



FORTUNE

• FISH & GOURMET •

THE SEAFOOD & GOURMET SPECIALISTS

SERVING PURVEYORS OF FINE
FOODS FROM COAST TO COAST

ABOUT US

We are a founder-run importer, processor and distributor of premium seafood, specialty meat and gourmet food product.



We built our business and our reputation on sourcing, transporting, processing and delivering the most delicate and time sensitive items in the food industry.



We own and operate over 19 premium brands in seafood, meat, poultry, charcuterie, cheese, and many specialty categories.

What To Expect When Working With Fortune Fish & Gourmet

Consulting & Customer Service/

Each client is supported by a dedicated two-person sales team, consisting of a Sales Consultant and an Inside Sales Representative.

This structure ensures your account is fully understood from your ordering preferences to the solutions that best support your business model.

Our team is made up of former chefs and seasoned industry professionals who bring hands-on expertise and a deep understanding of the culinary world. With this knowledge, we are always prepared to anticipate your needs, provide tailored recommendations, and deliver exceptional service.



Superior Product Consistency & Quality

Fortune is dedicated to providing top-quality products by closely collaborating with fishermen for the freshest seafood. Established relationships with family farms ensure consistent quality, and the company prioritizes timely deliveries. Known for unmatched accuracy and reliability, Fortune communicates directly if quality standards aren't met, and will never send inferior products.



Social Media Support & Marketing

We love showcasing our partners' talent! Through our strong social media presence, we highlight your craft in the kitchen and ensure your work is seen—not only by industry peers, but also by a wide community of passionate food enthusiasts.



Fortune Brands



D'Artagnan collaborates exclusively with small farms and family-run ranches, ensuring they meet strict criteria for breed, age, and feed for quality products. Their philosophy emphasizes providing optimal diets and living conditions for animals. Adhering to a never-ever policy, they prohibit antibiotics, hormones, and stimulants while promoting humane and sustainable practices. This commitment to quality has earned D'Artagnan the trust of renowned restaurants for over 30 years.



Chef Martin's love for food ignited in his childhood in Austria, where he lived above his family's butcher shop and began working there at the tender age of four. For him, sausage making was not just a skill; it was a beloved family tradition passed down through generations.

As he matured, Martin honed his culinary expertise by attending a prestigious culinary school and gaining experience at a restaurant known for its exquisite Austrian cuisine. Today, Chef Martin's Old World Butcher Shop Sausages pay tribute to this rich heritage. Crafted in small batches using authentic German and Austrian recipes, his sausages are all-natural, ensuring the highest quality and consistency in every bite.



Neesvig's offers high-quality beef from various sources, including large national programs and small, family-run ranches. Their selection includes grain-finished, 100% grass-fed, Certified Organic, Certified Halal, and USDA grades from Choice to Prime Natural. Fortune's purchasing team collaborates with diverse producers to ensure a reliable supply at fair prices. Each cut is carefully handled and wet-aged to enhance flavor and tenderness before reaching customers.



Boston Sword & Tuna, originating from Boston's Fish Pier, is now a leading seafood distributor in the U.S. With a foundation in the Scola family's fishing tradition, it is known for sourcing high-quality seafood globally. Operating from a 50,000 sq. ft. SQF-certified facility, it serves as "America's One-Stop-Shop for Seafood," driven by a commitment to quality, integrity, and strong relationships.



O'Scannny Oysters are sourced from Plymouth, Massachusetts, where Cape Cod tides enhance their crisp, clean flavor. They offer a sweet yet salty taste and ideal half-shell texture, reflecting the ocean's essence and Irish tradition. Enjoy them with whiskey, celebrating with the toast: "May our oysters slide down, and your spirits rise up!"



Old 1871 Oysters, inspired by the valor of Chicago's firemen during the Great Chicago Fire, celebrate resilience. Harvested from Virginia's eastern shores, these medium to large oysters have deep cups filled with plump, flavorful meats, offering a bold brine taste with hints of celery and grass, embodying both the Atlantic's essence and a heroic legacy.

and more....



Lobster Gram



Fortune International & Responsible Sourcing



At Fortune International, we prioritize sustainable seafood production as a business necessity. We are committed to sourcing seafood responsibly, focusing on environmental health, the sustainability of fisheries and farms, and supporting dependent communities.

Partnering with the Aquaculture Stewardship Council (ASC)

Fortune partners with the Aquaculture Stewardship Council (ASC) to promote responsible aquaculture. ASC, established by the World Wildlife Fund, collaborates with various stakeholders to ensure transparency and responsibility in aquaculture practices.





Boston Sword & Tuna (BST) has been a reputable seafood supplier since 1972, founded by fishermen and buyers with industry expertise. Located in a 50,000 sq. ft. facility on Boston Bay, BST is known as America's One-Stop-Shop for Seafood. In 2023, it became part of the Fortune Fish & Gourmet family, enhancing its processing capabilities and adding features like a 50,000-gallon ocean water lobster tank. Under the leadership of Larry Dore and the Scola and Dore families, BST upholds its legacy of providing high-quality, reliable seafood.



Let's Talk Lobster

Boston Sword & Tuna delivers world-class North American hardshell lobsters straight from Maine and Canada.

Our Boston waterfront facility just steps from the Atlantic houses a 50,000-gallon lobster tank filled with fresh, nutrient-rich ocean water. With seasonally adjusted systems that keep conditions perfect year-round, we ensure every lobster is held at peak quality until it reaches your plate.



The D'Artagnan Story

In the early 1980s, Ariane Daguin was a college student working part-time at a New York pâté company when she met some of the first foie gras producers in the U.S. When her employer passed on the opportunity to work with them, Ariane boldly quit, left school, and partnered with a colleague to launch her own venture naming it after the musketeer D'Artagnan, a symbol of bravery and passion.

What began with foie gras quickly grew. Inspired by her father, the pioneering chef who first seared duck breast like a steak, Ariane introduced Americans to the whole duck confit, breasts, pâtés, and sausages following the Gascon tradition of letting nothing go to waste.

From the start, she partnered with small family farms that shared her values: no hormones or antibiotics, natural diets, and respect for animal welfare. This commitment put D'Artagnan at the center of America's growing food revolution, supplying chefs with game birds, heritage pork, veal, buffalo, and, later, organic chicken long before "organic" was even recognized by the USDA.

As chefs embraced these products, home cooks wanted in, too. Soon, pâtés, sausages, bacon, and specialty meats appeared in grocery stores under the now-iconic musketeer duck logo.

Nearly forty years later, D'Artagnan continues to innovate, introducing Rohan duckling, Green Circle chicken, Spanish Mangalica ham, New Zealand venison, and more—always rooted in Ariane's belief that the care taken on the farm can be tasted on the plate. Or, as she puts it: "A happy chicken is a tasty chicken."

AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT KYU (NEW YORK, NY)

DOMESTIC BEEF

ANGUS BREEDS

PASTURE RAISED
FOR AT LEAST
14 MONTHS

UPPER CHOICE
MARBLING

NEVER EVER
GIVEN ANTIBIOTICS
OR HORMONES

DOMESTIC BEEF



Our beef comes from a small cooperative of ranches that are strictly committed to the most natural, humane, and sustainable animal practices. We believe that responsible farmers create responsible beef, which is good for people and the environment. No antibiotics, hormones or animal by-products are allowed. This ensures our beef develops as nature intended, producing spectacular results in flavor, marbling, and texture. The care they take is evident in the taste of this incredible beef.

FEATURES & BENEFITS

ANGUS BREEDS

A breed known for their high level of marbling, tenderness, and flavor, all our beef is Angus and Angus Cross. Our cattle are monitored from birth to processing, and come with an affidavit to prove that the ranchers followed strict husbandry protocols.

PASTURE RAISED FOR 14 MONTHS

D'Artagnan Angus beef is raised on vast pastures for at least 14 months before being finished on a 100% vegetarian grain diet of barley, corn, and rye.

UPPER CHOICE MARBLING

The extensive time our cattle spend on pasture matched with a slow finishing process results in beef with robust beefy flavor and all the marbling expected from upper choice grading. Our beef is then wet-aged for a minimum of 21 days for increased tenderness.

NEVER EVER GIVEN ANTIBIOTICS OR HORMONES

Our cattle are never treated with antibiotics or administered growth stimulants EVER. We believe animals that grow naturally, consistently produce superior results in terms of flavor and tenderness.



We are committed to the highest quality and standards of animal husbandry and sustainable, humane farming practices. We partner with small farmers to bring you fresh, consistent, all-natural products. The result is superior quality meat that is tender and flavorful, containing no growth hormones or antibiotics as well as premium charcuterie, mushrooms, truffles, and other prepared goods of the same high caliber.

AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT Beckon (Denver, CO)

JAPANESE WAGYU

F1 BREEDING

MARBLING
SUPERIOR
TO PRIME

JAPANESE
TRADITIONS

RAISED ON SMALL
FAMILY FARMS

NEVER EVER
GIVEN ANTIBIOTICS
OR HORMONES

• Now part of the Fortune Fish & Gourmet family •

JAPANESE WAGYU BEEF



D'Artagnan's famed Japanese beef is raised by Japanese beef masters who have developed protocols which, like many things in Japan, have been taken to the level of art. A network of farmers in southern Japan raise the Black Kuroge cattle to exacting specifications and take the concept of a "small farm" to the extreme. Many raise only four Wagyu cattle at a time, which means the cattle receive a lot of attention and personalized care.

FEATURES & BENEFITS

- **GRADE A5**

Our Japanese beef is graded as "A5" - the highest grading possible. Each piece of beef is scored for yield and quality, and then within quality, specifics like: color and brightness, firmness and texture, color, luster, and quality of fat.

- **BLACK KUROGE**

Black Kuroge cattle traditionally score higher and are more revered in Japan than the Tajima breed of cattle most commonly associated with Kobe Beef.

- **BMS 10+**

Pasture raised and grass-fed for 9 months, then grain-fed on high-grade rice plants, wheat, and hay for 2+ years. Allows our cattle to reach the highest attainable values on the marbling scale with a BMS of 10-12.

- **FULL AUTHENTICITY**

All Japanese cattle are affixed with an individual identification number and information like the date and place of birth & bloodline of the parents. They are closely tracked, and this information is used for certification purposes.



IMAGE CREDITS: LEFT - Gravitas
(Washington, D.C.)

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FEATURED AT UCHI (AUSTIN, TX)

DOMESTIC WAGYU

FI BREEDING

MARBLING
SUPERIOR
TO PRIME

JAPANESE
TRADITIONS

RAISED ON SMALL
FAMILY FARMS

NEVER EVER
GIVEN ANTIBIOTICS
OR HORMONES

DOMESTIC WAGYU BEEF



D'Artagnan American Wagyu Beef is humanely raised on small family ranches, where they spend most of their lives on open pastureland. These cattle are then finished in the traditional Japanese way with a regulated diet of 7 wholesome grains that encourage the Wagyu cattle's natural propensity to develop intense marbling. This marbling results in exquisite taste and tenderness and is the hallmark of Wagyu beef.

FEATURES & BENEFITS

- **F1 BREEDING**

We select only the best Japanese genetics because the high marbling, tenderness, and palatability of the meat are determined by the genetic composition of our cattle. Our F1 cattle breed is a mix of a Tajima Bull and an Angus Dame.

- **MARBLING SUPERIOR TO PRIME**

We offer several options of Wagyu Beef with grading scores of BMS 5-6, BMS 6-7, and BMS 8+.

- **SMALL FAMILY FARMS**

Humanely and sustainably raised on open pasture for a minimum of 15 months before being transitioned into the Japanese feeding program.

- **JAPANESE TRADITIONS**

Following Japanese traditions, a strict diet of 7 wholesome grains further develops the marbling and tastes that Wagyu beef is famous for.

- **NEVER EVER GIVEN ANTIBIOTICS OR HORMONES**

Truly all natural - our Wagyu beef is never administered antibiotics or growth hormones.



We are committed to the highest quality and standards of animal husbandry and sustainable, humane farming practices. We partner with small farmers to bring you fresh, consistent, all-natural products. The result is superior quality meat that is tender and flavorful, containing no growth hormones or antibiotics as well as premium charcuterie, mushrooms, truffles, and other prepared goods of the same high caliber.

AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT CROWN SHY (New York, NY)

GREEN CIRCLE CHICKEN

Air-chilled
for full, rich,
concentrated
flavor and
crispy skin

100%
VEGETARIAN-FED

free-range

CERTIFIED HUMANE

NEVER EVER
GIVEN ANTIBIOTICS
OR HORMONES

• Now part of the Fortune Fish & Gourmet family •

GREEN CIRCLE CHICKEN



D'Artagnan's Green Circle Chicken program is a throwback to the ways of old when chickens were raised on small, family farms for personal consumption. We take the best Rock Cornish chickens and feed them a diet of wholesome grains and actual vegetable scraps that are free of growth hormones and antibiotics. This vegetable diet results in chickens with outstanding flavor.

This is how chicken tasted before the advent of factory farms.

Unlike most commodity poultry, our chickens are always air-chilled, never water-chilled. The air-chilling process guarantees our chickens have no additional water weight leading to better post-cooking yields, with a deeper flavor profile and pristine skin.

Beyond a "vegetarian diet," our chickens are fed actual vegetables from local farms and farmers markets, as a supplement to wholesome grain feed of corn and soy.

FEATURES & BENEFITS

- **Certified Humane®**

Raised and handled according to Humane Animal Farm Care's stringent welfare policies, which consider every aspect of life from the farm's design and the skill and training of the farm workers, to animal interaction and transport before harvest.



- **NEVER EVER**

Our birds are never, ever administered antibiotics or growth hormones.

- **FREE-RANGE**

Green Circle Chickens are raised free-range, with full access to pasture and more than twice the barn space of commodity chickens.

- **AIR-CHILLED**

Air-chilled for maximum flavor and NO added or retained water weight resulting in meat with a deeper flavor profile and crispy skin.

- **SMALL FAMILY FARMS**

Our network of small Amish and Mennonite family farms are environmentally responsible and practice sustainable farming methods.

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AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT CASA TUA (MIAMI, FL)

AIR-CHILLED CHICKEN

Air-chilled
for full, rich,
concentrated
flavor and
crispy skin

100%
VEGETARIAN-FED

Vertically
Integrated Farm

NEVER EVER
GIVEN ANTIBIOTICS
OR HORMONES

• Now part of the Fortune Fish & Gourmet family •

AIR-CHILLED CHICKEN



D'Artagnan's founder, Ariane Daguin, has a saying: "A happy chicken is a tasty chicken." That philosophy remains the driving principle behind D'Artagnan's chicken programs.

You can see and taste that vision in our chickens. Our Amish and Mennonite farmers ensure every chicken is raised to exacting standards by housing these delicious birds in low-stress, open-air barns with plenty of room to roam. Each bird is fed a diet free of growth hormones and antibiotics.

Unlike most commodity poultry, our chickens are always air-chilled, never water-chilled. The air-chilling process ensures our chickens retain no additional water weight, leading to better post-cooking yields, a deeper flavor profile and pristine skin.

FEATURES & BENEFITS

- **FREE-ROAMING**

Rock Cornish chickens are allowed to roam free in stress-free, open-air barns which contain twice as much space as traditional commodity chicken barns.

- **VERTICAL INTEGRATION**

Vertically integrated farms are responsible for all aspects of raising chickens, from growing the feed to raising and processing the birds.

- **ANTIBIOTIC AND HORMONE FREE**

Locally grown vegetarian feed is free of any antibiotics or growth hormones. Truly a "Never-Ever" product!

- **AIR-CHILLED**

The air-chilled processing reduces the excess water weight common in commodity poultry, producing better yields with a more concentrated taste and skin that is never waterlogged.

IMAGE CREDITS: SHY BIRD (CAMBRIDGE, MA)

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AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT Quality BISTRO (NEW YORK, NY)

POUSSIN

Processed at
Farm Level for
Lower Carbon
Footprint

Tender, delicate
texture

Raised in
Open Air Barns

Antibiotic and
Hormone Free

POUSSIN



D'Artagnan Poussin, also known as Spring Chicken, is a culinary delight. These young birds are truly the veal of chicken, with a tender and delicate meat and mildly sweet flavor.

Our poussin are raised on small family farms that adhere to the strictest standards of humane animal treatment and are processed at farm level for a lower carbon footprint.

Poussin, at 16-20 ounces, make for an impressive presentation when served whole. Available either semi-boneless or bone-in.

FEATURES & BENEFITS

- No Antibiotics or Hormones
- Raised in Open Air Barns
- Processed at Farm Level for Lower Carbon Footprint
- Tender, delicate texture



We are committed to the highest quality and standards of animal husbandry and sustainable, humane farming practices. We partner with small farmers to bring you fresh, consistent, all-natural products. The result is superior quality meat that is tender and flavorful, containing no growth hormones or antibiotics as well as premium charcuterie, mushrooms, truffles, and other prepared goods of the same high caliber.

1-800-DARTAGNAN

www.dartagnan.com

AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT THE INN AT LITTLE WASHINGTON (WASHINGTON, VA)

DOMESTIC LAMB

RAMBOUILLET
AND SUFFOLK

HERITAGE BREEDS

100%
GRASS-FED

CERTIFIED HALAL

RAISED ON SMALL
FAMILY FARMS

NEVER EVER
GIVEN ANTIBIOTICS
OR HORMONES

• Now part of the Fortune Fish & Gourmet family •

DOMESTIC LAMB



Our young lamb is raised in the Rocky Mountains by a small cooperative of careful and responsible ranchers dedicated to producing premium lamb using sustainable farming practices. The sheep thrive on high-altitude pasture in a stress-free outdoor environment and are never given antibiotics or hormones. The result is a tender and mild tasting lamb with no gamey flavor. They graze in vineyards to reduce heavy equipment use while replenishing nutrients and microbes in the soil while providing benefits to the land through fertilization, erosion mitigation and wildfire suppression.

FEATURES & BENEFITS

- **SHEEP ARE RAMBOUILLET AND SUFFOLK HERITAGE BREEDS**

These Breeds are known for producing quality meat. While the industry standard is one year old or more, our lambs are processed at just 6-9 months at a dressed weight of 50-60 lbs to ensure consistent sizing and the most tender lamb on the market.

- **Conservation of Natural Resources**

Our co-op of small farms have farming practices aimed at the conservation of natural resources for future generations of farmers. Over 95% of the property is run by solar and wind energy.

- **100% GRASS-FED**

D'Artagnan lambs are raised on pastures filled with native grasses, as well as snowberry bush and bluebell flowers. They are finished with a minimal grain supplement (no animal by-products). This produces larger cuts with exceptional tenderness and mild flavor.

- **FARM TO TABLE TRACEABILITY**

Strict quality controls and farm-to-table traceability guarantees consistent sizing and adherence to exact butchering specifications.

- **NEVER EVER GIVEN ANTIBIOTICS OR HORMONES**

Never administered antibiotics, hormones, or growth-stimulants, our lamb is natural, lean, and nutritious.

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AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



West Country Lamb

PREMIUM
BOUTIQUE LAMB,
TENDER & MILD

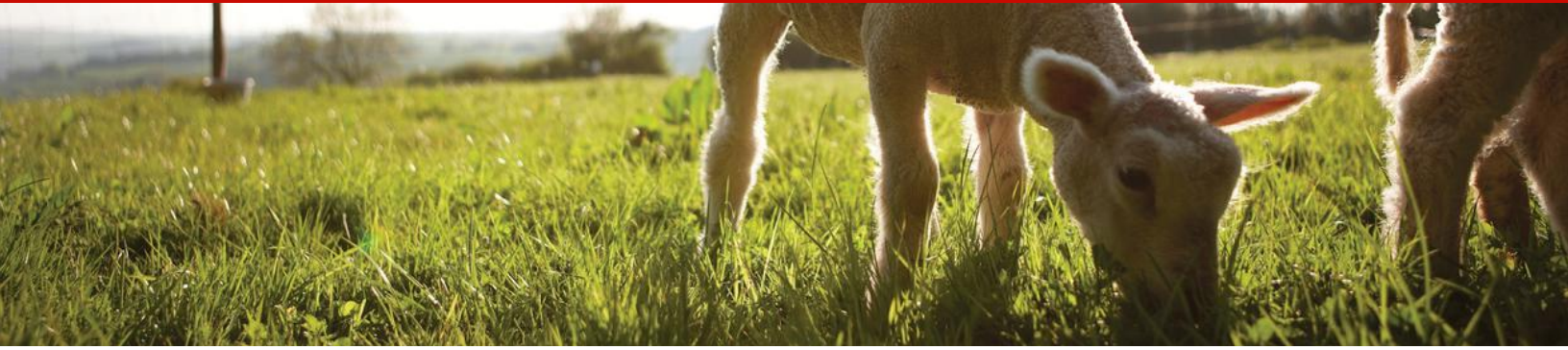
PGI-CERTIFIED,
SOURCED FROM
ENGLAND'S
WEST COUNTRY

100%
GRASS-FED
& FINISHED

NO FEEDLOTS
OR FINISHING
FARMS

• Now part of the Fortune Fish & Gourmet family •

west country lamb



Our exclusive premium English lamb program features young, 100% grass-fed lamb from traditional farms in England's West Country, a region with Protected Geographical Indication status that is known for its exceptional lamb. To earn the PGI label, lamb must be born, raised, and harvested in the West Country region, renowned for producing high-quality lamb for generations. The lambs are entirely pasture raised, with no feedlots or finished farms used. Appreciated around the world, this is the first time West Country Lamb is available in the U.S., and only from D'Artagnan and Fortune Fish & Gourmet.

FEATURES & BENEFITS

- Sourced from Dorset, Cornwall, Devon, Gloucestershire, Somerset, Wiltshire counties
- Raised by traditional methods, with full traceability
- Farm assured, Red Tractor certified for animal welfare
- PGI-Certified, grass-fed, pasture-raised, no confined feedlots
- All feeding on pasture, animals free to roam
- No subtherapeutic antibiotics, no added hormones
- Premium English lamb, 35-42 lb. carcasses, hand butchered and fabricated
- Chef-ready, crafted by expert butchers, consistent sizing
- Superior quality: tender and mild

code	product	avg pc weight	pcs per pack	packs per case
ZLAMUKL001	FROZEN FRENCH RACK	20.5OZ AVG	2/PK	6PK/CS
ZLAMUKL005	FROZEN HINDSHANK	16.5OZ AVG	2/PK	4PK/CS
ZLAMUKL010	FROZEN NECK FILLET	10OZ AVG	2/PK	8PK/CS
ZLAMUKL015	FROZEN BI SHOULDER / HENRY	20-OZ-AVG	3/PK	4PK/CS
ZLAMUKL020	FROZEN BO LOIN CAP-ON	12-OZ AVG	2/PK	8PK/CS



Since 1985, D'Artagnan has grown from a one-truck, two-employee business to a nationally recognized brand that redefined the meat industry by offering organic, antibiotic- and hormone-free meats years ahead of consumer demand. Supported by a network of independent farmers and ranchers committed to producing the highest quality, most flavorful, and conscientiously raised meat possible, D'Artagnan continues to deliver premium foods as part of Fortune Fish & Gourmet. To place an order, please contact your sales consultant.



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FISH & GOURMET
THE SEAFOOD & GOURMET SPECIALISTS

WWW.FORTUNEFISHCO.NET

AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT CHICA (LAS VEGAS, NV)

AUSTRALIAN LAMB

Dorset Breed
"Prime Breed"
of Australia

100%
GRASS-FED

CERTIFIED HALAL

RAISED ON SMALL
FAMILY FARMS

NEVER EVER
GIVEN ANTIBIOTICS
OR HORMONES

• Now part of the Fortune Fish & Gourmet family •

AUSTRALIAN LAMB



Our 100% grass-fed lamb is the product of a clean, natural and free-range environment. Raised humanely by family farmers in Colac, Victoria, a region in Southeast Australia known for its mineral-rich volcanic plains and plush grasses, these Dorset breed lambs graze on spacious pastures of rye and clover. Dorset lambs are designated as “Prime Lamb” in Australia for their high meat-to-bone ratio and lean, tender meat. It also features full traceability from a Livestock Identification System that can track every cut back to a single animal from a single farm.

FEATURES & BENEFITS

- **PRIME DORSET BREED**

Processed at a young age of 9 months, which ensures a clean-tasting meat that is tender and never gamey.

- **SMALL FAMILY FARMS**

The family farms of four cooperative are all located within 100 miles of the processing facility, limiting travel-related stress on the animals. Every cut is traceable to a single animal from a single farm.

- **FRESH CHILLED**

D'Artagnan's Australian lamb is fresh chilled – never frozen at any point, as are many other lamb products that claim to be fresh.

- **Stress-Free Life, from Farm to Processing**

Raised in idyllic conditions and free to graze the mountain pastures, the lamb is happy and stress-free by the highest standards of animal husbandry.

- **100% GRASS-FED**

Our 100% grass-fed lamb is the product of a clean, natural environment in Colac, Victoria, a region in Southeast Australia known for its mineral-rich volcanic plains. The animals feed freely off plush pastures of rye and clover.

IMAGE CREDITS: RIGHT - KIRAN's (HOUSTON, TX)

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AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT VICTORIA & ALBERT'S (ORLANDO, FL)

BERKSHIRE PORK

100%
BERKSHIRE-SIRED

100%
VEGETARIAN-FED

CIRCULAR
AGRICULTURE
FARMING

HUMANELY RAISED
AND TREATED

NEVER EVER
GIVEN ANTIBIOTICS
OR HORMONES

• Now part of the Fortune Fish & Gourmet family •

IMAGE CREDIT:

BERKSHIRE PORK



D'Artagnan Berkshire pork comes from a cooperative of small farms near the Ozark Mountains, where the hogs are raised humanely with full access to pasture, and never given any antibiotics or hormones. A clean diet and natural lifestyle bring out the best in these 100% Berkshire-sired hogs and produces meat that is deep red in color, highly marbled, and intensely tender with a sweet flavor profile.

FEATURES & BENEFITS

- **100% BERKSHIRE-SIRED HOGS WITH TRACEABLE HERITAGE LINES**

Our Midwestern cooperative of small hog farms follows strict traceability protocols.

- **Circular Agriculture Farming**

Farmers practice sustainable circular agriculture, which emphasizes the health of the soil used to grow feed and controls the amount of waste that returns to the soil in a way that is more in tune with nature.

- **INTENSE MARBLING**

The Berkshire breed's body make-up naturally develops intramuscular fat for intense marbling in every cut.

- **DEEP RED COLOR AND HIGH PH LEVEL**

Berkshire hogs produce muscles with a high pH level, giving the meat its characteristic deep red color and excellent moisture retention.

- **Humanely Raised and treated**

Our Berkshire Hogs are allowed all their natural rooting behaviors and have access to shelter, hoop houses with patios and deeply-bedded pens. They are guaranteed a minimum of 15 square feet of living space. There are no gestation crates: Mothers have individual houses to naturally wean their piglets. Certified Humane - by Humane Farm Animal Care, HFAC, to use the "Certified Humane Raised and Handled" label on their products.

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AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT Taqueria Chingon (CHICAGO, IL)

HERITAGE PORK

100%
DUROC-SIRED

100%
VEGETARIAN-FED

Dark Ruby Meat
with Intense
Marbling

SUPERIOR
TENDERNESS

NEVER EVER
GIVEN ANTIBIOTICS
OR HORMONES

• Now part of the Fortune Fish & Gourmet family •

HERITAGE PORK



Heritage pork is known for its rich taste, darker color, and superior tenderness. D'Artagnan's Heritage Pork program combines those definitive features with our requisite standards for clean, antibiotic-free, and humanely raised meat. While commodity hogs have been genetically engineered to grow fast and lean, heritage hogs have remained virtually unchanged. The flavor of heritage pork is more pronounced, mildly nutty with a balanced profile. We source D'Artagnan's Heritage Pork from a cooperative of family-owned farms throughout the Midwest that value traditional farming practices and are committed to producing the best tasting pork in the country. Hogs are 6-7 months old and 285 lbs. at processing to provide tender meat and consistent sizing. Full traceability from farm to plate so every piece adheres to D'Artagnan's exacting standards.

FEATURES & BENEFITS

- **JUICIER MEAT**

100% Duroc-sired breed is scientifically-proven juicier than other pork, thanks in part to its shorter muscle structure.

- **SUPERIOR TENDERNESS**

The genetics of the breed, its natural foraging diet, and supplemental feed-finish combine to create remarkable tenderness.

- **RICH NUTTY FLAVOR**

Easily distinguished from commodity pork, heritage pork is more flavorful, with a rich, nutty taste to complement any preparation.

- **MARBLING**

Heritage pork contains more intramuscular fat (marbling) than commodity pork, which results in succulence and superb mouth-feel. This also helps deliver its intense flavor, while a high pH level ensures moisture retention through out the cooking process.

- **VALUED TRADITIONAL FARMING**

Our co-op of small, multi-generational farmers are deeply committed to traditional practices and a high quality of life for the animals. They use third-party auditors to ensure that animal welfare is prioritized--particularly for expectant sows, who face a high risk of physical and mental stress.

IMAGE CREDITS: RIGHT- MORIMOTO ASIA (Lake Buena Vista, FL)

At **Fortune Fish & Gourmet**, we are obsessed with flavors, textures, fragrances, and the pleasures of food. We care deeply about making the best-tasting products available to our food service and retail customers. Our experience has shown us that the most delicious products often come from smaller farms, artisans and producers. We are committed to hand selecting these outstanding foods and matching them efficiently with leading chefs and retailers.



AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT FRANCIE (BROOKLYN, NY)

ROHAN DUCK

Air-chilled
for full, rich,
concentrated
flavor and
crispy skin

Raised on a
diet of corn
and soy

CAGE-FREE

RAISED ON SMALL
FAMILY FARMS

Antibiotic and
Hormone Free

ROHAN DUCK



Developed by D'Artagnan for meaty breast and rich duck flavor, the Rohan duckling™ is a proprietary hybrid of several breeds, including the Mallard and Pekin. The breed is named after the Rohan duck of Normandy, popularized across France over centuries by the Dukes and Princes of Rohan.

FEATURES & BENEFITS

- Raised exclusively for D'Artagnan by a New York State farm that handles all stages of production
- Air-chilled for full, rich, concentrated flavor and crispy skin
- Raised on a diet of corn and soy
- Cage-free
- No hormones or steroids
- No antibiotics
- Raised on small family farms
- Processed at farm level for minimum carbon footprint

IMAGE CREDITS: FRANCIE (BROOKLYN, NY)

We are committed to the highest quality and standards of animal husbandry and sustainable, humane farming practices. We partner with small farmers to bring you fresh, consistent, all-natural products. The result is superior quality meat that is tender and flavorful, containing no growth hormones or antibiotics as well as premium charcuterie, mushrooms, truffles, and other prepared goods of the same high caliber.

AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



FEATURED AT Gabriel Kreuther (New York, NY)

PEKIN DUCK

100%
VEGETARIAN-FED

Free to Roam

Grain-based
diet produced
on the farm

Antibiotic and
Hormone Free

• Now part of the Fortune Fish & Gourmet family •

PEKIN DUCK



The Pekin duck is often called the Long Island duck because of the early proliferation of Pekin breeders in that area of New York. This large duck is a favorite for roasting whole, especially in the Peking style. Its meat is lighter with a milder flavor than either Moulard or Muscovy duck.

FEATURES & BENEFITS

- Raised free to roam in temperature-controlled barns
- 100% Antibiotic Free 100% vegetarian-fed diet with no
- hormones or animal by-products
- Tender, flavorful meat
- Natural grain-based diet produced by the farm
- Clean meat raised naturally
- No artificial ingredients
- Minimally processed

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FORTUNE
FISH & GOURMET
THE SEAFOOD & GOURMET SPECIALISTS

AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



MUSHROOM & TRUFFLES

EXOTIC
MUSHROOMS

FARMED AND
FORAGED

CULTIVATED
MUSHROOMS

WILD
MUSHROOMS

TRUFFLES

• Now part of the Fortune Fish & Gourmet family •

MUSHROOM & TRUFFLES



At D'Artagnan, we are proud of our family of small farms and foragers. Our purveyors are passionate folks dedicated to providing wholesome mushrooms. Their sustainable process is respectful of the environment, and we consider ourselves stewards of their efforts. All our mushrooms are stored at consistent temperatures in a special refrigerated room. We carefully monitor and inspect daily to ensure superior quality mushrooms. Through proper handling, rotation, and meticulous cold-chain management, we ensure, like no one else, the integrity of the mushrooms is maintained from soil to plate.

PROGRAM FEATURES & BENEFITS

- **CULTIVATED MUSHROOMS**

Our cultivated mushrooms are meticulously sourced from local farms in New Jersey and Pennsylvania. Our Shiitake is Certified Organic, and harvested earlier than other commercially raised Shiitake to produce a firmer, tighter, more rounded cap. Our Oysters have a beautiful velvet-like texture and strong abalone flavor, while our Criminis continue to be a staple in any kitchen, allowing us to be a one-stop shop for meat and mushrooms alike.

- **EXOTIC MUSHROOMS**

All our exotic mushrooms are grown domestically, are 100% Certified Organic, and are brought in several times per week. Grown in recycled glass jars or blocks, each variety has its own harvesting room with a specific temperature and humidity. Using smaller growing mediums, and removing the core and substrate, helps create a compact cluster that is high yielding and perfect for portioning.

- **WILD MUSHROOMS**

We work exclusively with trusted foragers in key production regions throughout the world to provide the freshest seasonal, wild mushrooms available. All our wild mushrooms are selected and packed by our suppliers in each country of origin, with very specific handling and quality standards. They are then checked for quality and resorted in house for our chef-friendly 2 lb. cases.

- **TRUFFLES**

We source only the only the highest quality White, Winter Black, Burgundy, and Summer Truffles. Our long-lasting relationships with farms and foragers ensures consistent quality, and importing truffles multiple times a week from France, Italy, Spain, Eastern Europe, and Australia ensures maximum freshness. When not in season, we provide canned truffle juice and slices, plus frozen truffles, all preserved at peak ripeness.

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SQUAB



SQUAB

D'Artagnan's squabs are sourced from a cooperative of small farms in California's beautiful Central Valley. The birds are raised naturally, breeding and rearing their young in nest boxes in open barns where they eat a mix of high-protein grains, including soy, sorghum and corn. The fledgling squabs have never flown and are raised until 3.5 to 4 weeks of age. No hormones or antibiotics are ever administered.

Squab is a delicacy that dates back centuries to early Asian and Arabic cultures. The rich red meat has a silky texture and a deep, robust flavor that stands up to strong flavors and marinades. Compared with many other small game birds, squab has the unique ability to stay moist during cooking. This is, in part, due to a layer of fat under its skin that renders while cooking, effectively basting the lean meat throughout the process.

Features & Benefits

- Fledgling squabs have never flown, ensuring the meat is tender and never gamey.
- The birds are raised naturally and humanely in open barns for a true, natural flavor.
- Squabs inherently possess more moisture than other poultry, contributing to dark, moist, flavorful meat.
- Squab has been enjoyed as a delicacy for centuries by kings, pharaohs, and emperors.

Commitment

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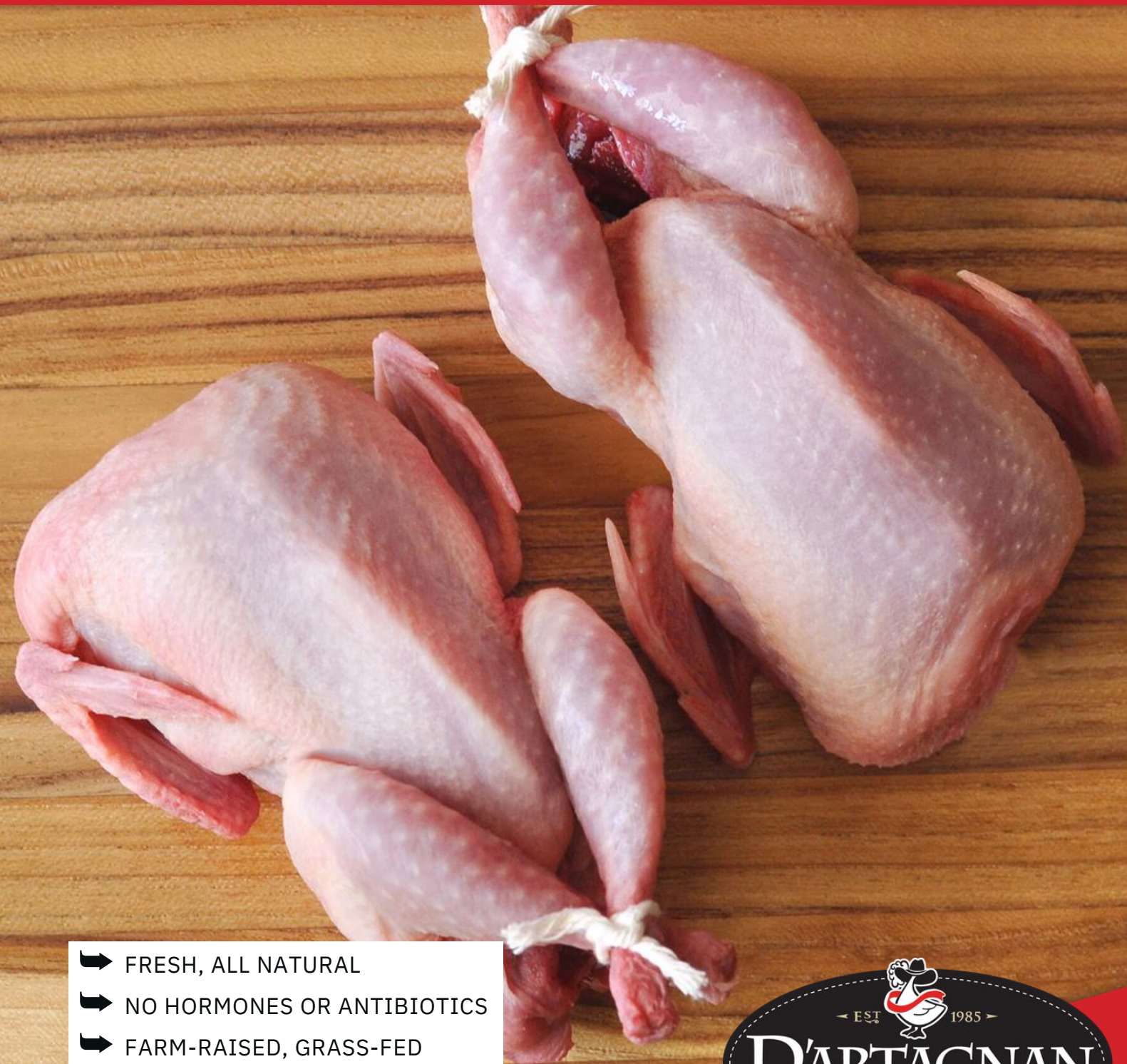
CODE	PRODUCT	WEIGHT	UNIT OF MEASURE	CASE
GAMSQU001	BONELESS SQUAB	10-12 OZ	LB	10
GAMSQU002	NEW YORK DRESSED SQUAB	18-21 OZ	LB	25
GAMSQU004	WHOLE SQUAB	16-18 OZ	LB	25

ALL PRICES AND SPECS ARE SUBJECT TO CHANGE. PLEASE ALLOW FOR VARIATIONS IN TEXTURE, SIZE AND COLOR AS NATURE IS NEVER PRECISE

EUROPEAN QUAIL



AMERICA'S FOREMOST PURVEYOR OF THE FARM-TO-TABLE MOVEMENT



- ➔ FRESH, ALL NATURAL
- ➔ NO HORMONES OR ANTIBIOTICS
- ➔ FARM-RAISED, GRASS-FED



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www.DARTAGNAN.com

EUROPEAN QUAIL



D'Artagnan is proud to be the first U.S. company to offer European Jumbo Quail. Raised by small farmers in France and Spain, our Coturnix-breed quail are grown out to 7-8 ounces, nearly twice the size of conventional domestic quail. The larger size provides a richer, more conventional flavor profile, as well as more versatile plating options. A humane and artisanal processing procedure includes dry plucking by hand and waxing to ensure a silky, smooth skin that cooks up evenly and crisp. After processing, the birds are shipped to us within 24 hours for optimum freshness.

Features & Benefits

- ➔ Jumbo Coturnix breed features higher moisture content and better meat-to-bone ratio
- ➔ No antibiotics or hormones from birth
- ➔ Fed minimally processed non-GMO cereal grain
- ➔ Air chilled for full, concentrated flavor
- ➔ Dry plucked and waxed to remove pin feathers
- ➔ Silky smooth and dry skin that cooks up crispy
- ➔ Older than the average quail on the market for a bolder flavor
- ➔ Humanely slaughtered "Etouffé"

Commitment

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CODE	PRODUCT	PACK WEIGHT	UPC	CASE
RETAIL				
GAMQUA006	European Jumbo Quail	4.75 lbs	7-36622-00051-6	10

All prices and specs are subject to change. Please allow for variations in texture, size and color as nature is never precise

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RABBIT



RABBIT

With its naturally sweet flavor and fine texture, D'Artagnan's farm-raised rabbit is the ultimate healthy meat. Rabbit offers more protein and less fat than both beef and chicken, and requires fewer resources to bring it to market. This makes it one of the most environmentally friendly meats available.

Features & Benefits

- Our rabbits are raised by a group of small family farms throughout the Midwest
 - Small farms provide us with the best possible product in terms of quality, consistency and reliability
- Californian White and New Zealand White cross breeds
 - The selected breeds are known for exceptional genetics, producing sweet and tender meat
- Rabbits are fed a clean diet of sweet alfalfa grasses, oats, wheat and barley
 - A consistent and regulated diet ensures we have an unadulterated animal, with no traces of antibiotics, hormones or other chemicals
- Rabbits are environmentally friendly
 - Because rabbits reproduce rapidly, they can be raised humanely in smaller spaces. They also consume fewer resources than cattle or chickens, making them one of the most efficient animals to farm
- We supply two sizes of whole rabbits. Fryers, or young rabbits, are raised to 3 lbs. in 8 to 12 weeks
Roasters, or older rabbits, are raised to 5 lbs. in 15 to 20 weeks
 - With two sizes available, chefs and consumers have more options to prepare this versatile protein

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CODE	PRODUCT	PACK WT	PIECE PER PACK	UNIT OF MEASURE	CASE
RABABF001	Boneless Loin	1.5 lbs	3	each	6
RABABF004	Leg B/I	2.25 lb avg	4	each	6
RABABF007	Roaster	4-6 lbs	1	each	6
RABABF008	Saddle B/I	3.4 lb avg	4	each	6
RABABF010	Fryer 2 pack case	2.75-3.25 lbs	1	case	2
FROZEN					
ZRABABF030	Bones, FROZEN	10 lb avg	1	each	1
ZRABABF031	Livers SO	2.5 lb avg	1	each	1
SPECIAL ORDER					
RABABF005	Front Quarters	5 lb avg	6	each	6

ALL PRICES AND SPECS ARE SUBJECT TO CHANGE. PLEASE ALLOW FOR VARIATIONS IN TEXTURE, SIZE AND COLOR AS NATURE IS NEVER PRECISE



BISON



BISON

Bison is the original good-for-you red meat. This nutrient-dense meat features as much protein per ounce as beef, but far less fat and cholesterol. D'Artagnan's bison are naturally raised by a cooperative of independent ranchers in the U.S. and Canada, without the use of hormones or antibiotics – ever. Never truly domesticated, bison prefer to live outdoors year-round, and graze on vast pastures with very little human interaction. Their diet is supplemented by wholesome grains and hay when grass is scarce in winter months.

The animals are processed humanely at a GFSI/SQF Level 2 Certified facility in North Dakota built and used specifically for bison, which are far larger than cattle. The carcasses are cooled down quickly in circulating cold air, unlike other programs that employ a “rinse and chill” process, which adds water weight, includes phosphates, bleaches out the beautiful deep red color of the meat, produces off flavors and odors, and adds chlorine and other chemicals found in tap water.

FEATURES & BENEFITS

- Bison meat is similar to beef, with a slightly sweet flavor profile highlighted by lean, grassy notes
- Sourced exclusively from a rancher-owned cooperative of independent families; no corporate-owned animals are part of this program
- Slaughterhouse is GFSI/SQF Level 2 certified and only processes and fabricates bison. No beef is processed there
- No “rinse and chill” cooling process, which adds water weight and chemicals to the meat
- Full traceability and source verified
- Never, ever antibiotics or hormones



CODE		PCS/PACK	AVG PACK WT	UOM
BUFABF007	B/O RIBEYE	1	9 - 12 LBS	LB
BUFABF010	STRIPLOIN	1	7 - 11 LBS	LB
BUFABF011	TENDERLOIN	1	4.5 - 5.5 LBS	LB
BUFABF018	CHUCK FLAP	1	2 LBS	LB
BUFABF019	OUTSIDE SKIRT - PEELED	2	3 LBS	LB
FROZEN				
ZBUFABF042	SHORT RIBS (CASE ONLY, 10 PER CASE)	1	2 LBS	LB

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CERVENA VENISON



CERVENA VENISON

As free-range as it gets without being wild, our venison comes from certified Cervena Red deer in New Zealand. D'Artagnan Cervena Venison is guaranteed to have been humanely pasture-raised and 100% grass-fed, with no added antibiotics or growth stimulants. This superior quality meat offers great taste, texture and health benefits. Don't be fooled by the competition, our venison arrives in a never frozen state, ensuring unparalleled freshness.

FEATURES & BENEFITS

D'Artagnan Venison stands apart from other Cervena Venison you may find in the market. Our sustainable family farms process their venison through the only single species venison plant in New Zealand. Meaning our partners are the preeminent experts in venison; there is no better source of Cervena Venison in the world.

- ➔ 100% grass-fed lean meat that is high in protein and lower in fat with less calories per serving than beef. The high meat to fat ratio translates to better yield both in preparation and on the plate.
- ➔ D'Artagnan Cervena Venison has a mild, gamey taste; distinctly venison but much more approachable than wild, domestic cousins.
- ➔ The Red and Fallow deer must be humanely raised outdoors on clean pastures in low stress, predator-free environments.
- ➔ No hormones or antibiotics are ever administered from the birth of the animals. Any animals that are given antibiotics are immediately removed and cannot be sold under the Cervena name.
- ➔ All deer must be younger than 3 years of age.

OUR COMMITMENT

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CODE ORDER	PRODUCT	WEIGHT	PIECE PER PACK	UNIT OF MEASURE	CASE
VENNZE001	STEW MEAT	5 LB AVG	1	LB	4
VENNZE003	LOIN, B/O	4.5-6 LB AVG	1	LB	4
VENNZE006	MEDALLIONS	14 OZ	4	CS	4
VENNZE007	FULLY FRENCHED RACK 8 RIBS	2.5-3 LB AVG	1	LB	4
VENNZE008	RIB CHOPS	14 OZ	4	CS	4
VENNZE010	SADDLE	16-19 LB AVG	1	LB	3
VENNZE011	NY STRIP	1.5-2 LB AVG	1	LB	8
VENNZE012	TENDERLOIN	3.5-4 LB AVG	4	LB	5
VENNZE014	TENDERLOIN, RETAIL	12 OZ	4	CS	4
VENNZE015	FALLOW SADDLE	6-8 LB AVG	1	LB	4
VENNZE016	DENVER LEG SUPREME	7-10 LB AVG	1	LB	1
VENNZE017	TRI TIP	30 OZ	8	LB	8
VENNZE018	GROUND	12 OZ	2	CS	4
ZVENNZE032	OSSO BUCCO, FROZEN	2.5-4 LB AVG	1	LB	4
			4		

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Seasonal



SCOTTISH GAME



SCOTTISH GAME

From the Highlands of Northern Scotland, our Scottish game is procured from weekend estate hunts organized exclusively for D'Artagnan. The game is truly wild, subsisting on berries, seeds, and flowers foraged in the moors and lush forests. This varied diet contributes to a distinctive flavor enjoyed by connoisseurs everywhere.

These seasonal delicacies are at their best when braised or slowly roasted.

FEATURES & BENEFITS

Brown Hare

- Compared to farm-raised rabbit, wild hare boasts darker meat and a rich flavor
- Hare works best with similarly assertive flavors

Scottish Pheasant

- Natural exercise yields leaner and more flavorful meat than farm-raised pheasants
- Foraged diet brings hints of heather to the flavor profile

Red Legged Partridge

- Plump and tender white meat with slight grassy notes
- Mildest tasting of all the game birds

Wood Pigeon

- Diet of fruits, berries, and grains results in a complex flavor that is quite gamey
- Bold taste pairs well with strong flavors like prunes, figs, red wine, porcini mushrooms, and juniper

Grouse

- Unique, commanding flavor makes it a favorite of true game lovers
- Lives in the moorlands, subsisting solely on heather sprigs
- Indigenous only to the United Kingdom

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CODE	PRODUCT	PACK WT	PIECE PER PACK	UNIT OF MEASURE	CASE
ZSCOGAM001	Whole Hare Pheasant	3-4 lb	1	LB	1
SCOGAM002	Red Legged Partridge	2 lb	1	EA	1
SCOGAM003	Wood Pigeon Young	11 oz	1	EA	1
SCOGAM005	Grouse	9-10 oz	1	EA	1
SCOGAM006		12-14 oz	1	EA	1

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WILD BOAR



WILD BOAR

D'Artagnan's wild boar is lean and rich in flavor, like the rest of our game selection. Wild Boar provides an amazingly original alternative to all your favorite pork recipes. Great when pan-seared then oven-roasted with herbs, garlic, and mushrooms.

Features & Benefits

- Truly wild, living and feeding off lush woodlands and pastures to 2.5 to 3 years old
- Natural diet of grass, roots, nuts, fruits, acorns and grains
- Produces a tender meat with a rich, slightly gamey and nutty flavor
- Deep color, lean texture and tight grain
- Never any hormones, growth stimulants or antibiotics from birth - as nature intended
- Humanely trapped in cages in Texas, where boars are considered an invasive species
- Sustainable; harvesting boars help the local agricultural community
- Slaughtered under USDA inspection

Commitment

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CODE	PRODUCT	WEIGHT	PACK	UNIT OF MEASURE	CASE
BOAWIL001	10 RIB RACK CAP ON	2.5-4.5 lbs	1	lb	8
BOAWIL005	SHOULDER BONED ROLLED & TIED	3-5 lbs	1	lb	8
BOAWIL008	SHOULDER BONED ROLLED & TIED	3-5 lbs	1	lb	8
BOAWIL009	STRIPLOIN CAP ON	2.5-3 lbs	1	lb	10
BOAWIL011	TENDERLOIN	1-1.5 lbs	2	lb	20
BOAWIL002	LEG B/I DIAMOND CUT	8-12 lbs	1	lb	4
BOAWIL010	STEW MEAT	5 lb avg	1	lb	8
ZBOAWIL031	FORESHANKS, FROZEN	1-1.5 lbs	2	lb	20

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CAVIAR



CAVIAR

D'Artagnan's Ossetra Malossol Caviar is truly sustainable, harvested from Siberian Sturgeon (*Acipenser baerii*) that are humanely-raised in the Aquitaine region of France, known for agriculture, wine and fishing. That's where we found the finest humanely-raised, sustainable caviar available. The state-of-the-art aquaculture farm combines the height of technology with painstaking artisanal methods to produce truly superb caviar and follows the strictest of animal welfare and environmental protocols.

Malossol means "little salt" in Russian and, accordingly, we use very little of it. This caviar has a natural flavor and will not overwhelm your palate with salt. The round, plump grains have a lingering and nutty flavor reminiscent of hazelnuts or fresh walnuts. With ultra-silky mouth feel and a color that ranges from clear grey to golden chestnut to deep brown, this buttery caviar is truly unforgettable.

FEATURES & BENEFITS

QUALITY AND CONSISTENCY

Each female sturgeon is individually examined and its caviar is measured for size and firmness. Specialized handlers ensure only the best product makes its way to D'Artagnan.

SINGLE CANNING

Unlike most caviar, which is often re-canned several times after leaving the farm, our caviar is canned only once at packing and is not opened again until it reaches your restaurant.

LOW SALT AND NO PRESERVATIVES

D'Artagnan Ossetra Caviar is low in salt (<4% Salinity) and uses no artificial preservatives, like borax, meaning you will enjoy the pure, unadulterated, nutty flavor and silky mouthfeel for which caviar is most prized.

SUSTAINABILITY

D'Artagnan believes in partnering with farms that practice humane and sustainable practices; our caviar aquafarm is an exemplar of environmental practices that are good for the fish and the land. For instance, the farm's waste water actually runs cleaner than the same water at entry.



CODE	PRODUCT	PACK WEIGHT
CAVOSS002	CAVIAR, 30 GRAM	30 GRAMS
CAVOSS003	CAVIAR, 100 GRAM	100 GRAMS

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Jubilee Shrimp

Discover the unique phenomenon of "Jubilee," which occurs in Mobile Bay, Alabama, and Tokyo Bay, Japan. Each summer, ideal conditions warm waters, rising tides, calm eastern winds, and cloudy skies cause oxygen-poor waters to push shrimp, crabs, and fish toward the shore, resulting in an abundance of seafood.





FJELLFISK

PREMIUM NORDIC
FRESHWATER FISH

MOUNTAIN BROWN TROUT

UNIQUE | EXCLUSIVE



True *Salmo trutta*, freshwater brown trout

Farmed in the mountainous Sirdal region of Norway

Clean, mild, and delicate flavor

Available exclusively through Fortune

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THE SEAFOOD & GOURMET SPECIALISTS

MOUNTAIN BROWN TROUT

Brown trout, *Salmo trutta*, is native to the freshwater lakes and rivers flowing from glacial heights in southern Norway's mountainous Sirdal region since the Ice Age. It was introduced into U.S. rivers for sport fishing in the late 1800s and is now considered a naturalized species. Brown trout is a highly sought-after delicacy for fly-fishing aficionados, yet there is very little commercial harvest, mostly in Europe, and limited distribution. Fortune is proud to be the first and only U.S. distributor of Fjellfisk's exceptional fish.

The fish has a mild, clean flavor and is lean, with a fine-flake texture. The unique dark-brown spotted pattern and tiny scales make it ideal for pan-sautéing. Because Fjellfisk brown trout are fed a clean diet free of antibiotics, hormones, synthetics, and GMOs, they can also be featured in raw applications. Not only is the fish a culinary novelty, but it is also extremely versatile.

WHOLE | GUTTED

2 - 2.5 LBS AVG

32201010

FILLETS | SKIN ON/OFF

12 OZ AVG

32201080

32201082

PORTIONS | SKIN ON/OFF

2 OZ - 6 OZ

32201100

32201102



PROGRAM HIGHLIGHTS

Raised in cold, clear mountain waters, Fjellfisk's brown trout grow slowly and naturally in pristine, oxygen-rich conditions with low stocking densities that support exceptional health and welfare—without exposure to lice or the use of medicines or chemicals. Balanced nutrition and responsible farming help maintain local biodiversity, ensuring healthy fish and a thriving surrounding ecosystem. Certified by the Aquaculture Stewardship Council (ASC).



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THE SEAFOOD & GOURMET SPECIALISTS



@fortunefishgourmet
www.fortunefishco.net

OUR OYSTERS

Fortune offers an extensive selection of oysters reflecting our commitment to quality, freshness, and flavor.

The program centers on East Coast oysters (Crassostrea virginica) from storied cultivators and oystermen, and includes West Coast (Crassostrea gigas) varieties, European flats, and even shucked oysters for convenience.

Our longstanding relationships with oystering families allow us to source directly and frequently. With our network of facilities and refrigerated trucks, the cold chain stretches across the nation, making fresh oysters available to everyone.

At raw bars and cocktail hours, brunches, parties, and catered events, seafood enthusiasts expect oysters. We match our customers with their perfect oysters and consult to meet restaurant needs for sizing and flavor profiles.



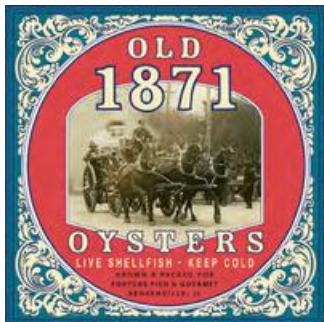
East Coast oysters are all the same species: Crassostrea virginica. So, what makes them different from each other? Nothing affects the flavor of an oyster more than its habitat. The water temperature and salt content, the strength of the tides, and the phytoplankton that oysters eat all impact the size, shape, shell, and flavor of these bivalves.

Fortune's assortment showcases an exceptional range and merroir, from the light, clean brine of BeauSoleil and Pink Moon, to the deeply cupped, buttery richness of Kumamoto and Peachtree, the bold salinity of Chunu, and the meaty, briny character of Sweet Petite and Wellfleet.



EXPLORE OUR OYSTER MAP

OUR BRANDS



Old 1871

Old 1871 oysters honor the famous Chicago fire, and the ancestors of Fortune founder Sean O'Scannlain. Their Chicago brewery survived the fire, and one of their beer labels inspired our Old 1871 logo. Our oysters thrive in off-bottom cages off the Eastern Shore of Virginia, where they feed on nutrient-rich, sweet plankton in the tranquil bays and cuts of Chincoteague Inlet, fed by the salty tides of the Atlantic Ocean. The unique ecosystem of maritime forests, salt marshes, dunes, and beaches contributes to the merroir of this oyster.

Notes: 3 to 3.5 inches, deep cup, sturdy shell, plump, juicy meats, briny burst followed by hints of celery and grass.

O'Scanny

In the flats off Plymouth, MA, strong tidal surges from Cape Cod bring the salt and nutrients that oysters need. Our O'Scanny oysters are cultivated by a family that manages the hatchery, grows them in off-bottom cages, and harvests by hand. The clean, distinctive flavor and texture are exactly what an Irishman's cold-water oyster should be: sweet and salty at the same time. Enjoy on the half shell, with a dash of whiskey, as is the Irish custom.

Notes: 3 to 3.5 inches, teardrop-shaped cups, shells hardened for quality shucking; meats are full of good liquor, sweet and salty whiskey taste, with cracker crust notes and a zip of brine.

Patriot

Patriot oysters begin their life at the tidal flats of Crowes Pasture Beach in East Dennis, MA, where the freshwater Quivett Creek and large flushing tides of Cape Cod meet. These flats are one of the few protected marine nurseries in MA, known for ample phytoplankton. The family farm starts oyster seed in French purse-style grow-out bags placed 3-4 inches off the bottom of the sea floor. The oysters are tumbled and sized biannually into trays, which are stacked and elevated. After three seasons, the oysters are tumbled for a final time and hand graded.

Notes: Teardrop-shaped cups, 3 to 3.5 inches, sturdy shells, plump, hearty meats with a firm texture and medium brine containing vegetal notes of umami, and a clean sweet mineral finish.





INDUSTRY INSIGHTS

Recent statistics show oysters are increasingly popular on menus, with an 11.9% increase in menu mentions in the past year, and a significant portion (83%) of restaurants serve 1–500 dozen weekly.

ENVIRONMENTAL IMPACT

- *Oyster reefs protect the shoreline, reducing erosion.*
- *Oysters lock carbon and nitrogen into their shells and tissues.*
- *Farmed oysters support wild populations.*
- *A single adult oyster can filter up to 50 gallons of water a day.*
- *Oyster cages attract marine life & turn farms into ecosystems that boost biodiversity.*

HEALTH BENEFITS

Oysters are a source of high-quality and complete protein containing all nine essential amino acids and omega-3. They are particularly high in vitamin B12, zinc, and copper, and are a good source of calcium, selenium, iron, and vitamin D.



SCAN FOR ALL
CATEGORIES

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CHARCUTERIE COLLECTION

CHARCUTERIE



D'Artagnan believes that food raised right tastes better. For nearly 40 years, D'Artagnan has been committed to free-range, natural production and sustainable, humane farming practices. This philosophy carries over to its charcuterie program. Every product is made from the same D'Artagnan raw ingredients that supply the finest restaurants in the country. All products are artisanally made in small batches without the use of sodium nitrates/nitrites, phosphates, artificial preservatives or colors.



WAGYU BEEF BRESAOLA

SIZE: 2-3 LBS

Made from premium, antibiotic-free wagyu beef raised in the US without any added hormones. Delicately flavored with tart sumac to balance the intense beef flavor.

CODE: CHAHAM023



WILD BOAR LONZA

SIZE: 0.75-1.75 LBS

The wild boar for this cured loin is humanely trapped in Texas, providing a robust flavor that cannot be compared to any product derived from farm-raised livestock. A hint of pomegranate offers a clean and unique flavor profile.

CODE: CHAHAM022



DUCK PROSCIUTTO

SIZE: 7-10 OZ

Sourced from NAE magret duck breast, D'Artagnan's duck prosciutto is flavored simply and has a black peppercorn kick.

CODE: CHAHAM005



TRUFFLE SAUCISSON SEC

SIZE: 6 X 6 OZ

Made with a generous amount of real black truffles for a unique, earthy flavor, this French inspired saucisson will elevate any charcuterie board.

CODE: CHASAU048

CHARCUTERIE



JAMBON DE BAYONNE

SIZE: 13 LBS, BNLS

Like Italy's prosciutto and Spain's jamón serrano, Jambon de Bayonne is France's contribution to the dry-cured ham game. The pork, process and even the salt used, Salies-de-Bearn, are PGI-certified.

CODE: CHAHAM006



SERRANO HAM, SLICED

SIZE: 5 X 2 LBS

Cured for a minimum of 18 months in Spain and sliced stateside, this high-quality time saver is perfect for large volume applications.

CODE: CHAHAM024



PÂTÉ DE CAMPAGNE

SIZE: 3 LBS

Rustic pâté made from pasture-raised heritage-breed pork, this pairs perfectly with grainy mustard, cornichons, and a fresh baguette.

CODE: PATTOR001



FOIE GRAS TORCHON

SIZE: 1 LB

Artisanally made the traditional way, this torchon boasts pure foie gras flavor, a creamy texture, and luxurious richness.

CODE: PATTOR001

CHARCUTERIE



The culmination of over 100 years of family expertise, Tempesta Artisan Salumi is rooted in the rich Calabrian legacy of making unapologetically authentic and inspired products. Tempesta founder Agostino Fiasche immigrated from Spilinga, Italy with the vision to bring the full-flavored recipes of the Old World to Chicago. The name Tempesta, a reference to the Roman goddess of storms, is a nod to the Windy City. Only the highest quality ingredients are used and no shortcuts are ever taken. True artisan craftsmanship requires no additives, preservatives or artificial colors.



COPPA PICCANTE

SIZE: 2 LBS

This air-dried heritage pork collar is rubbed with imported Calabrian chiles for a spicy bite of deep pork flavor. The lacy fat nearly melts at room temperature for a rich and luxurious mouthfeel.

CODE: Y1700060



SALAME DI MANZO

SIZE: 2.5 LBS

Wagyu beef is the base of this pork-free salami seasoned with fresh thyme, black pepper, and red wine. The smooth richness is the perfect complement to cut through the tannins of your biggest red wine.

CODE: Y1700130



'NDUJA

SIZE: 1 LB

'Nduja is Tempesta's signature product. This spicy, spreadable salami is made with Calabrian chiles and aged for up to a month for a deep and complex flavor profile. It can be enjoyed on its own or as an ingredient in a variety of dishes, from eggs and pastas to grilled meats and shellfish.

CODE: Y1700010



WAGYU PASTRAMI

SIZE: 7 LBS

Wagyu beef brisket is brined, rubbed with molasses, coriander, Calabrian chilis, and black pepper, then smoked over hardwood. Unlike any other pastrami on the market!

CODE: Y1700680



MORTADELLA W/ PISTACHIO

SIZE: 8 LBS

Pork from heritage Berkshire and Duroc hogs is the basis for what many consider the finest mortadella in America. Accented with delicious pistachios and bits of rich fat, this product is equally suited for a top-notch sandwich and a charcuterie board centerpiece.

CODE: Y1700650



CHARCUTERIE



Jamones Segovia is a fourth-generation, family-run company that produces and exports hams to more than 30 countries. They are committed to curing ham in the time-honored way: slowly and naturally in the crisp, clean mountain air.



MANGALICA HAM

SIZE: 12-16 LBS, BONE-IN / 10-12 LBS, BNLS

Wooly mangalica pigs pastured-raised on the Hungarian Steppe are the basis for these exquisite hams. A thick fat layer and pronounced marbling allow these hams to cure for 3 years, delivering a deep, nutty, and complex flavor profile.

CODE: CHAHAM012

CODE: CHAHAM013



SERRANO HAM, 18-MONTH

SIZE: 8-12 LBS

Air-cured Jamón Serrano is aged for a minimum of 18 months with only natural Mediterranean sea salt. This ham is trimmed of excess fat and ready to be sliced right from the package.

CODE: CHAHAM010



Brooklyn Cured makes artisanal charcuterie using sustainable, pasture-raised meats that are free from antibiotics. The diverse flavor profiles of the line are inspired by the multitude of culinary traditions in their home borough of Brooklyn, New York.



SMOKED COPPA W/TASSO SPICE

SIZE: 2 LBS

Made from the pork collar, the same cut used to make Italian coppa, this version is inspired by Cajun-style tasso ham. Emilia-Romagna meets the Big Easy.

CODE: Y2700020



BRESAOLA W/PORCINI & BLACK PEPPER

SIZE: 2 LBS

Like a boldly seasoned beef prosciutto, the deep, earthy flavor pairs well with arugula, Parmigiano, and nice olive oil.

CODE: Y2700010

CHARCUTERIE



For more than 50 years, Despaña has been importing specialties from some of the best small to midsize artisan producers in Spain. Their chorizo is made with naturally smoked Pimentón De La Vera paprika from Spain and a natural casing for a truly authentic culinary experience.



CHORIZO

SIZE: 5.5 LBS

Traditional chorizo is slightly spicy and deliciously smoky from the imported Pimenton de la vera. Made in the US with domestically sourced pork.

CODE: S0300010



CHISTORRA

SIZE: 12 OZ

This thin sausage is typical of the regions of Navarra, Aragon, and the Basque country, and is a bit spicier than the traditional chorizo due to its higher concentration of pimentón. Perfect for grilling and adding to sandwiches, and egg and potato dishes.

CODE: S0300135



Old World craft meets New World flavor! Smoking Goose partners with small, family farms in Indiana and neighboring states to source meats raised as nature intended: no gestation pens, antibiotic free, 100% vegetarian fed, and no growth promotants.



COPPA

SIZE: 3 LBS

Sliced thinly, coppa brings a little heat and silky, contrasting texture to charcuterie boards. Layer with arugula and ricotta salata or toss with cannellini, escarole, and red onion.

CODE: Y0561001



GUANCIALE

SIZE: 1-2 LBS

Pork jowl cured with garlic, juniper berries, black peppercorns, bay leaves, nutmeg and red wine. Adds depth and richness to sauces, including classic carbonara and amatriciana.

CODE: Y0561003

CHARCUTERIE



Upholding a tradition of quality since 1861, Salumi Boschi Fratelli offers a wide assortment of PDO (Protected Designation of Origin) and PGI (Protected Geography Indication) products. Using time honored methods with a contemporary approach culminates in the highest quality products Italy has to offer.



PROSCIUTTO DI SAN DANIELE, 16-MONTH

SIZE: 16-17 LBS

This ham can only be made in San Daniele del Friuli, a small town of 8000 nestled between the Dolomite mountains and fertile, low-lying pastures. The combination of cold alpine winds and warm marine breezes is perfect for drying and aging this world renowned prosciutto. The sweet, supple, soft and clean flavor is best eaten in its natural state and pairs well with bread, salumi, cheese, and fruit.

CODE: Y0700020



For centuries, the Creminelli family has passed down the tradition of crafting artisan salami in and around Biella, Italy. Cristiano Creminelli founded Creminelli Fine Meats in 2006 and relocated to Utah, where Old World traditions are blended with modern techniques to create new flavor profiles for today's palates. Small batch production ensures complete quality control. All products are made from humanely raised, antibiotic-free pork with no added nitrates.



FINOCCHIONA

SIZE: 3 LBS

A Tuscan classic! Inspired by the wild fennel fields of the region, this coarsely ground salami uses organic fennel and spices.

CODE: Y0101105



Authentic fourth-generation Italian recipes crafted from the purest ingredients: 100% vegetarian-fed pork, no antibiotics, and no added nitrates. Ever. A patient, slow-cured process results in mouth-watering meats worth slowing down to appreciate, share, and savor.



SOPPRESSATA

SIZE: 5.5 LBS

A robust salami flavored with whole black peppercorns and garlic. A memorable classic salami taste embodies all we love about this cured meat.

CODE: Y2300520

PARMACOTTO

Parmacotto relies on a thoughtful selection of raw materials and ingredients, a commitment to the highest quality, and the use of slow cooking techniques to bring out the best in their products. A benchmark in the Italian deli meats industry, Parmacotto is driven by the will to continuously improve and strives for growth and innovation.



SPECK ALTO ADIGE

SIZE: 5 LBS

Originating in the South Tyrol region of Northern Italy, this speck's unmistakable flavor comes from a unique blend of spices and its distinctive herbaceous crust. It is lightly smoked and cured in the fresh mountain air for 24 weeks.

CODE: Y0700040

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Description	Size	Origin
CHEESE COLLECTION		
Mitica Pecorino Romano DOP 5 month	16#	Raw Sheep's Milk
Ambrosi Grana Padano DOP 11 Month	10#	Raw Cow's Milk
Zerto Ricotta Salata	7#	Pasteurized Sheep's Milk
Manchego D.O. 6 Month	6.6#	Pasteurized Sheep's Milk
Ambrosi Parmigiano Reggiano DOP 24 Month	10#	Raw Cow's Milk
Gruyere AOP 6 Months	6#	Pasteurized Cow's Milk
LaClare Creamery Chevre	4#	Pasteurized Goat's Milk
Hook's Cheese 2 Year White Cheddar	5#	Pasteurized Cow's Milk
Hook's Cheese Original Blue Cheese	6#	Pasteurized Cow's Milk
Milton's Creamery Prairie Breeze Cheddar	5#	Pasteurized Cow's Milk
Jasper Hill Alpha Tolman	5#	Raw Cow's Milk
Marieke Gouda 6-9 Month	5#	Raw Cow's Milk
Deer Creek The Rattlesnake	12#	Pasteurized Cow's Milk
Sweet Grass Dairy Thomasville Tomme	6#	Pasteurized Cow's Milk
CHARCUTERIE COLLECTION		
D'Argagnan Wagyu Bresaola	2-3#	Dry Cured Beef Tenderloin
D'Argagnan Wagyu Pastrami	7#	Brined/Spiced/Smoked Brisket
D'Argagnan Duck Prosciutto	7-10oz	Dry Cured Magret Duck Breast
D'Argagnan Foie Gras Torchon	1#	Cured/Poached Foie Gras
D'Argagnan Wild Boar Lonza	1-1.75#	Dry Cured Texas Wild Boar Loin
D'Argagnan Pate de Campagne	3#	Rustic Pate made from Heritage Hogs
D'Argagnan Jamon de Bayonne	13# bnls	French Dry Cured Ham
D'Argagnan Serrano Ham, sliced	5x2#	Spanish Dry Cured Ham
Jamones Segovia Serrano Ham, 18 month	8-12#	Spanish Dry Cured Ham
Jamones Sagovia Mangalica Ham, bone-in & bnls	12-16#, 10-12#	Wooly Mangalica Ham from Hungary
Boschi Fratelli Prosciutto di San Daniele, 16 month	16-17#	Dry Cured Ham from San Daniele
Smoking Goose Guanciale	1-2#	Dry Cured Pork Jowl
Smoking Goose Coppa	3#	Smoked Pork Collar
Tempesta Coppa Piccante	2#	Air Dried Heritage Pork Collar
Brooklyn Cured Smoked Coppa w/ Tasso Spice	2#	Cajun Style Pork Collar
Brooklyn Cured Bresaola w/ Porcini & Black Pepper	2#	Boldly Seasoned Beef Prosciutto
Parmacotto Speck Alto Adige	5#	Northern Italian Smoked Ham
Tempesta 'Nduja	1#	Spicy Spreadable Salami
Tempesta Salame di Manzo	2.5#	Wagyu Beef, Black Pepper, Red Wine
D'Artagnan Mortadella w/ Pistachio	8#	Heritage Berkshire and Duroc
Olli Sopressata	5.5#	Classic Italian Salami: Black Pepper/Garlic
Creminelli Finocchiona	3#	Wild Fennel Pork Salami
Despana Chorizo	5.5#	Traditionally Spiced and Smoked Chorizo
Despana Chistorra	12oz	Basque Chorizo: Spicier



BACON



BACON



D'Artagnan's bacon is naturally smoked over real applewood chips and made without any artificial nitrates, nitrites or preservatives. The pork used is from heritage-breed hogs raised humanely without any antibiotics, added hormones, or growth promotants. Bacon has been a favorite D'Artagnan staple for most of the company's 40-year history.



HERITAGE SLAB BACON

SIZE: 7.5-10 LBS

CODE: BACABF002



HERITAGE THICK SLICED BACON

SIZE: 15 LBS

CODE: BACABF003



Nueske's dedication to the highest standard of quality is unwavering. The finest meats are meticulously hand selected and patiently smoked to perfection using an authentic blend of spices and traditional Old World European techniques passed down through three generations. With its rich and intense smoky flavor, Nueske's bacon is the exclusive choice of top chefs nationwide and has earned many prestigious awards.



APPLEWOOD SLAB BACON

SIZE: 13 LBS

CODE: J2902135



APPLEWOOD THICK SLICED BACON

SIZE: 5 LBS

CODE: J2902170



NOW DELIVERING TO THE WEST COAST

For more Information,
Reach out to Jeanette Reitz:

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 Chef Connector

