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JUNE 2024 | A SAMUELS SEAFOOD MAGAZINE

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premium seafood

ARAGOSTA

A european culinary gem
in th heart of St. George, UT

Samuels Spotlight

Aragosta: A European culinary gem in the heart of St. George, UT

By Lily Cope



Nestled in the heart of picturesque St. George, Utah, near the borders of neighboring Nevada and Arizona, lies a European-inspired culinary gem: Aragosta. This distinguished restaurant, whose name translates to "lobster" in Italian, has been delighting diners for nine years under the expert guidance of Executive Chef Imi Kun.

Chef Imi Kun brings a wealth of experience and a touch of prestige to Aragosta. His illustrious career includes serving European royalty and former U.S. presidents, a testament to his exceptional culinary skills and dedication to his craft. Under his leadership, Aragosta has become synonymous with fine dining, attracting both locals and visitors seeking an exquisite dining experience.

Originally located elsewhere, Aragosta moved to its current home in the historic Bell Tower four years ago. The restaurant's Tuscan-style décor creates a warm and inviting atmosphere, perfect for both intimate dinners and special occasions.

Guests are drawn to Aragosta not only for its refined atmosphere but also for its guest-oriented service and daily specialties, ensuring a unique experience with each visit.

The menu at Aragosta is a testament to European culinary excellence. Highlights include succulent lobster tail, a pan-seared Chilean sea bass fillet topped with a butter of caviar, blackened and broiled Alaskan salmon, jumbo shrimp, and U8 sea scallops served with a choice of pasta. Each dish is crafted with fresh ingredients, offering a taste of luxury that keeps patrons coming back for more. The Euro-influenced menu reflects Chef Kun's commitment to bringing the flavors of Europe to the heart of Utah.

What customers enjoy most about Aragosta is the combination of its nice ambiance, welcoming atmosphere, and a wide array of fresh, fine dining options. The restaurant offers an exceptional setting for occasion dining, whether it's a romantic dinner, a family celebration, or a gathering with friends. The warm atmosphere

and attentive service ensure that every visit is memorable.

Reservations at Aragosta are recommended, a testament to its popularity and the desire for an assured dining experience. The restaurant has earned accolades for its exceptional service and cuisine, being named the Best of Southern Utah for four consecutive years. This recognition highlights Aragosta's commitment to excellence and its status as a premier dining destination in the region.

In Aragosta, guests find more than just a meal; they discover a dining experience that celebrates European culinary traditions in a setting that feels both sophisticated and inviting. Whether for a celebratory dinner or a memorable night out, Aragosta stands as a beacon of fine dining in Southern Utah. With Chef Imi Kun at the helm, Aragosta continues to set the standard for culinary excellence, offering a slice of European-inspired heaven right in the heart of St. George.



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JAKO:

A Company with a Heritage Rooted in Fishing

Established in 1936 in Huizen, the Netherlands, Gebr. Kooy has been a renowned and respected presence in the fishing industry for nearly 100 years. Their company has a rich heritage rooted in the former fishing town near the Zuiderzee, and was founded by Jan Kooy, the man whose name is the basis behind the brand “JAKO”. With a legacy spanning nearly a century, Gebr. Kooy continues to be a leading supplier of premium seafood to the Netherlands and beyond. Today, they are proud to be led by the 4th generation of the Kooy family who are dedicated to upholding the same values of excellence and integrity that Jan instilled many years ago. In 1987, Jako Fish Inc. was founded in Toronto, Canada as the North American representation of Gebr. Kooy and its brand, JAKO. With both Gebr. Kooy and Jako Fish being family-run and operated businesses, customers can count on a level of service and commitment that will exceed expectations, and that has helped to build the name JAKO into the trusted and respected brand that it is today.

Renowned worldwide for its exceptional quality, JAKO is synonymous with excellence. They take pride in



providing their clients with a consistently premium product they can trust. All of their products come directly from the source and undergo processing or freezing in their own dedicated production facility. This approach enables them to manage and oversee the entire production process from beginning to end, while also providing the most competitive prices possible. Every piece of fish they source is meticulously selected by their experienced buyers from top-tier fishing vessels and esteemed partners who adhere to their strict quality standards, ensuring that they consistently surpass their clients' expectations. Thanks to their extensive global network combined with their adaptability, they are able to offer a diverse range of fish to meet the demands of their customers, while upholding their worldwide reputation for impeccable quality, service, and fast and reliable delivery. This sets them apart as a preferred seafood supplier.

With JAKO, customers can be assured only the finest seafood reaches their production facilities. Their production facility operates with advanced technology and is staffed by a team of skilled experts who are dedicated to upholding their stringent quality standards. Their top priority is quality assurance. At Gebr. Kooy and Jako Fish,

their products receive no injections or treatments which ensures beautiful, 100% natural seafood that customers can trust. Preserving authentic taste and texture is what sets JAKO apart from other brands, and it's why they have gained international recognition for exceptional quality. Rest assured, their commitment shines through in every product they offer, delivering the highest quality seafood to their valued customers. They are proud the brand JAKO is asked for by name and trusted by chefs, restaurants, and businesses worldwide. With JAKO, customers can savor the assurance of unrivaled quality and embrace the purity of nature in every delightful bite.

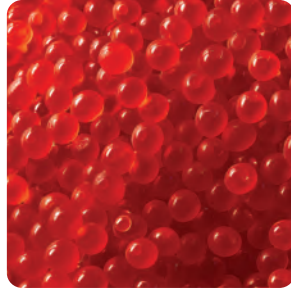
They began their relationship with Samuels Seafood Company early in 2021 and have since been supplying them with various sizes of Dover Soles as well as other exceptional fresh and frozen seafood. With Samuels Seafood Company also being a family-owned business, they share many of the same values and service goals, while also understanding the meaning and importance of providing top quality seafood under a brand name they are proud to stand behind. They look forward to continuing to build on this relationship and hope to expand to even more markets and products in the future.



Sizzling June Specials



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2.2 lb Unit
\$12.99 ea
MAS22



RED TOBIKO
From Japan
1.1 lb Unit
\$22.99 ea
RRT



CLEANSED SEPIA
Whole
22 lb Case
\$5.99 lb
SEPIACL



HADDOCK FILLET
8-10 oz
10 lb Case
\$4.99 lb
HADPF



COOKED SHRIMP
51/60 Count
Farm Raised
\$5.30 lb
5160CK



ROYAL MIYAGI OYSTER
60 Count
From British Columbia
\$0.90 ea
MIOY



BEAU SOLEIL OYSTER
100 Count
From New Brunswick
\$1.40 ea
BSOL



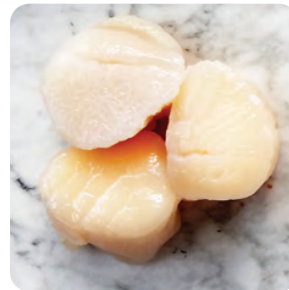
PACIFICO STRIPED BASS
Fresh
Skin On Fillets
\$21.95 lb
MXBF



PACIFICO STRIPED BASS
Whole Fish
3-5 lb
\$10.25 lb
MXB35



BACKFIN CRABMEAT
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Blu Brand
\$15.99 lb
PB107



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HOKU12



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