PRESENTING
SAVORE SUPPLY
In-Home Kitchen Restocking

Our incredible purveyors continue to provide us with the fine products that have always inspired SAVORE menus.

SAVORE SUPPLY brings those products to your home kitchen, cleaned, butchered, portioned, and packaged using SAVORE SUPPLY’S signature ultra-clean, ultra-sanitary, cryovac method.

Our commercial cryovac machines vacuum-pack perishables in hermetically heat-sealed heavy-gauge bags that allow fresh goods to be kept fresher for longer in the refrigerator, and also protect food surfaces for deep freezing. We use absolutely NO preservatives.

SAVORE SUPPLY “SHELF-LIFE”

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Here’s how SAVORE SUPPLY works:

1. Place your order by emailing contact@savore.com. Select from our Raw Products (RAW) List or from one of our Fully-Cooked (FC) or Almost-Finished (AF) Menus, or a combination thereof.

2. Preparation of your order begins once all ingredients are received in our kitchen. A maximum of 2 kitchen staff will handle your order start-to-finish, and all items are quickly chilled and sealed in our cryovac machine.

3. Orders are then quickly flash-frozen (FF) in our blast-freezer. **OPTIONAL**

4. All items are packaged in insulated cooler boxes and are labeled with packed-on & use-by dates as well as finishing instructions for Almost-Finished menu items.

5. Your order is now ready for delivery. We will contact you to arrange the details of your “NO CONTACT” drop-off. As preparation times will vary, you can expect delivery within 36-72 hours from the time your order is confirmed.
## RAW PRODUCTS (RAW)

* Sold & Priced by the Pound *
* Minimum 4 Pounds per Product *
* Cleaned, Butchered and Portioned *
* Vacuum-Sealed for Freshness and Protection *
* Optional Flash-Freezing *

### CHICKEN

- **CHICKEN BREAST “CHOP” SKIN-ON (AIRLINE), 8oz -- $13**
- **CHICKEN BREAST BONELESS & SKINLESS, 8oz -- $12**
- **CHICKEN THIGH BONELESS & SKINLESS -- $10**
- **QUARTERED WHOLE CHICKEN - BONE-IN -- $12**

### RIBEYE

- **RIBEYE BONELESS -- 16oz OR 32oz STEAKS -- $34**
- **RIBEYE BONELESS -- 10-15 POUNDS WHOLE -- $28**
- **RIBEYE CAP (SPINALIS) -- 9oz STEAKS -- $42**

### BEEF

- **BEEF CHUCK SHORT RIB BONELESS -- 8oz PORTIONS -- $23**
- **BEEF BRISKET BONELESS -- 5-8 POUNDS WHOLE -- $14**
- **BEEF TENDERLOIN (FILET MIGNON) -- 8oz STEAKS -- $38**
- **BEEF TENDERLOIN -- 4-7 POUNDS WHOLE -- $32**
- **BEEF STRIP LOIN (NEW YORK) -- 14oz STEAKS -- $44**
- **BEEF STRIP LOIN -- 8-10 POUNDS WHOLE -- $37**
- **FLAT IRON STEAK -- 9oz STEAKS -- $26**
- **KOBE FLAT IRON STEAK -- 9oz STEAKS -- $53**
- **OUTSIDE SKIRT STEAK -- 12-16oz PORTIONS -- $25**

### SAVORE

- **SAVORE BURGER MIX (SHORT RIB, SIRLOIN, CHUCK) -- $18**
- **IMPOSSIBLE BURGER “MEAT” -- $24**

### FISH

- **SUSTAINABLY FARMED SALMON -- 6oz FILLETS -- $30**
- **NEW ZEALAND KING SALMON -- 6oz FILLETS -- $35**
- **PACIFIC BLACK COD -- 6oz FILLETS -- $47**
- **CHILEAN SEA BASS -- 6oz FILLETS -- $55**
- **BRANZINO, SKIN-ON -- 6oz FILLETS -- $37**
Fully-Cooked (FC) & Almost-Finished (AF)

SPRING 2020

* Pricing Based on 4 Large Portions *
* Vacuum-Sealed for Freshness and Protection *
* Optional Flash-Freezing *

CHIMICHURRI GRILLED CHICKEN BREAST (FC) -- $32
PAN-ROASTED CHICKEN BREAST “CHOP” (AF) -- $36
CHIMICHURRI GRILLED SKIRT STEAK (AF) -- $62
TERIYAKI GRILLED CHICKEN THIGH (FC) -- $28
PAN-ROASTED FILET MIGNON (AF) -- $95
PAN-ROASTED BEEF RIBEYE CAP STEAK (AF) -- $100
PORT-BRAISED BEEF SHORT RIBS (FC) -- $65
BBQ-BRAISED BEEF SHORT RIBS (FC) -- $65
BBQ-BRAISED BABY BACK PORK RIBS (FC) -- $80
GRILLED LAMB LOIN “PORTERHOUSE” CHOPS (AF) -- $98
CHIMICHURRI MARINATED GULF SHRIMP (RAW) -- $68
BEEF BRISKET “BOURGUIGNON” STEW (FC) -- $70
THAI CHICKEN COCONUT CURRY (FC) -- $65
SPICY CHICKEN TINGA (FC) -- $65
BRAISED LAMB SHANK & MERGUEZ TAGINE (FC) -- $75
ITALIAN-STYLE IMPOSSIBLE MEATBALLS -FROZEN (AF) -- $60
YUKON GOLD POTATO PUREE (FC) -- $40
KOSHIHIKARI STICKY RICE (FC) -- $40

SEASONAL VEGETABLES (FC) -- $44
Cauliflower | Broccolini | Asparagus | Tuscan Kale
Choice of Preparation...
STEAMED WITH KOSHER SALT
SAUTÉED WITH GARLIC & OLIVE OIL
SAUTÉED WITH BACON, CHILIS & LEMON
GRILLED WITH SALT & BLACK PEPPER
CHAR-GRILLED WITH HARISSA
SAVORE SUPPLY SAMPLE ORDER
Fully-Cooked (FC) & “Almost Finished” (AF)
In-Home Kitchen Restocking

Demi Glace Port Reduction for Short Ribs (FC)
Beef Brisket “Bourguignon” (FC)
Port-Braised Beef Short Ribs (FC)
Grilled Grass-Fed New York Strip (AF)
Thai Chicken Lemongrass Coconut Curry (FC)
Braised Lamb Shank & Merguez Tagine (FC)
Chimichurri Marinated Gulf Shrimp (RAW)
Grilled Kurobata Pork Tenderloin Marinade: Rosemary-Olive Oil-Black Pepper (AF)
Grilled Lamb Loin “Porterhouse” Chops Marinade: Lime Zest-Mint-Scallion (AF)
Grilled Spring Asparagus (FC)

Braised Red Chard with Bacon & Calabrian Chilis (FC)
Sautéed Lacinato Kale with Garlic & Olive Oil (FC)
Grilled Prime Rib-Eye Cap Steak with Lemon-Thyme (AF)
Pan-Roasted Beef Tenderloin (AF)
Sautéed Arrowleaf Spinach with Garlic & Lemon Zest (FC)
SAVORE SUPPLY ORDER FORM

Name:

RAW PRODUCTS: Sold by the Pound *Minimum 4 Pounds*

- Fully-Cooked (FC) & Almost-Finished (AF): 1 Order = 4 Large Portions
- Chicken Breast "Chop" Skin-on (Airline), 8oz
- Chimichurri Grilled Chicken Breast (FC)
- Pan-Roasted Chicken Breast "Chop" (AF)
- Chicken Thigh Boneless & Skinless
- Whole Chicken Quartered, 2-3 Pounds Whole
- BBQ-Braised Beef Short Ribs (FC)
- Pan-Roasted Beef Short Ribs (FC)
- Pan-Roasted Beef Ribeye Cap Steak (AF)
- Pan-Roasted Chicken Breast Chop (AF)

- Ribeye Boneless -- 10-15 Pounds Whole
- Beef Tenderloin (Filet Mignon) -- 8oz Steaks
- Beef Brisket Boneless -- 5-8 Pounds Whole
- Beef Chuck Short Rib Boneless -- 8 oz Portions
- Whole Chicken Quartered, 2-3 Pounds Whole

- New Zealand King Salmon -- 6oz Fillets
- Pacific Black Cod -- 6oz Fillets
- Chilean Sea Bass -- 6oz Fillets

- Outside Skirt Steak -- 12-16oz Portions
- BBQ-Braised Baby Back Pork Ribs (FC)
- Grilled Lamb Loin "Porterhouse" Chops (AF)
- Beef Brisket "Bourguignon" Stew (AF)
- Koshihikari Sticky Rice (FC)

- Sustainably Farmed Atlantic Salmon -- 6oz Fillets
- Pacific Black Cod -- 6oz Fillets
- Chilean Sea Bass -- 6oz Fillets

- Outside Skirt Steak -- 12-16oz Portions
- BBQ-Braised Baby Back Pork Ribs (FC)
- Grilled Lamb Loin "Porterhouse" Chops (AF)
- Beef Brisket "Bourguignon" Stew (AF)
- Koshihikari Sticky Rice (FC)

- Choice of Vegetable Preparation:
  - Steamed with KOSHER SALT (A)
  - Sauteed with garlic & OLIVE OIL (B)
  - Sauteed with BACON, CHILIS & LEMON (C)
  - Grilled with SALT & BLACK PEPPER (D)
  - Char-Grilled with HARISSA (E)

- Name:

Payment:

- Venmo
- Credit Card

Address:

Delivery Instruction:

- Contact Mobile Phone Number:

Email Orders to contact@savore.com

You will receive a confirmation email & invoice.

Payment is due upon order confirmation.

$500 MINIMUM ORDER