



FISH TALES™

SEPTEMBER 2024 | A SAMUELS SEAFOOD MAGAZINE

WEST COAST EDITION

BERKWOOD FARMS

A model for sustainable agriculture and community engagement



SEPTEMBER SPECIALS

Get ready for Fall savings

VINTNER GRILL

Las Vegas' oasis for upscale, European dining

Samuels Spotlight

Vintner Grill Las Vegas' Oasis for Upscale, European Dining

By Zach Blumberg



Vintner Grill, once an unassuming office building, has transformed into a culinary gem in the heart of Summerlin, Las Vegas. The brainchild of Michael Corrigan, known for his work with Roadrunner and Agave Mexican Grill, Vintner Grill offers a dining experience that's as unique as its origins.

The menu at Vintner Grill is a masterful fusion of French, Spanish, and Italian influences, with seafood sourced from Samuels playing a starring role. One of the standout dishes is the pan-seared halibut, paired with couscous, sweet tomatoes, orzo, baby spinach, and finished with a bright lemon gremolata—a zesty Italian condiment made from garlic, lemon zest, and finely chopped parsley. Another crowd favorite is the bouillabaisse, a classic French seafood stew. Vintner Grill's version brims with mussels, clams, shrimp,

scallops, calamari, and whitefish, all simmered in a rich tomato saffron broth. The seared Mediterranean sea bass is yet another highlight, served alongside marbled baby potatoes, haricots verts, and baby heirloom tomatoes, all beautifully complemented by a Meyer lemon beurre blanc.

Dining at Vintner Grill is as much about the atmosphere as it is about the cuisine. The restaurant's intimate, romantic setting is enhanced by its unique layout, a remnant of its past life as an office building. Low ceilings create a cozy, inviting ambiance, while the small, private nooks—once office cubicles—offer a sense of seclusion rarely found in public dining spaces. This carefully curated environment works in harmony with the menu, much like the ingredients in the bouillabaisse, where individual elements combine to create a truly extraordinary experience.



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Berkwood Farms:

A Model for Sustainable Agriculture and Community Engagement

In an era where sustainability is no longer just a buzzword but a critical necessity, Berkwood Farms stands out as a shining example of how agricultural practices can harmonize with environmental stewardship and community involvement. Located in the heart of rural America in Des Moines, Iowa, Berkwood Farms has emerged as a beacon for those who believe that farming can be both productive and responsible.

Founded in 2005, Berkwood Farms has always been driven by a mission to not only produce high-quality, 100% Berkshire Pork, but also to make a positive impact on the local community and the environment. What sets Berkwood Farms apart is its comprehensive approach to sustainability, which includes innovative farming techniques, a commitment to animal welfare, no antibiotics or hormones, and a pride in pork unmatched by competitors.

One of the cornerstones of Berkwood Farms' success is its dedication to the welfare of the animals. Sustainable and humane operations used on all farms ensures that the earth friendly production practices are used to establish an ecologically sustainable farming environment.

In addition to its organic practices, Berkwood Farms has an unbelievable track record in meat quality. Why settle for a pale imitation when you can have the real thing? Berkwood Farms 100% certified pure heirloom Berkshire pork is distinctive for its rich ruby color and exquisite marbling, tenderness, and depth of flavor. Don't just take our word for it. In 1992, the National Pork Board tested nine sire lines for their meat and eating quality. Berkshire pork placed first in nineteen of twenty traits, including loin color, loin tenderness, loin marbling, best tasting, superior moisture content.



Berkwood Farms Kurobuta Pork is cut fresh and hand inspected for the quality of each cut, its visual constancy, and above all, its consistent flavor. This juicy, delicious ruby red pork is unlike anything you have ever tasted and is simply unmatched.

Berkwood Farms Kurobuta pigs the way nature intended. Pigs are never given added hormones or growth promotions and have plenty of land to roam and play. In fact, Berkwood Farms standards meet and exceed all other welfare standards because happy pigs taste better. In addition to their health and unique genetic make-up, Berkwood Farms Kurobuta pork is superior because of their vegetarian diet consisting of all-natural corn and soybeans. In conclusion, Berkwood Farms exemplifies how modern agriculture can be both productive and sustainable. By embracing organic farming methods, investing in renewable energy, and actively engaging with the community,

Berkwood Farms sets a high standard for other farms to follow. As we navigate the challenges of climate change and environmental degradation, the farm's approach offers valuable lessons in how to achieve a balance between agricultural productivity and ecological stewardship. In doing so, Berkwood Farms not only cultivates the land but also nurtures a more sustainable and connected world.





GET READY FOR FALL

SEPTEMBER 2024



SMOKED SALMON

Sliced, Sushi Style
3 lb Side
\$14.99 lb
SMKSUSHI



NORTH ATLANTIC SCALLOPS

U/12 Count
8 lb Unit, 1 Gallon
\$220.00 gal
NAU15



JAPANESE HOKKAIDO SCALLOPS

U/15 Count
1 Gallon Unit
\$175.00 gal
HOKU15



FAROE ISLAND SALMON

Fillets
3-4 lb Each
\$9.99 lb
SALPCST



BLACK COD

Wild Caught
Skin on Fillets
\$15.99 lb
BCODF



RAINBOW TROUT

8-12 oz Fillets
5 lb Unit
\$8.45 lb
RTRT



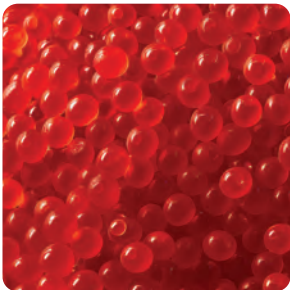
SPANISH DOVER SOLE

Farm Raised
20-25 oz Each
\$18.85 lb
CF0205



TAIL ON SHRIMP

Peeled and Deveined
8/12 Count
\$9.49 lb
812N



RED TOBIKO

From Japan
1.1 lb Unit
\$21.99 ea
RRT



CLEANED SQUID

Tubes and Tentacles
USA Caught
\$4.99 lb
SQ300



FROZEN MAHI MAHI

5-7 lb Skin on Fillet
50 lb Case
\$7.99 lb
ZMAHI57



WILD MEXICAN SHRIMP

Diamond White
21/25 Count
\$5.99 lb
2125DW1

Sale Dates: September 1 - 30

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