

LEGACY

- From our origin in Sonoma in 1986, to the introduction of our Artisan brand in 2003, we have adhered to the artisanal farming methods and values we learned from French artisans
- Top quality products, excellent service and authenticity have been our hallmarks ever since
- From the great chefs of the 1980s to the innovators of today, our products continue to win hearts and palates throughout the United States



COMMITMENT

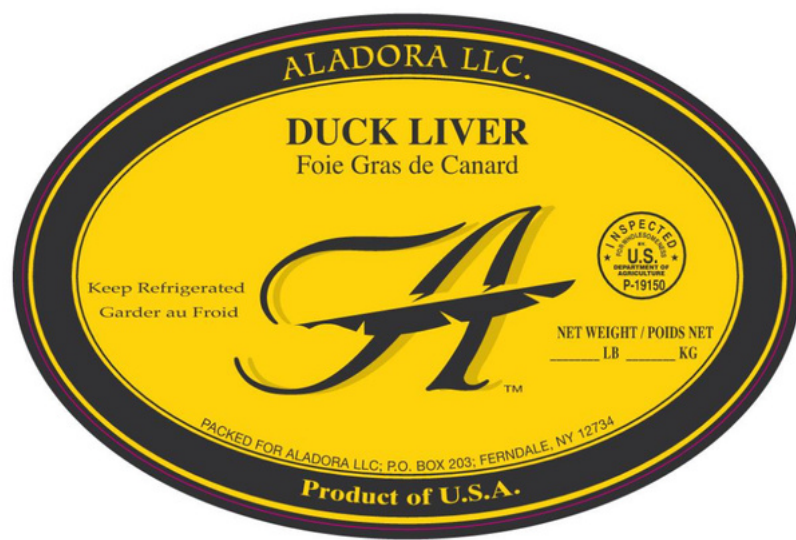
- No longer able to produce in California, we have partnered with our extended family at La Belle Farm to bring you the products you know and love
- The Saravia family is committed to caring for their land and animals by practicing sustainable agriculture and developing farming innovations and techniques that support efforts to be gentle to the animals while producing the finest products in the world
- All flocks are given all-natural, hormone-free feed, and have ample space to roam



FUTURE

- We as the next generation are energized and committed to uphold the highest standards in all that we do
- We are excited to bring you an extended line of raw and ready-to-eat duck products, as well as access to organic, antibiotic free and heritage chicken, specialty poultry and beyond
- We look forward to visiting with you in person and sampling these amazing products alongside your team and customers





FOIE GRAS A

- Fresh, large, firm, blemish-free lobes
- Sweet, rich flavor and high yield
- Ideal for searing, roasting whole, and making terrines & torchon
- 1.5 to 2 lbs. avg weight
- Single packed; 2 lobes/case
- Use/freeze 14 days from code



FOIE GRAS B

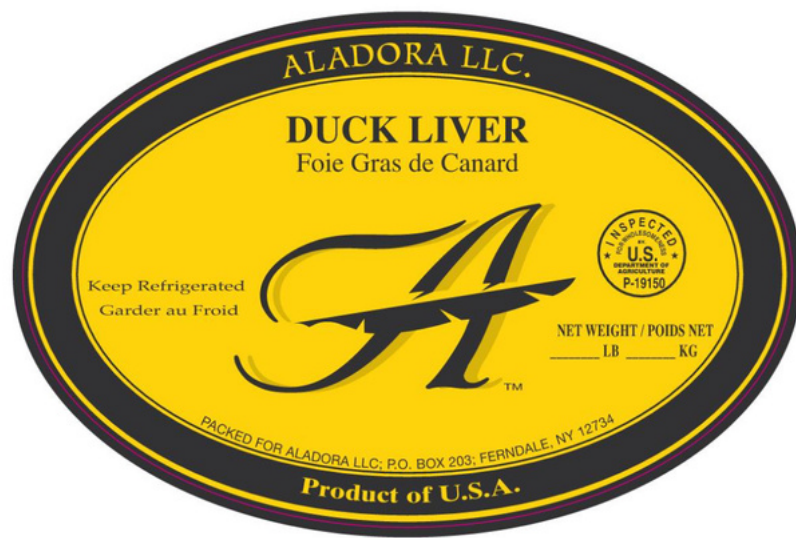
- Fresh, smaller lobes
- Sweet, rich flavor
- May have blemishes, be softer on ends, and render more than the A
- 1-1.4 lbs. avg weight
- Single packed; 3 lobes/case
- Use/freeze 14 days from code



FOIE GRAS C

- Frozen lobes
- More like regular liver than foie gras
- Ideal for mousses, sauces and emulsions
- .80-1.25 lbs. avg weight
- Single packed; 5 lobes/case
- Keep frozen up to 18 months from code





FOIE GRAS A - FROZEN

- Frozen ultra-fresh on day of processing
- Special Order
- Ideal to always keep in stock
- 1.5 to 2 lbs. avg weight
- Single packed; 2 lobes/case
- Keep frozen up to 18 months from code



FOIE GRAS SLICES

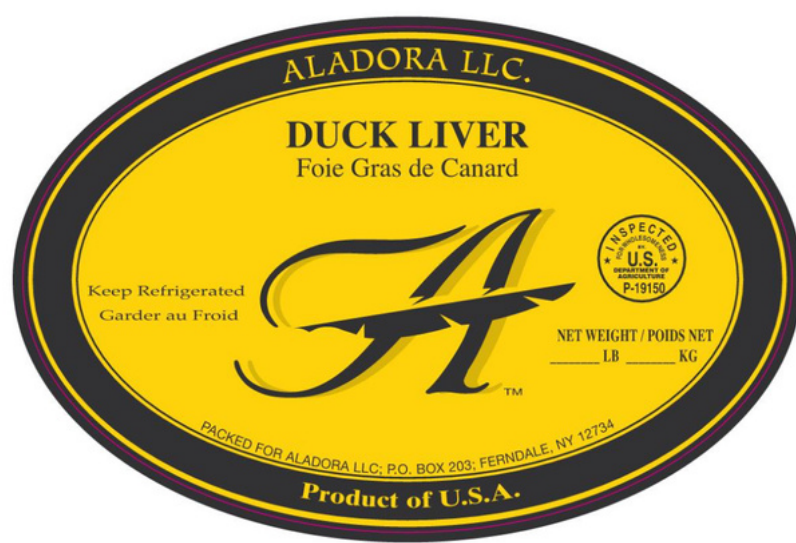
- Frozen
- Ideal for pan searing on high heat and to top steaks
- Individually cryovaced for convenient ready to cook portion control
- Ten 2 oz. or 3.7 oz. slices per pack
- 2 packs/case
- Keep frozen up to 18 months from code



FOIE GRAS MORSELS

- Frozen cubes of foie gras
- Ideal for making sauces and foie gras butter to infuse a rich flavor into any dish
- 1 lb./pack
- 4 packs/case
- Keep frozen up to 18 months from code





FOIE GRAS SHAVINGS



- Frozen
- Ideal for infusing foie gras flavor into any dish
- 1 or 5 lb. pack
- Keep frozen up to 18 months from code

MAGRET (BREAST)

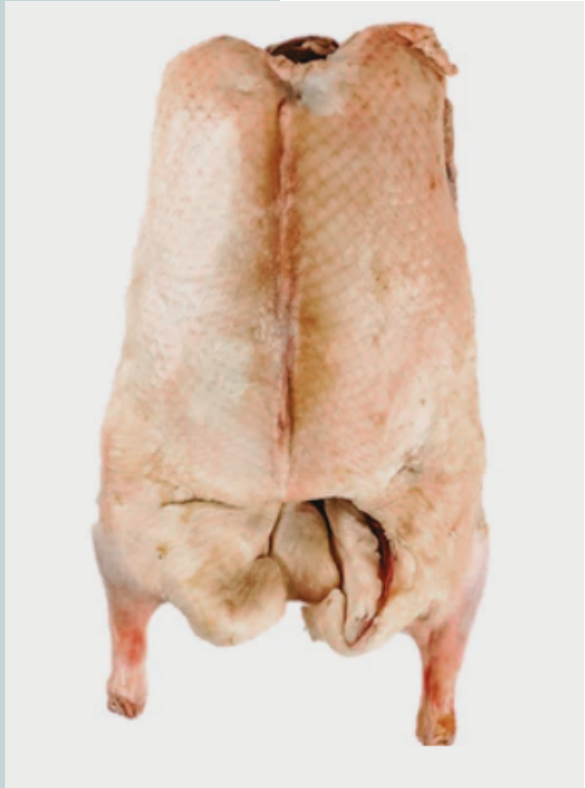
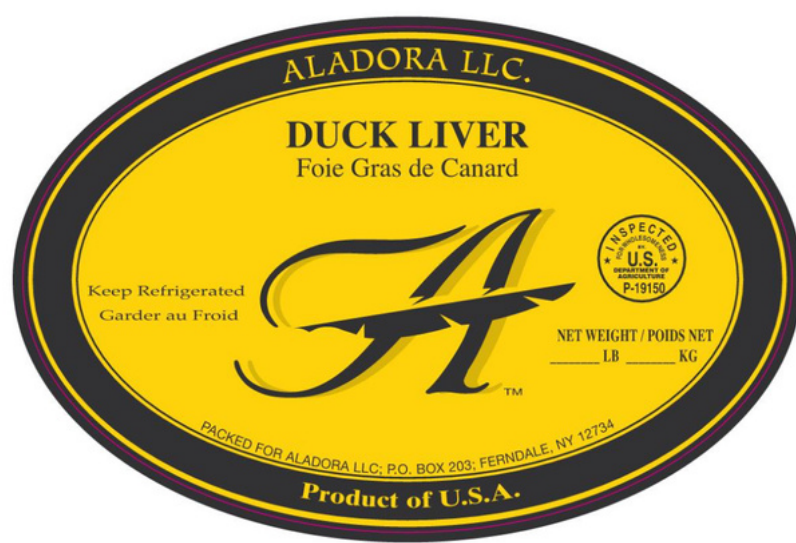


- Fresh fattened, meaty duck breast
- Decadent, rich flavor
- Best cooked like a NY Strip steak
- Air-chilled, all-natural, minimally processed
- Single: 1 lb. avg weight; 16/case
- Double: 2 lbs. avg weight; 8/case
- Use/freeze 14 days from code

MOULARD LEGS



- Fresh duck legs with high meat-bone ratio
- Large and meaty, ideal for braising, roasting, and confit
- Air-chilled, all-natural, minimally processed
- 6 legs per pack/avg weight 5 lbs.
- 4 packs/case
- Use/freeze 14 days from code



WHOLE MOULARD DUCK

- Air-chilled, all-natural (special order)
- Heritage hybrid of Muscovy & Pekin
- Raised without hormones or antibiotics in large open arena style coops
- Decadent roasted whole, or butchered into parts
- 7.5 lbs. avg weight
- Use/freeze 14 days from code



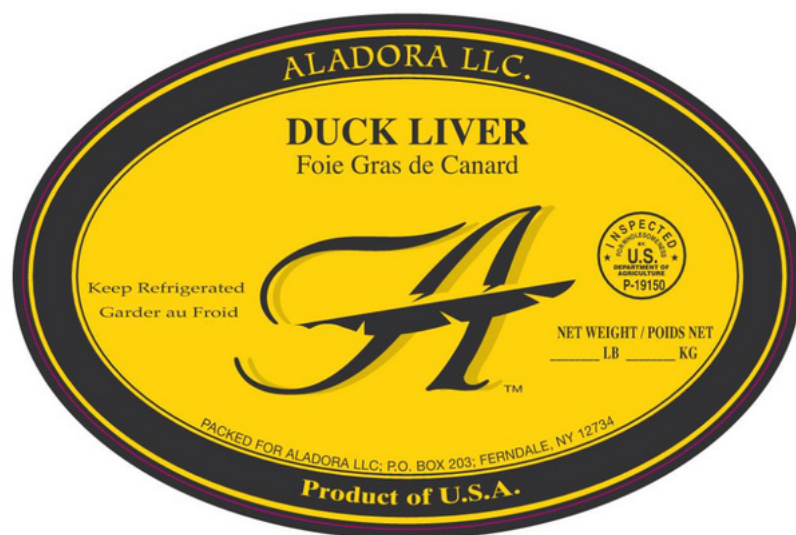
DUCK WING DRUMETTES

- Frozen Moulard duck drumettes
- Large, meaty drumettes are ideal for braising, roasting, confit or wings!
- Air-chilled, all-natural, minimally processed
- 10 lb pack
- 6 packs/case
- Keep frozen up to 18 months from code



RENDERED DUCK FAT

- Frozen
- Slowly rendered fat from ultra rich Moulard ducks, double filtered to remove any impurities
- Replace oil and butter with rendered duck fat as a flavorful option for sautéing or frying
- Use a spoonful in your pan to give your meat, fish and veggies more flavor, or use to make delicious duck fat French fries
- 7oz, 1 quart and 7 lb. tub; 6 tubs/case
- Keep frozen up to 18 months from code



FOIE GRAS BLOC, TERRINE



- Rich Foie Gras slowly cooked with Sauternes wine, aerated for spreadability
- Creamy and delicate
- Ready to serve on toasted baguette
- Single packed in 8 oz & 1.3 lb. (1 kg) container
- Use/freeze up to 120 days from code

FOIE GRAS TERRINE

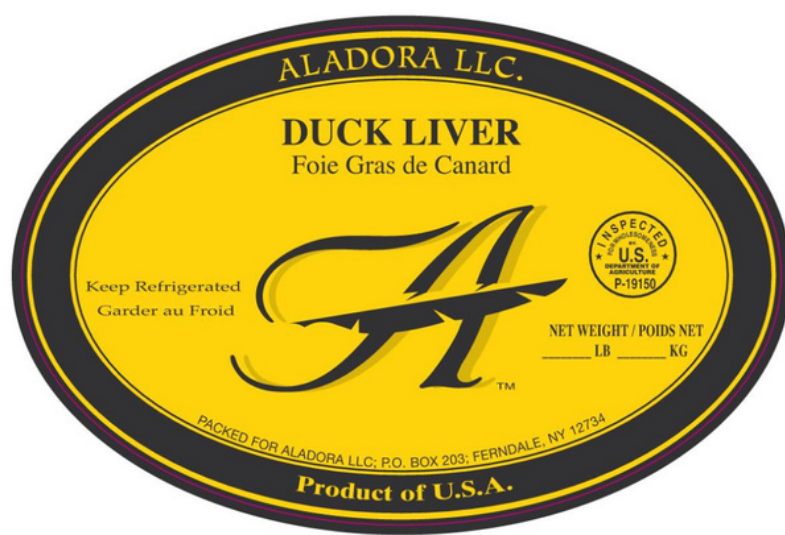


- Block of 100% pure Foie Gras slowly cooked with Sauternes wine
- Creamy and delicate
- Ready to serve on toasted baguette
- Single packed in 8 oz & 1.3 lb. (1 kg) container
- Use/freeze up to 120 days from code

FOIE GRAS TORCHON



- Sous-vide cooked with Sauternes wine to achieve a rich, buttery texture
- Creamy and delicate
- Ready to slice and enjoy on toasted baguette
- Single packed in 8 oz & 1 lb. logs
- Use/freeze up to 120 days from code



FOIE GRAS & PORK BRATWURST

- Cooked; keep frozen
- Great steamed over beer, in a cassoulet, or on the grill
- Ingredients: Foie Gras, lean pork butts, water, salt, dextrose, spices and onion
- 4 per pack; Avg. wt. 14 oz per pack
- 5 packs/case
- Keep frozen up to 18 months from code



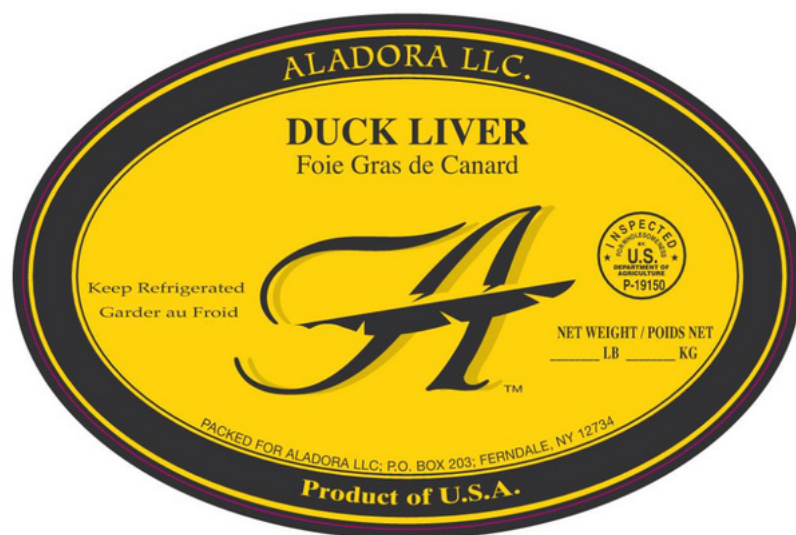
SMOKED DUCK BREAST

- Slowly smoked over hickory & applewood; ideal for a charcuterie platter
- Takes salads, pastas and sandwiches to another level
- Makes a mouth-watering smoked duck, Gruyere & caramelized onion Panini
- Cured with water, brown sugar, salt sodium phosphate, spices & sodium nitrite
- Single packed; Avg. wt. 12 to 14 oz
- Use/freeze up to 8 weeks from code



PASTRAMI DUCK BREAST

- Slowly smoked over hickory & applewood
- Coated with a black pastrami rub
- Fantastic sliced and used in charcuterie plates or creative Reuben sandwich
- Cured with water, brown sugar, salt, sodium phosphate, spices & sodium nitrite
Coated with pastrami rub: black pepper, spices, paprika, garlic powder
- Single packed; Avg. wt. 15 oz
- Use/freeze up to 8 weeks from code



PROSCIUTTO DUCK BREAST

- Fully cured and aged 28 days in the controlled environment of a state-of-the-art drying room
- Rich, velvety taste and texture
- Duck breast, salt, sugar, spices, sodium nitrite, encased in beef collagen casing
- Single packed; Avg. wt. 8-10 oz
- Use/freeze up to 12 months from code



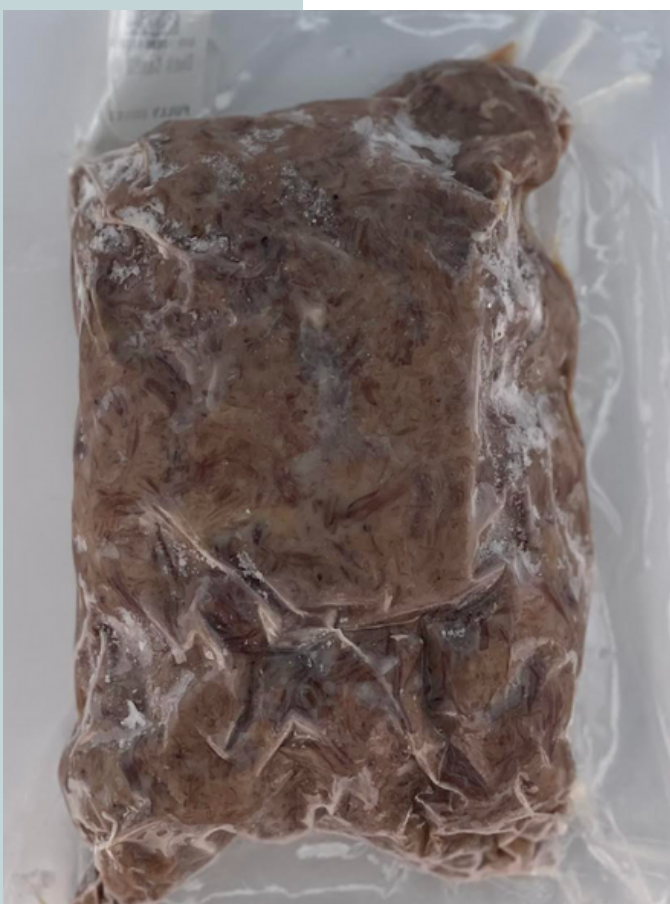
BACON DUCK BREAST

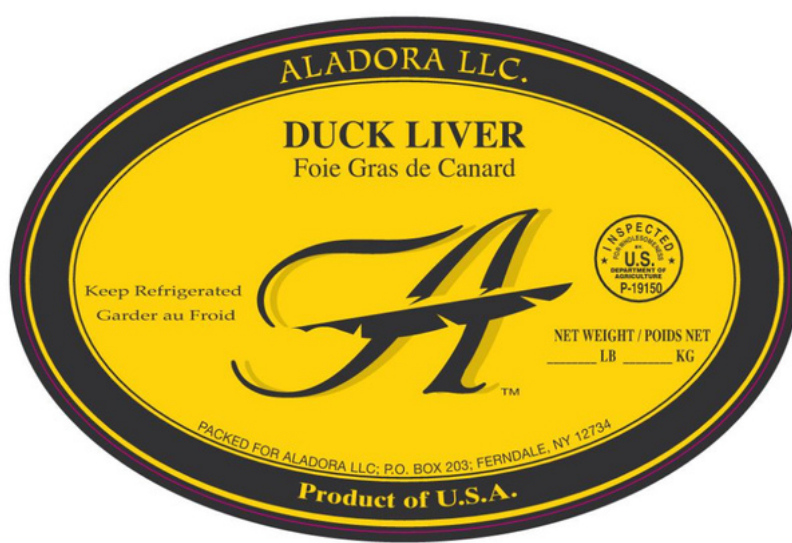
- Frozen; fully cooked, ready to heat and serve
- Cured in brown sugar and spices, then smoked in hickory & applewood
- Fantastic used in place of pork bacon
- Heat on skillet, crisp up and enjoy
- 8 oz. pack (12 per case)
- Keep frozen up to 18 months from code



DUCK CONFIT MEAT, PULLED, TRADITIONAL

- Frozen; fully cooked, ready to heat and serve
- Duck necks hand rubbed with a nine spice blend, cured for 48 hours
- Ingredients: duck meat, rendered duck fat, garlic, shallots, salt, sugar and spices
- Great for tacos, stuffed into ravioli, dumplings, or spring rolls, and in risotto
- 1 lb. packs (5 per case)
- Keep frozen up to 18 months from code





DUCK RILLETTES

- Country style duck spread comes frozen
- All you need is a baguette and cornichons
- The slow cooking process allows the duck meat to become tender and succulent
- Made with duck meat, rendered duck fat, garlic, shallots, salt, sugar, spices
- Packed in 8 oz. (6 per case) & 2 lb. tub
- Keep frozen up to 18 months from code



DUCK LEG CONFIT

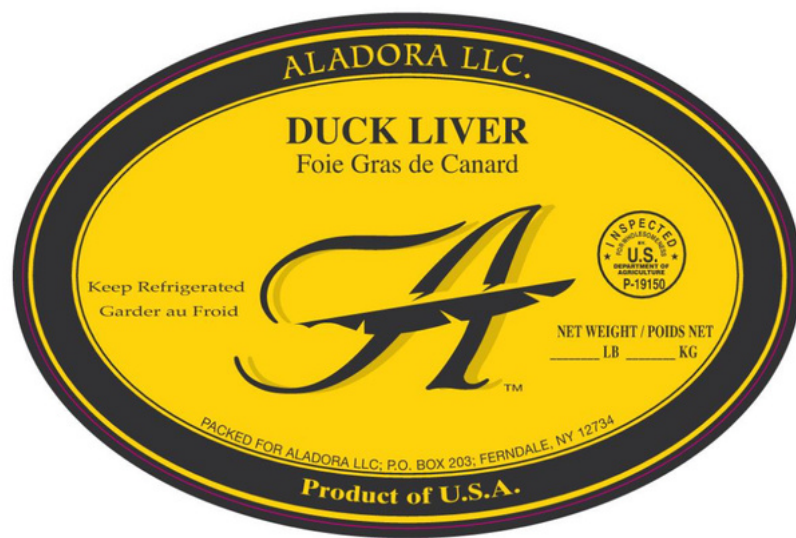
- Fully cooked, ready to heat and serve
- Hand rubbed with a nine spice blend and layered with fresh garlic and shallots
- Slowly cooked in rendered duck fat until the meat is tender, about to fall off the bone
- Heat, crisping the skin and serve on its own, or in cassoulet, risotto or salads
- Single packed; Avg. wt. 7 oz
- 6 pack; Avg. wt. 2.5 lbs.
- Use/freeze up to 8 weeks from code



SMOKED DUCK WING DRUMMETTES

- Fully cooked, ready to heat and serve
- Smoked with hickory & applewood
- Upgrade any chicken wing recipe with this
- Ingredients: Smoked duck wing drummette and rendered duck fat cured with water, salt, brown sugar, spices and sodium nitrite
- 5 wings/pack (avg. 14 oz/pack)
- 20 wings/pack (avg. 3.5 lbs/pack)
- Use/freeze up to 8 weeks from code





DUCK GIZZARDS CONFIT

- Frozen
- Duck gizzards hand rubbed with special spice blend, then slowly confit in rendered duck fat until tender
- Ideal when served in salads, especially Perigordine/Landaise salad
- 1 lb. packs (5 per case)
- Keep frozen up to 18 months from code

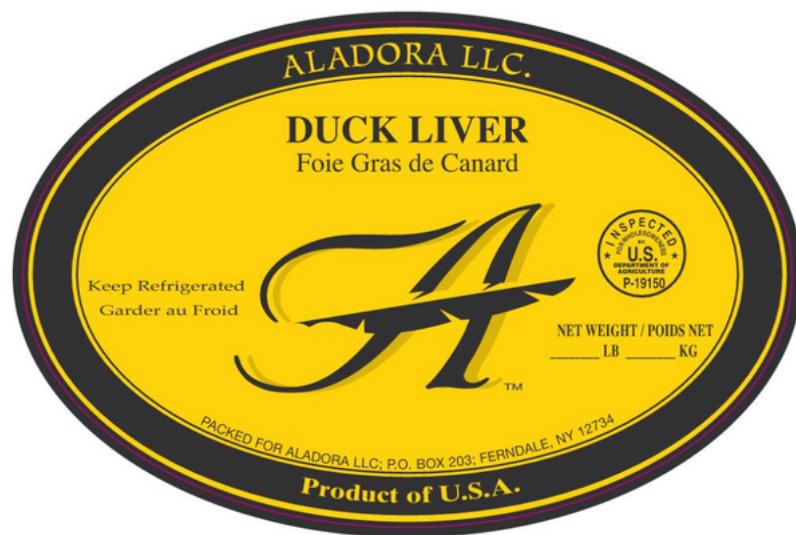
DUCK MEAT CONFIT - “CARNITAS” STYLE

- Frozen; fully cooked, ready to heat and serve
- Duck meat cured for 24 hours in special carnitas spice, then slowly cooked in rendered duck fat
- Hand pulled and shredded
- Great for making tacos, tamales, empanadas, paellas, or in salads
- 1 lb. packs (5 per case)
- Keep frozen up to 18 months from code

CHICKEN MEAT CONFIT - “CARNITAS” STYLE

- Frozen; fully cooked, ready to heat and serve
- Whole air-chilled chicken legs cured for 24 hours in special carnitas spice, then slowly cooked in rendered duck fat
- Hand pulled and shredded
- Ingredients: chicken meat, rendered duck fat, garlic, shallots, guajillo chile, pepper, cumin, sugar, spices
- 1 lb. packs (5 per case)
- Keep frozen up to 18 months from code





SMOKED CHICKEN BREAST

- Fully cooked and ready to serve
- Naturally grown heirloom chicken breast, rolled baguette style, slowly smoked over hickory & applewood
- Rich, golden color and a great, sweet taste
- Great for salads, sandwiches, pasta dishes, charcuterie platters and canapés
- Single packed; Avg. wt. 12 oz
- Use/freeze up to 8 weeks from code



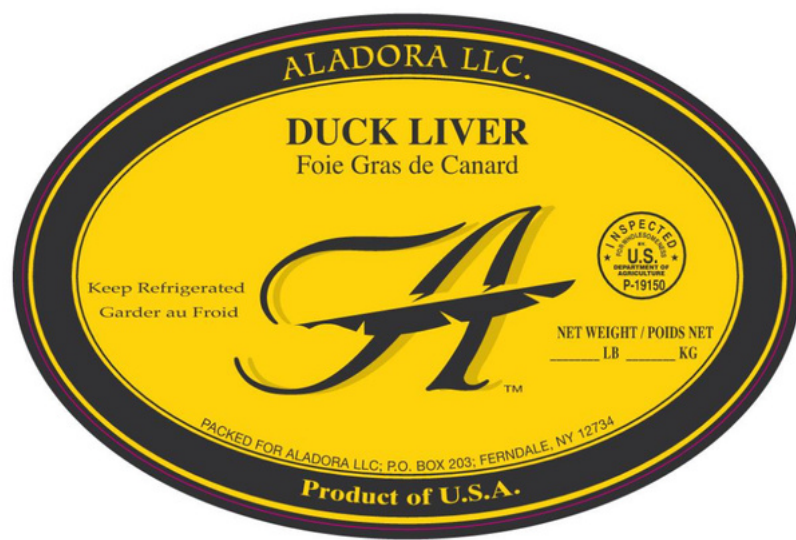
DUCK NECK BONES

- Frozen
- Great for soups, duck stock or confit
- 10 lb./pack.
- 40 lb./case



DUCK BONES

- Frozen
- Great for duck stock or confit
- 40 lb./case



DUCK TONGUES



- Frozen
- 1 lb./pack
- 5 packs/case
- Approx. 60-65 tongues/lb.

DUCK HEARTS



- Frozen
- Rich in protein, taurine and zinc
- Great grilled on skewers 'a la brochette' or cooked in garlic and parsley
- 1 lb., 5 lb., 10 lb. packs

SPECIFICATIONS



- All poultry is air-chilled, giving the meat a more intense flavor profile and no retained water
- FRESH: < 39 degrees F
- KEEP FROZEN: < 0 degrees F
- USDA ESTABLISHMENT #: P-19150
- BATCH CODE: Julian
- BATCH CODE EXPLANATION:
 - 1st, 2nd, 3rd digits: Day of the Year
 - 4th and 5th digits: Year