



Dry Aged Prime Rib

Rare, Prime-grade Only \$39.99/lb

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 create the perfect "crust" while avoiding the goeey

Make holidays with Salumi Boards!

Be a Superhost or the favorite guest! Boards for
1-100 ppl

TRUFFLES!

Black & White imported treasures...OH YEAH!

CAVIAR!

Two grades along with blinis and DELICIOUS sturgeon pate

Our Housemade Sausages

Perfect comfort food for these cold days!