



SPECIALTY ITEMS



MAKE YOUR MENU SPECIAL

Month of May 2022



LETTUCE--ARTISAN ROMAINE

101954 | 24ct

With the refreshing crunch of iceberg lettuce and the sweet flavor of a romaine heart, the possibilities utilizing this unique lettuce variety are unlimited!

GINGER--CRYSTALLIZED

101701 | 5lbs

Cooked and rolled in sugar, use this ginger to add a new twist to any ginger garnished dish.

TOMATO--SUNDRIED JULIENNE CUT

100723 | 4/5lbs

As the name implies, these tomatoes have been dried in the sun, which brings out a sweet and tangy garnish perfect for salads, pastas, etc.

LETTUCE--FRISEE BLONDE

102820 | 12ct

A member of the chicory family, frisée has narrow frilly leaves with a blanched heart. Top chefs' prize this type of gourmet yellow frisée for its curl, texture and its delicious bitter edge!

GUAVA

600345 | 13lbs

Common in tropical regions, many compare the taste of this fruit to a mix between a strawberry and a pear

ROMANESCO--LG *SO

102117 | 12/16ct

A hybrid of broccoli and cauliflower, this vegetable features a ornate fractal pattern with a sweeter and nuttier flavor than regular cauliflower.

BEETS--GOLD BABY *SO *L

600031 | 24ct

Tired of the average beet? Try this tender variety featuring a sweet and earthy flavor!

JICAMA

600216 | 38lbs

Looking for an ingredient that blends well with other flavors? Try the subtle taste of this edible root with its mild, sweet and slightly nutty notes.

PASSION FRUIT

600262 | 20/29ct

Native to Brazil, Passion Fruit is considered to be the largest berry of all plants. The Passion Fruit's thick purple skin wrinkles when ripe. Inside, it has small, black crunchy edible, seeds coated by a pulp containing a lemony, citrusy flavor.

BERRIES--HUCKLEBERRY WILD FRZ

430071 | 5lbs

The perfect mix of sweet and tart, use these wild berries in your next jam, pudding, compote or other sweet treats in place of blueberries.

TOMATO--CHERRY HEIRLOOM *BA

102131 | 20lbs

Bite sized, juicy sweet tomatoes that are perfect for snacking

MILPERO

600545 | 20lbs

This variety of tomatillo is about half the size of the normal kind but has a more concentrated flavor with less acidity.

Supply may be limited, order now while supplies last!
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