



# SPECIALS

January 26, 2009

## ESCARGOTS SET OF 24-INCLUDES SHELLS

### SPECIAL! 10% OFF

These helix escargots are perfect for appetizers or dinner parties. Prepare all according to recipe and freeze extra for your next event. \*Please join us on Thursday, January 29th and February 5th, 2009 between 3-5pm for sampling. We will also give a demonstration on how to stuff the shells. We will be handing out recipe cards with each purchase.

Regular price \$21.95



## "BRILLAT SAVARIN FRAIS" - TRIPLE CRÈME



### \$2.00 OFF - PER/LB! OVERSTOCKED

Brillat-Savarin is a triple cream cow's milk cheese similar to Saint André, and Explorateur. It is a soft, snow-white, disk-shaped cheese and has no rind. Affinage takes only one to two weeks. It is a very mild cheese, with a slight tanginess. Great for desserts, served with a sweet white wine or champagne, or paired with fresh berries.

## TONGUES OF FIRE BEANS

### \$3.95 ea.

(regular price: \$4.95 ea.)

Tongues of fire beans are perfect for soups, casseroles, stews, and cold bean salads.

Packed in 1.5 lb containers.



## Dried porcini mushrooms

Porcini 'Super' are the best on town. Just reconstitute and use in your favorite dishes. Pound for pound the best deal you will find. 1/4 lb dry = 3/4 lb fresh

A great price at \$11.95 per 1/4lb.



## San Giacomo Agro di Mosto

\$16.95 ea  
8.44 fl. Oz. (250ml)

San Giacomo Agro di Mosto is made from cooked grape must used for producing balsamico. It is a younger version of condimento and can be used the same way as regular balsamic. It is perfect for dressings, marinades, deglazing the pan, and is great for reducing and using as a dessert sauce.



## Silora Extra Virgin Olive Oil

25.33oz. (750 ml)

This oil comes straight from Italy. The olives are picked by hand and pressed within 24 hours to insure the freshest olive oil. The oil has a green and fresh flavor. It is great alone with bread or drizzled on your favorite micro greens.

This is Nicole's favorite olive oil

\$40.95  
Save \$2.00

## WINE OF THE WEEK

DOMAINE CORDAILLAT

2006 REUILLY

100% SAUVIGNON  
BLANC

Aromas of white flowers, tangerine and hand chopped herbs give way to a tangy palate reminiscent of grapefruit, lemon meringue, and honeysuckle. It is medium-bodied and crisp with excellent minerality that lingers on the finish. It pairs perfectly with seafood, light pasta, and any goat cheese fresh or affiné.

\$20.95

Reg. \$22.95



Offers good while supplies last & not to exceed February 9, 2009

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