



## **Dry Aged Prime Rib**

Reserve Now for Christmas & New Years

### **WHY JOURNEYMAN DRY-AGED?**

*Dry Aging makes the beef more tender and concentrates the flavor.*

*While this grade beef is “high choice,” the yield loss due to dry aging is typically 20%, giving you denser, richer meat.*

*Our Italian aging cabinet utilizes prosciutto aging technology by continuously adjusting the humidity to*

## **Fresh Grade Prime Rib**

Available Now for Pre-Order

*Our expert butchers will assist in choosing the perfect size for your holiday gathering (2, 3, 5, or 7 ribs) then time, bone and tie your roast.*

## **Brant Filets**

Available Now

## **November Estate Beef**

Available Now in Store

## **A5 Wagyu Filets**

Arriving Dec 10

**RESERVE YOURS NOW**

Come into the shop or call us at (707)395-MEAT