



July 23 - 29, 2017

Featured stone fruits



### GREEN FLAVOR QUEEN PLUOTS

172300 28 lb.  
To look at them you would think the flavor is pucker tart, but to taste them is to experience the pleasantly sweet flavor and amber colored flesh. Great hand fruit!



### BLACK NECTAR PLUOTS

172540 16 lb.  
Very dark skin with a darkish ruby flesh, enjoy this variety early in the stone fruit season. Fun eaten out of hand and a nice addition to the amenity bowl.



### ANGEL-COT APRIUMS

105130 16/1 lb.  
A lovely white apricot. Delicate yet juicy. VERY limited and special growing season. Very balanced in acid and sweetness, perfumey. Try something special!



### MOTTLED PLUOT

172480 2 layer  
Their variegated skin is fun and interesting to look at and the reddish flesh is tender and sweet to eat. More stone fruits!

### CHERRIES

118180 11 lb.  
It's what you've been waiting for!! Summer is just about upon us, so the time for stone fruits is kicking off! Coming from Washington State. Dark red in color, ripe flavor.

### RAINIER CHERRIES

118240 15 lb.  
Easy to distinguish by their golden skin with red and pink highlights. Very, very sweet and very delicious. Have fun with desserts and gastriques!

### CHANTERELLES

151660 5 lb.  
Imported from Europe, we welcome these lovelies back to season. A perfect summer mushroom for your menu, these are petite enough to leave whole for use in your favorite recipe.

### RED VELVET APRICOTS

105190 9 lb.  
Welcome this fuzzy little beauty all the way from California. The same traditional deep golden orange flesh but with a dark and mysterious velvety cloak. Allow a day or two to ripen.

### RAMBUTAN

180160 4.5 lb.  
Funky to look at with their fuchsia-colored peel with long stringy hair, they stir up great curiosity when seen on display. Once peeled, they are similar to a lychee with a whitish/translucent and delicious perfumey flavor.

### CONE CABBAGE

112540 12 ct.  
It's cabbage, but it's so much cooler than that! It is conical in shape, so cut in half or quarters it retains its unique shape for a dramatic presentation on the plate.

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# Chef's TOYBOX



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## CASABA MELONS

148600 5/6 ct.

With its pointed stem-end like a gourd, the casaba melon has a yellow rind. The pale green flesh might remind you of Asian pear, or even cucumber.

## CANARY MELONS

149560 5/6 ct.

So succulent is the flesh of this melon, it almost resembles a ripe pear's appearance. Breathe in the aromas of banana and pineapple with a musky finish.

## CRENSHAW MELONS

148720 5/6 ct.

Round with a slightly tapered stem-end. Yellow green rind without netting and a peach colored flesh. This melon is sweet and zesty!

## HAMI MELONS

148898 6 ct.

Their netted skin and elongated body remind us that delicious comes in all shapes. Coral colored flesh with floral aromas.

## GALIA MELON

148840 6/8 ct.

Pale green flesh with a succulent texture. Signature spicy sweet flavor with tropical perfumed aromatics. 13 brix as we head into the specialty melons of summer.

## ORANGE-FLESHED HONEYDEW

149260 5/6 ct.

Yet another twist in the wonderful world of summer melons. Everything you'd expect in a honeydew with a pleasing pale orange flesh.

## YELLOW WATERMELONS

150280 4/5 ct.

Just like traditional watermelon, except (you guessed it) the flesh is yellow. A bit sweeter flavor that will remind you of apricots and honey.

## LONGAN (LOCAL)

145350 10 lb.

First cousin to the lychee and sometimes called a "dragon's eye." A special local treat, enjoy while the season is afoot!

## FINGER LIMES

125225 8 oz.

Known as the caviar of the citrus world, this unique fruit is about as large as a pinky finger. You massage out the tender pearls of juice which add a "pop" to your cocktails or dishes.

## TINY CUCUMBERS

120930 50 ct.

Also known as cucamelon or piquing, these darlings are the talk of the table when they show up skewered in a refreshing gin and elderflower martini. Or try them lightly pickled in a salad or antipasto.

## MEXICAN SPRING ONIONS

156940 10 lb.

Also known as Chambray onions, young small bulbs in a white color, reaching up into an edible green shoot. Wonderful, tender and mild. Maybe they will help you get over the conclusion of ramp season ☺

## "FIORETTO"

### FLOWERING CAULIFLOWER

605523 10/10 oz.

Cauliflower's popularity goes without saying, now you can be the first chef to discover this exciting new vegetable. It's the broccolini of the cauliflower world. 100% yield and edibility, tender and ready for any cooking application.

## GOLDEN KIWI

139960 13 lb.

These pretties are ready for summer: hairless, smooth and bronzed!! The flesh is similarly structured as the traditional, but golden and with more tropical flavors. Change it up!

## PETITE RED FRILLY MUSTARD

143690 8 oz.

Larger than micro greens but smaller than baby, this is a perfect accompaniment to grilled meats or a fun way to spice up your mixed greens! Beautiful and tasty!

## LOCAL DRAGONFRUIT

121835 or 121845 10 lb.

These funky looking fruit come from overseas the rest of the year, but enjoy a local Florida harvest right now! Red and white flesh are available. Enjoy their kiwi-like flesh.

## BABY PURPLE BRUSSELS SPROUTS

185230 12/1 pints

Quite gourmet and special. Petite enough to roast or fry whole. Love on them with bacon and mustard vinaigrette!