

SPECIALTY MEATS & POULTRY

6

CHARCUTERIE



Rougie Foie Gras

Foie Gras	2/18-1.75 oz slices	35555
Foie Gras, -Duck, GradeA	2/1.2-1.45 lb	44755
Confit of Duck Legs	1 case	44345
Ficelle duck Mousse Tubes	3/4 ct	41835
Whole Duck Foie Gras "Torchon"	3/17 oz	41845
Terrine of Duck Foie Gras	4 ct	41855

CHARCUTERIE



Rougie Foie Gras

Goose Foie Gras with Truffle	11.25oz can	47901
Goose Fois Gras	11.25 oz can	47905

BACON



North Country Smokehouse Bacon

The leanest bellies are selected to create the finest bacon available anywhere.

Slow cured for days in maple syrup and select spices, this bacon is then smoked and cooked for 8 hours.



Apple Wood Smoked Bacon	6/4 lb Slab	95569
Apple Wood Smoked Bacon	2/4 lb Slab	95568