



FISH TALES

DECEMBER 2024 | A SAMUELS SEAFOOD MAGAZINE

WEST COAST EDITION



VERLASSO
HARMONIOUSLY RAISED SALMON

VERLASSO
ATLANTIC
SALMON

DECEMBER
SAVINGS
For those on
the NICE list

CIAO VINO
Upscale Italian dining
meets warm Vegas charm

Samuels Spotlight

Ciao Vino

Upscale Italian Dining Meets Warm Vegas Charm

By Lily Cope

Nestled in the Summerlin section of Las Vegas, far from the bustle of the Strip and near the scenic Red Rocks, Ciao Vino brings a unique blend of Italian sophistication and local warmth to the community. This intimate 75-seat restaurant, opened in late summer by owner Kevin Elder, fulfills his vision of an inviting yet refined dining experience. Executive Chef Joel Myers, formerly of the esteemed Vetri Cucina in Philadelphia, spearheads the kitchen with a dedication to quality and creativity that's felt in every dish.

Chef Joel, with a rich background in the restaurant world, has a lifelong passion for cooking that dates back to his childhood in Virginia at his father's restaurant. While working at Vetri, he developed a strong relationship with Samuels Seafood Company, a partnership he enthusiastically brought with him to Ciao Vino. For Chef Joel, seafood is core to his menu and a favorite to work with. Ciao Vino's commitment to fresh ingredients is unmistakable, with pasta, bread, sauces, and more made in-house each day. The result is a menu that balances Italian classics with a creative twist, giving guests a dining experience that is perfect for watching a game at the bar or celebrating a special occasion you won't soon forget.

Current winter menu highlights showcase Chef Joel's passion for seafood. Notable dishes include a Bigeye Tuna Carpaccio sourced directly from Samuels Seafood, a reimaged Shrimp Scampi with Texas Gold shrimp and toasted herb bread-crumbs, and a grilled Bronzino complemented by artichokes and baby carrots. For guests seeking an elevated experience, Ciao Vino also offers a refined caviar service.

The ambiance of Ciao Vino is as versatile as its menu. The upscale



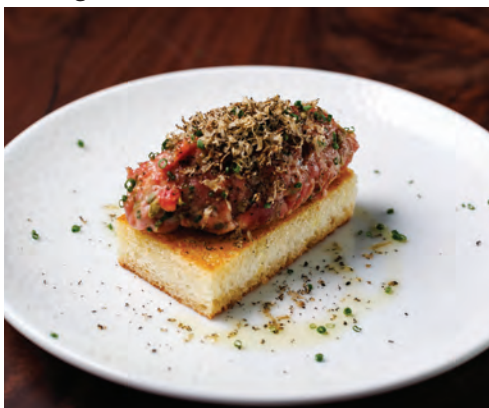
Vitello Tonnato



Rotolo

interior, adorned with crystal chandeliers, offers an elegant backdrop for any occasion. Six TVs at the bar and a spacious patio provide the perfect setting for anything from happy hour gatherings to romantic dinners. With a seasoned front and back-of-house team, attentive service, and an environment where every detail has been carefully considered, Ciao Vino stands apart from other dining spots in Vegas.

For those interested in exploring Ciao Vino, the restaurant is open seven days a week for dinner, with brunch service available on weekends. Daily happy hours run from 3-6 p.m., and they've begun hosting wine dinners and weekend specials. Reservations are recommended to ensure guests can experience this Las Vegas must-visit destination.



Beef Tartare

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Contact marketing@SamuelsSeafood.com to sponsor Fish Tales or for any other inquiries.

Verlasso Salmon

Setting the Standard for Sustainable Salmon

Not all salmon is the same. At Verlasso, it's our mission to redefine premium seafood by setting the benchmark for quality, sustainability, and innovation. Combining a careful selection process with forward-thinking environmental practices, we're crafting salmon that not only tastes exceptional but also supports a healthier planet.

The Foundation of Quality

The journey to high-quality fish begins long before Verlasso Salmon reaches your plate. We thoughtfully study our fish and select brood stock based on key traits: strength, visual appeal, optimal fat levels and exceptional flavor. This process allows us to trace the salmon on your plate back through generations, guaranteeing unmatched quality and consistency in every bite.

A Feast for the Eyes

Known for its mild flavor, gentle aroma, thick flakes, and smooth, buttery mouthfeel, Verlasso Salmon offers an unparalleled dining experience. Its premium appearance and exceptional qualities elevate any dish, from delicate sashimi to hearty baked filets, making it the centerpiece of unforgettable meals.

Logistics That Prioritize Freshness

When it comes to great seafood, freshness is paramount—and Verlasso takes every measure to preserve it. Harvested exclusively to fulfill specific orders, each fish is processed and delivered at its peak, minimizing waste and maximizing quality. Our streamlined process ensures salmon arrives at markets and kitchens with care and speed, guaranteeing every cut retains its natural flavor, quality, and premium appeal.



Sustainable Packaging for a Better Planet

Sustainability doesn't stop with our carbon-neutral operations. Our 100% recyclable cardboard packaging keeps salmon fillets fresh while protecting the environment. Made from eco-friendly materials, it combines practicality with sustainability, so you can enjoy premium salmon responsibly.

Supporting Culinary Creativity

Verlasso isn't just a seafood brand—it's a partner in culinary innovation. We support our retail and food service partners with extensive marketing efforts that showcase the versatility and appeal of our salmon. From recipe features to chef collaborations, we work to inspire creativity and help customers discover the full potential of Verlasso products.

A Commitment to Carbon Neutrality

Sustainability is at the core of

everything we do. Verlasso is proud to be a carbon-neutral production, setting the standard for responsible aquaculture. Through our partnership with GreenTicket, we've turned this commitment into action. By measuring our carbon footprint with an Environmental Product Declaration (EPD) and implementing emission-reducing initiatives across our farms, grow-out centers, and industrial plants, we're protecting the planet we call home while delivering unmatched quality.

The Verlasso Difference

Verlasso Salmon is more than just food—it's a commitment to quality, care, and sustainability. Whether as the highlight of an elegant dinner party or the hero of a casual week-night meal, Verlasso offers an exceptional experience in every bite. With its premium flavor and responsibly sourced excellence, Verlasso proves that outstanding seafood can elevate your table while making a positive impact on the world.

December Specials



FRESH HALIBUT
 Fillet
 Skin-on
\$18.50 lb
 HL1



FRESH AMERICAN RED SNAPPER
 Fillet
 Skin-on
\$25.99 lb
 RSA12F
 RSA24F
 RSAF



FRESH STRIPED BASS
 Fillet
 Skin-on, PBO
\$13.50 lb
 MXPCF



FRESH FARMED KING SALMON
 Big Glory Bay
 Dressed
\$12.95 lb
 BGBG



FRESH FARMED KING SALMON
 Big Glory Bay
 Skin-on Fillet
\$19.95 lb
 SALKFY



FRESH FARMED KING SALMON
 Big Glory Bay
 Skin-off Fillet
\$22.95 lb
 SALKFFY



BLACK TIGER SHRIMP
 U/15 Count
 24 lb Case
\$8.25 lb
 U15BTT



HEAD-ON PRAWN
 From Ecuador
 24 lb Case
\$15.99 lb
 U5WEP



CANADIAN LOBSTER TAIL
 4-5 oz Each
 10 lb Case
\$24.99 lb
 45M



NEW ZEALAND MUSSELS
 On the 1/2 Shell
 22 lb Case
\$4.25 lb
 NZ100



CHILEAN SEA BASS PORTION
 8 oz Each
 10 lb Case
\$24.99 lb
 8CSB



BAY SCALLOPS
 On the 1/2 Shell
 144 Count Case
\$120.00 cs
 S12Z

Call Your West Coast
 Sales Agent Today!
 Sale Dates: December 1 - 31

Toll-Free: 855-500-7535
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Special pricing is reserved for current West Coast account holders only. Price and availability are subject to change. Additional freight charges may apply.