

EUROPEAN
— IMPORTS —
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Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.

Summer Grillin'

Summer is here, bringing longer days, warm evenings, and plenty of reasons to gather outdoors. From backyard barbecues to family cookouts and neighborhood get-togethers, it's the perfect season to fire up the grill, share great food, and make lasting memories with friends and loved ones.

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en Español](#)

Full Flavor Ahead!

As temperatures rise and patios begin to fill, summer is officially on the horizon. For operators, that means fresh opportunities to reinvigorate menus, explore new flavors, and create memorable dining experiences that keep guests coming back all season long.

This month, we're looking at the products and inspirations helping operators head into summer with confidence. From authentic Italian pork and Mediterranean-inspired pairings to refreshing beverages and shareable snacks, these selections are designed to bring bold flavor, versatility, and a touch of discovery to the table. Wherever your menu is headed this season, we're moving Full Flavor Ahead.

We begin in Italy, where a focus on quality ingredients and time-honored traditions continues to inspire chefs around the world. **Maiale's Bistecca Pork Rib Eye Chop** delivers exceptional marbling and rich flavor, making it a natural fit for summer grilling and center-of-the-plate features. Joining it is the **Beef Wellington from Van Lang**, a sophisticated take on the classic Beef Wellington experience, featuring tender beef, rich red wine reduction, and savory mushroom duxelle wrapped in a flaky, golden pastry. Together, these offerings showcase two distinct approaches to elevated dining, one rooted in rustic Italian tradition and the other inspired by timeless European culinary craftsmanship.

From there, we head west to the Mediterranean, where simple ingredients often create the most memorable experiences. **Gran Valle's 3-Month Manchego** offers the rich, nutty flavor that has made it one of Spain's most beloved cheeses. Paired with a **Divina's sweet fig spread**, the combination strikes a perfect balance between savory and sweet, making it ideal for charcuterie boards, shareable appetizers, or an elevated finishing touch to seasonal specials.

Summer also calls for lighter fare and refreshing flavors, and this month's grocery selections deliver both. **De La Calle's Grapefruit Lime Tepache** brings bright citrus notes and a refreshing twist to beverage programs, while **Castello's Marinated Danish Feta Cheese and Olives** offer a ready-to-serve blend of creamy, briny flavors perfect for salads, antipasti platters, and small plates. Together, they capture the fresh, vibrant spirit of the season.

And because no summer gathering is complete without something shareable, we're closing with a pair of crowd-pleasing favorites from Pretzilla. Pretzilla has been committed to exceptional ingredients and skilled craftsmanship since 1923. The result is a signature soft pretzel with a rich, dark mahogany crust, a light and airy interior, and a subtle touch of sweetness that elevates the familiar into something truly memorable. Their Filled Pretzel Bites build on that legacy, combining the comfort of a soft pretzel with craveable fillings that work across dayparts. The **Cinnamon Sugar Cream Cheese** variety delivers a sweet finish perfect for dessert menus, while the **Cheddar Cheese-filled bites** offer a savory option for appetizers, bar menus, and snackable occasions. Whether served as a shareable starter or an indulgent treat, these bites bring premium flavor, versatility, and a touch of nostalgia to the table.

Here's to a season filled with bold flavors, new discoveries, and menus that leave a lasting impression.



A Mother on a Mission in 1983

When Mary Keehn set out to find wholesome goat milk for her daughters and ended up with more milk than she could use, she turned to cheesemaking at her stove – helping spark the American goat cheese movement along the way.

For more than 40 years, they've continued to march to the beat of their own drum – pioneering the goat cheese category, redefining what American cheese can be, and earning international acclaim in the process. Behind it all is a passionate team of 70+ Grovers who take pride in doing things the right way: carefully handcrafting cheese in their state-of-the-art creamery, advancing humane goat dairying through our first-of-its-kind certified model dairy, and fostering a culture rooted in craft, community, and care. When people join Cypress Grove, they tend to stay – because great cheese comes from experience, dedication, and hands that know the work by heart.



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A. 7459612 Purple Haze Goat Cheese Log 6/11oz

B. 7459610 Meyer Lemon & Honey Goat Cheese 6/11oz

C. 7214998 Hatch Chili Goat Cheese 12/4oz

D. 7399578 Midnight Moon Goat Cheese 12/5.3oz

E. 7205442 Meyer Lemon & Honey Goat Cheese 12/4oz

D. 0934440 Purple Haze Goat Cheese 12/4oz

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A Legacy of Flavor

1883 Dragon Fruit Syrup brings vibrant color and exotic flavor to beverage and dessert menus. With notes of fresh green botanicals balanced by subtle honeyed sweetness, this striking fuchsia syrup delivers a refreshing and sophisticated taste experience. It's versatility shines in smoothies, refreshers, iced teas, cocktails, mocktails, Italian sodas, desserts, and more, while pairing with flavors like watermelon, lemon, pineapple, ginger, rosemary, and coriander.

1883 Ume Plum Syrup captures the distinctive character of the Japanese ume plum, balancing fruity sweetness with bright acidity and subtle woody notes. Its complex flavor profile unfolds from a lively, tart opening to a smooth, rounded finish with delicate floral and cooked-fruit nuances. Ideal for cocktails, mocktails, iced teas, coffees, and desserts, this versatile syrup pairs beautifully with ingredients like ginger, lime, and stone fruits, adding a refined and unexpected twist to any creation.



[7394029 Ume Plum Syrup Glass Bottle 2/1L](#)

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1883

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FRANCE

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MAISON ROUTIN
FRANCE

Water from the French Alps since 1883

Crowned in a hundred shades of blue, fluid like the caress of the wind on the mountains, dazzling with transparency and fluidity: Alpine water is the inspiration behind every product in the 1883 collection.

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1883 Products

Variety of Flavors

A symphony of the senses, serving the creativity of our bartenders and baristas around the world.

Cane Sugar Only

To ensure natural, consistent sweetening as well as a precise balance between sweetness and flavor.

Quality Made in France

The only syrup 100% made In France, ensuring the highest of standards and consistent quality.

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Featured Syrups:

- A.1677360** Vanilla Syrup PET Bottle 2/1L
- B.1948755** Caramel Syrup PET Bottle 2/1L
- C.4888014** Raspberry Syrup PET Bottle 2/1L
- D.5234808** Strawberry Syrup PET Bottle 2/1L
- E.7072492** Lavender Syrup PET Bottle 2/1L

- 7410906** Syrup PET Pump 8ml Dose 1/25ct
- 7199723** Metal Black 6 Syrup Slot Rack Not Pictured*
- 7199719** Metal Black 4 Syrup Slot Rack
- 7392732** Dragon Fruit Syrup PET Bottle 2/1L



**CHAR
CRUST**
DRY-RUB SEASONINGS
For All Meat & Fish

Sealing in All of the Flavor

In 1957, at Chicago's renowned Al Farber's steakhouse, guests lined up for thick-cut prime steaks and roasts known for their rich flavor, tender texture, and signature seared crust. Behind every memorable bite was a closely guarded secret: house-made seasoning blends that enhanced flavor while creating a perfectly caramelized crust that helped Seals in the Juices® every time.

As word spread, the restaurant's seasonings became just as famous as the steaks themselves. When Al Farber's eventually closed its doors, chefs and consumers continued searching for the distinctive flavors they had come to love. That demand led to the creation of Char Crust®, transforming a beloved steakhouse tradition into a brand that could bring the same flavor experience to kitchens everywhere.

Today, Char Crust continues to build on its heritage of delivering bold flavor and exceptional results. The brand has earned recognition throughout the barbecue and grilling community, including being named a two-time National Barbecue & Grilling Association (NBBQA) award winner. As a proudly women-owned company, Char Crust remains committed to the craftsmanship, quality, and innovation that have defined the brand since its beginnings nearly 70 years ago.

From professional chefs to home cooks, Char Crust continues to prove that great flavor never goes out of style.

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Sun-Dried Tomato & Garlic Chicken



Java Coffee Rub Pork Chops



Jamaican Jerk Salmon Tacos

- A. 1300753 Sun-Dried Tomato Bulk 2/22oz**
- B. 1616446 Java Coffee Rub Bulk 2/20oz**
- C. 7015628 Jamaican Jerk 2/20oz**
- D. 5026137 Ginger Teriyaki 6/4oz**

- E. 1895984 All American BBQ 6/4oz**
- F. 1895998 Original Hickory 6/4oz**
- G. 1896012 Rotisserie Roast 6/4oz**
- H. 5665531 Garlic Peppercorn 6/4oz**



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Where Texture Meets Creativity

Since 1983, Paris Gourmet has been dedicated to bringing the world's finest specialty ingredients to culinary professionals across the United States. Founded by the Noel brothers to help chefs access premium products that were difficult to source, the company has grown into one of America's leading specialty food suppliers. Today, Paris Gourmet partners with more than 100 distributors nationwide, offers over 20 proprietary brands, and supports chefs with a team of experienced culinary professionals committed to inspiring creativity and innovation in every kitchen.

For more than 15 years, Amifruit has been a trusted specialty fruit ingredient supplier, offering a diverse portfolio designed to inspire culinary creativity. A key differentiator for Amifruit is its long-standing partnerships with international fruit growers. These relationships provide complete fruit traceability and ensure involvement throughout the entire production process—from orchard to processing facility. This commitment to transparency and quality helps deliver consistent products that operators can trust.

Among Amifruit's standout offerings are its freeze-dried fruits. Naturally sweet, light, and crunchy, these products are made from Grade A fresh, ripe fruit with no added sugar or preservatives. The freeze-drying process locks in flavor, color, and nutrients while creating a crisp texture. Their versatility makes them ideal for inclusions in chocolate, pralines, and other fat-based applications, while also serving as an eye-catching garnish for desserts, beverages, and specialty menu items.

Pastry 1, a brand built on innovation, technology, and quality. One notable product in the Pastry 1 lineup is its Silver Gelatine Sheets. Produced through acidic and alkalized hydrolysis and sourced from pork gelatin, these sheets offer a bloom strength of 160–190, providing dependable gelling performance across a wide range of applications. Ideal for both sweet and savory preparations, Silver Gelatine Sheets help create smooth textures and precise finishes in mousses, panna cottas and other culinary creations.

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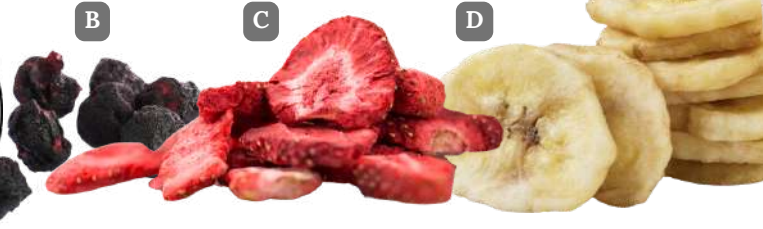


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A. 7404448 Pastry1 Silver Sheet Gelatin 1/400ct

B. 7497540 Amifruit Freeze Dried Blueberries 1/2.25lbs

D. 7497539 Amifruit Freeze Dried Banana 1/3lbs

C. 7404891 Amifruit Freeze Dried Strawberry Slices 1/1.25lbs C. 7432798 Amifruit Freeze Dried Whole Raspberries 1/1.75lbs

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