



FISH TALES™

DECEMBER 2024 | A SAMUELS SEAFOOD MAGAZINE

MID-ATLANTIC EDITION



VERLASSO

HARMONIOUSLY RAISED SALMON

VERLASSO
ATLANTIC
SALMON

DECEMBER
SAVINGS
For those on
the NICE list

VALLEY GREEN INN
A historic haven for
dining and celebrations

Samuels Spotlight

Valley Green Inn A Historic Haven for Dining and Celebrations

By Lily Cope



Jumbo Lump Crab Cakes

Set against the stunning backdrop of the Wissahickon Valley in Chestnut Hill, Philadelphia, Valley Green Inn is an enchanting destination that combines history, natural beauty, and exceptional dining. With over 200 years of history, the Inn stands as a cherished landmark, offering visitors a unique blend of rustic charm and modern culinary excellence.

Owned for 25 years by Jack Ott, a one-time chef there, Valley Green Inn has thrived under his stewardship, preserving its historic significance while evolving into a beloved spot for locals and visitors alike. The restaurant's team includes Executive Chef Michael Jamison, who brings over two decades of culinary expertise, and Catering Manager Amber Atkinson, who ensures every event is flawlessly executed. Together, they create an experience that is as memorable as it is delicious.

A Historic Setting

Valley Green Inn is more than a restaurant; it's a serene escape from the city. Nestled along the Wissahickon Creek, diners are greeted with views of ducks gliding on the water and lush, tree-lined surroundings. Whether enjoying a romantic dinner, hosting a family gathering, or celebrating a wedding, the Inn's atmosphere is unmatched. "Guests often say it feels like stepping into a different world," says Chef Jamison.

Seafood at the Heart of the Menu

Seafood plays a large role at Valley Green Inn, with dishes that highlight the freshest, highest-quality ingredients sourced from Samuels Seafood. Standout menu items include:

- Seared Yellowfin Tuna with sriracha aioli, crispy wonton, snow pea shoots, scallions, and wasabi gastrique.
- Lobster Bisque paired with poached

shrimp, tarragon, and cognac-crème fraiche.

- Lobster Pasta featuring angel hair, vodka sauce, asparagus, heirloom tomatoes, and goat cheese.
- Salmon Imperial, a crab-crust Scottish salmon served with garlic mashed potatoes, asparagus, Meyer lemon, and basil.
- Surf & Turf, with filet medallions, jumbo shrimp, lobster butter, horse-radish aioli, mashed potatoes, asparagus, and crispy onion.



Salmon Imperial

- Brandy-Crusted Chilean Sea Bass paired with wild rice, a vegetable stir fry, and sesame ginger glaze.
- Jumbo Lump Crab Cakes, served with an avocado tomato salad, chipotle aioli, grilled lemon, and crispy tortilla.

A Destination for Weddings and Private Events

Under the guidance of Amber Atkinson, Valley Green Inn is also a premier venue for weddings, private parties, and other special events. The banquet area, with its stunning views of the Wissahickon Creek, provides an idyllic setting for gatherings of all sizes. "From intimate family celebrations to grand weddings, we pride ourselves on creating personalized experiences that our guests will treasure for years," says Atkinson.

Weekly specials, including a seasonal dessert menu featuring highlights like homemade pumpkin cheesecake with a gingerbread crust, keep the offerings fresh and exciting.

A Legacy of Care and Excellence

"Jack and I see ourselves as caretakers of the Inn," Chef Jamison says. "We're preserving a slice of history while offering exceptional food in a serene environment. It's a place for families, locals, and visitors to enjoy a respite from the hustle of everyday life."

Upcoming Events

As the holiday season is upon us, Valley Green Inn will feature special menus for Christmas Eve and New Year's Eve (closed Christmas Day), showcasing their dedication to creating memorable dining experiences.

Reservations and Social Media

Reservations are recommended, especially for special events. For updates, specials, and more, follow Valley Green Inn on social media.

Whether it's for a casual meal, a milestone celebration, or a serene retreat, Valley Green Inn offers a unique experience where history, nature, and culinary excellence converge.



Surf & Turf



Seared Ahi Tuna



CHEF'S CORNER

Seared Verlasso Salmon Roulade with Salmon Ceviche Roll



Ingredients

For the Verlasso Salmon Roulade:

- 1 Verlasso Salmon fillet (about 1.5 lbs)
- 1 tsp togarashi powder
- 1 tsp ancho chili powder
- ½ tsp garlic powder
- ½ tsp black pepper
- ½ tsp salt (adjust depending on togarashi salt content)
- 1 cup sushi rice, rinsed thoroughly
- 1 cup water
- 3 tbsp rice wine vinegar
- 1 tbsp mirin

For the Salmon Ceviche Roll:

- ½ lb Verlasso Salmon belly trim
- 1 tsp sriracha
- 1 tsp olive oil
- 2 tbsp fresh lime juice
- 1 pinch celery seed
- ½ tsp garlic powder
- ½ tsp onion powder
- Salt and pepper to taste
- 1 avocado, thinly sliced
- Green soy paper sheets

For Plating:

- Sriracha (garnish)
- Ginger-infused oil (drizzle)
- Reduced soy sauce



VERLASSO™
HARMONIOUSLY RAISED SALMON

Instructions

Step 1: Prepare the Verlasso Salmon Roulade

Trim the Salmon: Pin and skin the salmon fillet, reserving belly trim for the ceviche. Square off the belly flap so it folds evenly over the loin, trimming the belly to about ½ inch thick.

Season and Cure: Mix togarashi powder, ancho chili powder, garlic powder, black pepper, and salt. Season the belly flap evenly and let cure for 2 hours. After curing, gently brush off excess seasoning.

Prepare Sushi Rice: Rinse sushi rice thoroughly and cook in 1 cup water. Once cooked, transfer to a bowl and let steam for a few minutes. While hot, season with rice wine vinegar and mirin to taste. Cool rice slightly (to about 110°F).

Assemble the Roulade: Spread a layer of seasoned rice on the top of the salmon loin, then fold the cured belly flap over the rice. Tie the salmon into a roulade using kitchen twine or wrap tightly in plastic wrap to create an even tube. Let rest under light pressure to hold its shape.

Step 2: Make the Salmon Ceviche Roll

Prepare the Ceviche: Finely chop the reserved salmon belly trim. Season with sriracha, olive oil, lime juice, celery seed, garlic powder, onion powder, salt, and pepper. Mix well and let cure for 15–20 minutes.

Assemble the Roll: Lay a sheet of green soy paper on a bamboo rolling mat. Spread a thin layer of rice, leaving one edge clean. Layer avocado slices and a line of salmon ceviche. Roll tightly using the bamboo mat. Let the roll rest, sealed side down, for 5 minutes before slicing into six pieces.

Step 3: Cook and Plate

Sear the Roulade: Remove the salmon roulade from the plastic wrap. Lightly oil the surface and sear the top half with a torch or on a hot flat-top burner until golden. Let cool slightly, then slice into even rounds using a sharp knife.

Plate the Dish: Arrange roulade slices alongside ceviche roll pieces on a plate. Drizzle with ginger-infused oil and a few drops of reduced soy sauce. Add sriracha for garnish as desired.



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 weeknight 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.



TRADITIONAL STOCKFISH STEW
 Famous Sicilian Recipe
 1 Gallon Unit
\$50.00 gal



December Specials



**COCKTAIL-SIZE
BLINI**
36 Count Pack
Frozen
\$9.75 ea



**PADDLEFISH
CAVIAR**
Memphis Gold
1 lb Unit
\$297.50 ea



**WARM WATER
LOBSTER TAILS**
10-12 oz
10 lb Case
\$19.75 lb



**FRESH MARGARITA
CRABMEAT**
From Venezuela
Lump
\$11.75 lb



**WILD PERUVIAN
WHITE SHRIMP**
U/6 Count
5 lb Box
\$19.75 lb



**QUICK-PEEL
SHRIMP**
8/12 Count
20 lb Unit
\$9.75 lb



**PEELED & DEVEINED
TAIL-OFF SHRIMP**
U/15 Count
10 lb Case
\$7.75 lb



**BREADED & BUTTERFLIED
SHRIMP**
\$2.975/lb
10 lb Case
\$29.75 cs



**WILD MEXICAN
BLUE SHRIMP**
U/15 Count
50 lb Case
\$7.95 lb



**WILD TEXAS
GOLD SHRIMP**
16/20 Count
50 lb Case
\$6.95 lb



**GIANT HEAD-ON
KING PRAWN**
U/8 Count
Refreshed
\$10.95 lb



**WILD MEXICAN
NATURAL SHRIMP**
16/20 Count
50 lb Case
\$6.95 lb

Sale Dates: December 1 - 31
East Coast
800-580-5810
215-336-7810

Call Your Sales Agent Today!
Special pricing is reserved for current Mid-Atlantic account holders and Giuseppe's 7 Fish Club members only. Price and availability subject to change. Additional freight charges may apply.
Please consult with your Samuels Sales Agent for more information.

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Midwest
888-512-3636
412-244-0136



VERLASSO™
HARMONIOUSLY RAISED FISH

**VERLASSO
ATLANTIC SALMON**
Skin-on, PBO Fillets
12 lb Case
\$9.75 lb



**WILD ARGENTINE
RED EBI**
16 Pieces per Tray
Sold by the Tray
\$10.00 ea



**AMERICAN
UNAGI**
Fillets
10 lb Unit
\$215.00 cs



**SUSHI
RICE**
Medium Grain
50 lb Bag
\$35.00 bg



**WILD-CAUGHT
LANGOSTINOS**
U/10 Count
13.2 lb Case
\$29.00 lb



**ALL NATURAL
WHITE SHRIMP**
21/25 Count
10 lb Case
\$6.75 lb



**CLAW
CRABMEAT**
Pasteurized
12 lb Case
\$9.75 lb



**LUMP
CRABMEAT**
Pasteurized
12 lb Case
\$17.75 lb



**WILD-CAUGHT
LANGOSTINOS**
10/15 Count
13.2 lb Case
\$24.75 lb



**NEW ENGLAND
CLAM CHOWDER**
Aunt Connie's Famous
1 Gallon Unit
\$50.00 gal



**AMÉRICAIN
SEAFOOD SALAD**
Aunt Connie's Famous
5 lb Unit
\$50.00



**ITALIAN
SEAFOOD SALAD**
Aunt Connie's Famous
5 lb Unit
\$50.00



**WILD-CAUGHT
LANGOSTINOS**
15/20 Count
13.2 lb Case
\$19.00 lb

JACKPOT
777

Buy 7 Units Get 5 FREE!



BALSAMIC VINEGAR
Product of Italy
5 Liter Unit
\$25.00 ea



CUTTLEFISH INK
Imported from Spain
500 Gram Jar
\$25.00 ea



PAELLA STOCK
Imported From Spain
200 Gram Jar
\$5.00 ea



SARDINES IN HOT TOMATO SAUCE
120 Gram Tin
30 per Case
\$45.00 cs



WILD PINK SHRIMP
26/30 Count
50 lb Case
\$5.75 lb



PEELED & DEVEINED BLACK TIGER SHRIMP
4/6 Count
10 lb Case
\$19.75 lb



ALL-NATURAL WHITE SHRIMP
U/15 Count
10 lb Case
\$7.75 lb



MEDITERRANEAN SARDINES
Whole Fish
11 lb Case
\$8.75 lb



SANTA CAROTA CHOICE RIBEYE
25 lb Case
2 Pieces per Case
\$17.50 lb



COOKED SNOW CRAB COMBO MEAT
70% Body 30% Leg
30 lb Case
\$9.75 lb



COLD WATER LOBSTER TAILS
3-4 oz Each
10 lb Unit
\$25.00 lb



BLUEFIN TUNA BONE MARROW
Ultra Frozen
From Spain
\$10.00 lb



WHOLE SEPIA WITH INK
2-4 lb Each
22 lb Case
\$7.95 lb



CLEANED SQUID
Tubes & Tentacles
26.4 lb Case
\$3.95 lb



WHOLE CRAWFISH
Cooked & Seasoned
10 lb Case
\$3.95 lb



SPANISH OCTOPUS
300-500 g Each
30 lb Case
\$4.95 lb



TOPNECK CLAM
On the Half Shell
144 Count Case, Frozen
\$175.00 cs



RED KING CRAB LEGS
9/12 Count
20 lb Unit
\$49.00 lb



DRY HOKKAIDO SCALLOPS
10/20 Count
22 lb Case
\$19.00 lb



COOKED OCTOPUS LEGS
Sliced
13.2 lb Case
\$195.00 cs



BONE-IN BACCALA
Salted Cod
From Portugal
\$10.75



CURED MULLET ROE
"Bottarga"
5 oz Each
\$35.00 ea



COLD SMOKED SALMON
Canterbury Cure
3-4 lb Each
\$17.75 lb



CANNED SCUNGILLI
29 oz Can
12 per Case
\$195.00 cs



FILLET KNIFE
8 Inch Blade
Made in the USA
\$26.99 ea



BACCALA SALAD
Aunt Connie's Famous
5 lb Unit
\$70.00 ea



FIRESIDE OYSTER
From Massachusetts
100 Count
\$0.85 ea



NEW ZEALAND ORANGE ROUGHY
6-8 oz Fillets
22 lb Case
\$175.00 cs

Employee of the Month



Alyse Felker

We are thrilled to announce that Alyse Felker has been named Employee of the Month for October 2024!

Alyse joined the Samuels Team in May 2024, diving into the seafood business as a sales assistant on the Red Team. Her incredible eagerness to observe, understand, and learn has allowed her to quickly adapt to our methods and become a valued member of both her team and the company.

Alyse is not just fitting in – she is excelling. With her shark-like determination, she navigates challenges and seizes every opportunity to prove herself with remarkable dedication. Her exceptional work ethic and teamwork have truly set her apart.

Keep making a splash, Alyse! You've earned this recognition, hook, line, and sinker.

Congratulations!



Buon Natale & Buon Anno



FROM OUR FAMILY TO YOURS!

SPECIAL HOLIDAY HOURS

Samuels Seafood Co. will be closed on Wednesday, December 25 & Wednesday, January 1

There will be no pick-ups or deliveries on 12/25/24 and 1/1/25. Please plan ahead. Your Sales Rep is happy to ensure you're well stocked for all of your holiday menus!

Best FISHES for a happy, healthy holiday season, and a joyful New Year!



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