producers who treat their animals and land responsibly. The meats are also purchased sustainably - that is, it's not sustainable if the farmers they buy from don't make money. This is why La Quercia buys it's meat on a cost-plus basis, independent of commodity pork prices. Perfectly raised pork. Perfectly cured meat. How does it taste? Perfect...



\$13.75 LB REGULAR PRICE: \$14.95

BURRATA ALLA PANNA

Like a jewel in a drawstring pouch - the luscious filling of stracciatelle blended with imported Italian panna (cream) is encased fresh in a sheet of mozzarella. Delicate, delicious and very decadent! We bring this item in fresh weekly from the family-owned producer, Di Stefano, located less than 15 miles away from our facility.



\$3.75 EA (REG \$4.15)
 6/8 OZ TUBS

GIGANDES BEANS

The Largest of the white bean family, Gigandes grow extraordinary large, tender and creamy thanks to Greece's rich Northern mineral moun- tains. Perfect for a summer salad with chorizo and pep- padew peppers, or even for antipasti.



\$10.25 EA (REG \$11.00)
 6X3.1 LB TINS

SALTED BUTTER LOGS

Beurremont, the 2011 Official butter of the Bocuse d'Or from New England, has finally launched their Table Butter Logs, salted with Sel de Guerande.



This is a full salt, traditional "Bretagne" style butter with a 4% salt content. A great & affordable alternative to Beurre de Barrate!

\$5.25 LB
 12X1 LB LOGS



GOURMET IMPORTS

S W E E T & O T H E R

OCTOBER 2011

GOURMETIMPORTS.COM

NEW!

RAVIFRUIT "VEGGIE" PURÉES



Ravifruit has recently launched 3 savory flavors in addition to their line of outstanding fruit purées. Made of 100% vegetable (no sugar, flavor, color or preservatives), harvested when fully ripe and then gently steamed to preserve organoleptic & nutritional qualities. Applications include: soups, savory or hybrid sorbets (we've tried raspberry + red pepper sorbet—awesome!), palate cleansers, cocktails, bread production, coulis, jellies, etc... The new flavors are: Red Pepper from Andalusia (Spain); Butternut Squash from Provence (France), & Carrot from Landes (France).

SWEET CARROT PURÉE 'RAVIFRUIT' (5/1 KG) - **\$11.50 EA**
RED BELL PEPPER PURÉE 'RAVIFRUIT' (5/1 KG) - **\$12.65 EA**
BUTTERNUT SQUASH PURÉE 'RAVIFRUIT' (5/1 KG) - **\$13.35 EA**

SEL GRIS DE GUÉRANDE

Guérande Sel Gris (Grey Sea Salt) has always been hand-harvested—a truly artisan process." The salt is naturally grey from it's contact with the clay that crystalizes it & provides its high content of trace elements. This salt is unwashed, unrefined & free of additives. Softer on the palate and richer in flavor than other sea salts, it is a preferred salt of Chefs, Pastry Chefs & Bakers world-wide. Available in coarse and now ground fine as well!



Mound of Sel Gris harvested from the "œillets"

COARSE SEL GRIS DE GUÉRANDE (11 LB PAIL) - **\$18.50 EA**
FINE / GROUND SEL GRIS DE GUÉRANDE (11 LB PAIL) - **\$23.35 EA**
ALSO AVAILABLE IN OTHER SIZES INCLUDING FORMATS FOR RETAIL SALE.

ORANGE BLOSSOM & ROSE WATER

"NIELSEN-MASSEY"



We are now carrying both the Nielsen-Massey Orange Blossom Water & Rose Water in a new 18oz bottle (we will continue to carry their 4oz bottles too). The quality of both these products is exceptional as you've come to expect if you already are familiar with the Nielsen-Massey vanilla line. The Orange water is made of a distillate of the Seville bitter orange from Spain and the Rose is a steam distillate made from only the purest rose petals.

\$17.00 EA
(6x18 OZ BOTTLES)

FUN FOOD FACTS

Capers are the unopened green flowerbuds of a wild and cultivated bush which is related to the cabbage family.

A bottle of Champagne contains approximately 49 million bubbles & is under a pressure of approximately 90 psi (double that of the average car tire).

The myths of chocolates' romantic effects, may have scientific reasoning. Cacao contains theobromine & phenethylamine which have been shown to slightly elevate serotonin levels in the brain.

MEC3

FLAVORING PASTES FOR ICE CREAM & PASTRY

Mec3 is recognized as the world leader in the production of ingredients for artisan gelato & pastry making. Mec3 has been creating, leading, innovating & sharing their passion & knowledge for 25 years. Their flavoring pastes are unrivalled in quality & ideal for a multitude of pastry applications.

Stocked Flavors: Banana, Cherry, Coconut, Coffee, Pistachio (regular), Pure Sicilian Pistachio, Peppermint, Peach, Strawberry, Tarrone, Chocolate, Hazelnut, Raspberry, Vanilla. Many other flavors are available by special order too!

10% OFF!
(5.5LB TINS*)

*MOST FLAVORS - SOME ARE 6-7 LBS



SPECIAL!

The greatest delight the fields and woods minister is the suggestion of an occult relation between man and the vegetable. I am not alone and unacknowledged. They nod to me and I to them.

~Ralph Waldo Emerson

T. 626.570.6900

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Special Pricing valid through: 10/31/11 while supplies last. Certain account discounts will not be applied to sale price - lowest price will be given.