

Rocky Mountain Olive Oil

Balsamic Vinegars

Lemongrass Mint White \$19.95

Balsamic Vinegar 375ml

Our lemongrass-mint white balsamic vinegar is tart, crisp, clean and absolutely delicious. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. The natural flavors of Thai lemongrass and mint cooperate beautifully and make a dazzling base for marinades, and dressings. For a taste explosion on meats, pasta and rice. Combine our lemongrass mint balsamic vinegar with diced fresh, hot Thai chili peppers and harissa olive oil as a marinade. Use it as an Asian inspired marinade to dress your seafood, salad, noodles or use for a dipping sauce. And of course, of course, of course, try it mixed with rum for an out of this world mojito. Olive oil pairing recommendations: basil, cilantro & roasted onion, cayenne chili pepper, Persian lime, chipotle, harissa, & toasted sesame.

60ml Choose Your Own Mixed Oil & Vinegar Taster Pack \$54.95

So you can't decide between which oils and vinegars to go with... So why not go with a variety!? This is the perfect low commitment way to try several of our tasty products. Choose any 6 of our oils and/or vinegars below and add to your cart. You won't regret it. P.S. This also makes a great gift for employees, bosses, teachers, mother and father-in-laws and loved ones. It's our most popular gift item and a solid choice for the foodie lover in your life who wants to try a variety of oils and vinegars!

60ml Mixed Oil & Vinegar Taster Pack \$54.95

So you can't decide between which oils and vinegars to go with... so why not go with a variety!? This is the perfect low commitment way to try several of our tasty products. We have an option to choose any 6 of our oils and/or vinegars (our 60ml Choose Your Own Mixed Oil & Vinegar Taster Pack), but if you choose to go with some of our favorites that pair well together, this is the best choice for you! P.S. this also makes a great gift for employees, bosses, teachers, mother and father-in-laws and loved ones. It's our most popular gift item and a solid choice for the foodie lover in your life who wants to try a variety of oils and vinegars! Here's what's in this delicious pack: Baklouti Green Chili Fused Olive Oil, Sicilian Lemon White Balsamic Vinegar, Wild Mushroom & Sage Infused Olive Oil,

Extra Virgin Olive Oils

Arbosana Medium Extra Virgin \$19.95

Olive Oil (Chile) 375ml

This Arbosana is surprisingly complex while still being well balanced and approachable. Delicate on the front, with notes of green almond. The finish includes notes of herbs and creamy artichoke with a peppery finale. Recipe ideas: raspberry balsamic chicken, mushroom grilled cheese, Neapolitan herb balsamic grilled eggplant, Neapolitan herb tomato crostini, oven dried heirloom tomatoes, goat cheese & arugula roasted beet salad, arugula pesto pasta, cranberry pear glazed butternut squash, ricotta basil olive oil spread, golden beet & tangerine salad, crab stuffed squash blossoms, roasted red pepper & balsamic onion jam, mushroom risotto arancini & arugula pesto, cauliflower schnitzel, wild mushroom ragu polenta with mascarpone, ribollita with braised butter beans, Mediterranean Buddha bowl, focaccia bread, gluten-free lemon cake with cream cheese frosting, homemade mayo, creamy sugar-free balsamic dressing, olive oil sugar cookies.

Barnea Medium Extra Virgin \$19.95

Olive Oil (Australia) 375ml

Barnea olive oil is made from a modern olive variety bred by professor Shimon Lavee of Israel. Considered a medium intensity olive oil, this Barnea showcases striking notes of fennel and green apple with a clean, peppery finish. An exotic variety, it is a magnificently complex oil. It's ideal for all your Mediterranean. And middle eastern recipes. Recipe ideas: raspberry balsamic chicken, mushroom grilled cheese, Neapolitan herb balsamic grilled eggplant, Neapolitan herb tomato crostini, oven dried heirloom tomatoes, goat cheese & arugula roasted beet salad, arugula pesto pasta, cranberry pear glazed butternut squash, ricotta basil olive oil spread, golden beet & tangerine salad, crab stuffed squash blossoms, roasted red pepper & balsamic onion jam, mushroom risotto arancini & arugula pesto, cauliflower schnitzel, wild mushroom ragu polenta with mascarpone, ribollita with braised butter beans, Mediterranean Buddha bowl, focaccia bread, gluten-free lemon cake with cream cheese frosting, homemade mayo, creamy sugar-free balsamic dressing, olive oil sugar cookies.

Biancolilla Medium Extra Virgin \$19.95

Olive Oil (Sicily) 375ml

This relatively unknown olive variety is a Sicilian native with lingering pungency and little

Spices & Seasonings

Black Truffle Sea Salt (2 oz.) \$19.95

Capturing the seductive earthy character of Italian black truffles, this specialty salt will soon become one of your most frequently used ingredients. Its richly nuanced flavor enhances everything from grilled meats and roasted potatoes to scrambled eggs and buttered popcorn.

Fajita Seasoning \$7.95

A perfect blend of authentic Mexican seasonings! It can be sprinkled on meats, used in sauces or used as a marinade. Just mix with water and a little of our any of infused olive oils a squeeze of lime and add meat or veggies. This spice blend, along with all of our spices are vegan, gluten-free and kosher. It's custom made from premium ingredients and blended in Denver, CO.

Garam Masala Spice \$7.95

This northern Indian garam masala blend literally means warm spice mixture and varies from region to region. The best and most traditional way to use it is to add it at the very end of cooking. Even sprinkling it on top of your finished dish is aromatic and delicious! This spice, along with all of our spices are vegan, gluten-free and kosher. Its custom made from premium ingredients and blended in Denver, CO.

Garlic Pepper Seasoning \$7.95

Our garlic pepper blend is a colorful, aromatic and super tasty seasoning! First comes the crunch of cracked black pepper, next garlic showers your taste buds. In the middle, onion and salt take the stage, and last, spice enters and exits, leaving with hints of garlic lingering. A garlic lover's best kitchen buddy. This spice blend, along with all of our spices are vegan, gluten-free and kosher. It's custom made from premium ingredients and blended in Denver, CO.

Lemon Pepper Seasoning \$7.95

This lemon pepper blend is a delightful mix of zesty lemon and orange peel with black pepper and a few other spices. Its versatile and can be used as a rub for grilled meats and veggies, or as a little love sprinkle for your pastas and salads. Think of it as your kitchen's peppery, citrus-filled comrade. This spice blend, along with all of our spices are vegan, gluten-free and kosher. It's custom made from premium ingredients and blended in Denver, CO.

Rocky Mountain House Blend \$7.95

This unique blend is a house favorite - probably because it can go on anything! Great in soups, on

Traditional 18 Year Aged Dark Balsamic Vinegar, Blood Orange Fused Olive Oil and Dark Chocolate Balsamic Vinegar

A-Premium Dark Balsamic Vinegar 375ml \$19.95

Made with white trebbiano grape must, our premium dark balsamic undergoes the cooking and barrel aging process of balsamic vinegar of modena and is caramelized in copper kettles over an open wood fire. The grape must is then aged in a variety of wood barrels which are charred on the interior to add character and additional color during the aging process. The result is complex, yet tart, vinegar with a touch of sweetness, subtle dried fruit characteristics, and 6% acidity. Extremely adaptable, it can be used with any EVOO as well as with our flavored oils.

A-Premium White Balsamic Vinegar 375ml \$19.95

Made with white trebbiano grape must, our white balsamic undergoes the cooking and barrel aging process of balsamic vinegar of Modena however it is not carmelized. The result is crisp, tart vinegar with a touch of sweetness. Extremely adaptable, it can be used with any E.V.O.O., as well as with our flavored oils. This is a tart balsamic vinegar with a residual grape flavor and 6% acidity. Recipe ideas: bulgur salad with mediterranean vegetables, huli huli baked chicken, goat cheese & arugula roasted beet salad, italian muffuletta.

Alfoos Mango White Balsamic Vinegar 375ml \$19.95

Ever heard of an alfoos mango? If not, let us educate you. Alfoos mangos, also known as alphonse mangos, are one of the most sought after fruits in the entire world. They mainly grow in India and much like other types of mangos, they are revered for their floral notes and sweet juicy flesh. However, alfoos mangos, differ from hadens, franceses and keitts and others due to their purple skin, creaminess and rarity. Combined with the infusion of our crisp, white balsamic vinegar, aged up to 12 years in Modena, Italy, this mango balsamic will make your tongue tango! Here are some of our favorite ways to use it (other than just taking shots of it): in salsa, ceviche, glazed, reductions, vinaigrettes, marinades, fruit salads, cocktails or over chicken, shrimp, pork or anything you are grilling that you want to have a fruity, tropical twist. Olive oil pairing recommendations: Persian lime, chipotle, cilantro & roasted onion, garlic, wild mushroom & sage, harissa, eureka lemon, & cayenne chili pepper. Recipe ideas: White balsamic fruit salad.

Black Cherry Dark Balsamic Vinegar 375ml \$19.95

Rich and sweet natural black cherries are combined with aged balsamic vinegar to produce a sweet, fragrant and very rich tasting product that has garnered rave reviews from our customers and balsamic experts. Our naturally flavored balsamic condiment is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. Enjoy on salads that

bitterness. Creamy and complex, with notes of artichoke and herbs. Recipe ideas: raspberry balsamic chicken, mushroom grilled cheese, Neapolitan herb balsamic grilled eggplant, Neapolitan herb tomato crostini, oven dried heirloom tomatoes, goat cheese & arugula roasted beet salad, arugula pesto pasta, cranberry pear glazed butternut squash, ricotta basil olive oil spread, golden beet & tangerine salad, crab stuffed squash blossoms, roasted red pepper & balsamic onion jam, mushroom risotto arancini & arugula pesto, cauliflower schnitzel, wild mushroom ragu polenta with mascarpone, ribollita with braised butter beans, Mediterranean Buddha bowl, focaccia bread, gluten-free lemon cake with cream cheese frosting, homemade mayo, creamy sugar-free balsamic dressing, olive oil sugar cookies.

Favalosa Robust Extra Virgin Olive Oil (South Africa) 375ml \$19.95

This lovely South African favolosa displays herbaceous notes of fresh cut grass, bitter greens, and green tea. With a lingering bitterness that is sure to ensnare the senses. Recipe ideas: raspberry balsamic chicken, mushroom grilled cheese, Neapolitan herb balsamic grilled eggplant, Neapolitan herb tomato crostini, oven dried heirloom tomatoes, goat cheese & arugula roasted beet salad, arugula pesto pasta, cranberry pear glazed butternut squash, ricotta basil olive oil spread, golden beet & tangerine salad, crab stuffed squash blossoms, roasted red pepper & balsamic onion jam, mushroom risotto arancini & arugula pesto, cauliflower schnitzel, wild mushroom ragu polenta with mascarpone, ribollita with braised butter beans, Mediterranean Buddha bowl, focaccia bread, gluten-free lemon cake with cream cheese frosting, homemade mayo, creamy sugar-free balsamic dressing, olive oil sugar cookies.

Hojiblanca Robust Extra Virgin Olive Oil (Spain) 375ml \$19.95

Intense, fruity, fresh and very complex. This oil has intense notes of fresh cut grass, tomato, green apple and green almond. Very strong and astringent, rounded off by green leaf and artichoke flavors. Currently our freshest and most robust oil! Recipe ideas: raspberry balsamic chicken, mushroom grilled cheese, Neapolitan herb balsamic grilled eggplant, Neapolitan herb tomato crostini, oven dried heirloom tomatoes, goat cheese & arugula roasted beet salad, arugula pesto pasta, cranberry pear glazed butternut squash, ricotta basil olive oil spread, golden beet & tangerine salad, crab stuffed squash blossoms, roasted red pepper & balsamic onion jam, mushroom risotto arancini & arugula pesto, cauliflower schnitzel, wild mushroom ragu polenta with mascarpone, ribollita with braised butter beans, Mediterranean Buddha bowl, focaccia bread, gluten-free lemon cake with cream cheese frosting, homemade mayo, creamy sugar-free balsamic dressing, olive oil sugar cookies.

Koroneiki Robust Extra Virgin Olive Oil (Chile) 375ml \$19.95

This robust koroneiki displays prominent notes of green banana,

veggies, in eggs and casseroles, and any other savory dish you create in your kitchen. Oh, and its a must try with our garlic infused olive oil. So. Many. Possibilities. This spice blend, along with all of our spices are vegan, gluten-free and kosher. It's custom made from premium ingredients and blended in Denver, CO.

Sun-dried Tomato Seasoning \$7.95

This proprietary blend of veggies adds a rich, mildly acidic flavor to whatever you make. Its best with tangy, sweet and spicy flavors. Use it with our smoked chaabani, chipotle or cayenne infused olive oil in your chicken casserole, salmon salad or bread dipping appetizer. This spice blend, along with all of our spices are vegan, gluten-free and kosher. It's custom made from premium ingredients and blended in Denver, CO.

Thai Spice Seasoning \$7.95

This spice gives you that great fresh flavor found in so many Thai dishes. Spicy hot with a fresh lime contrast, Thai spice can be used in coconut milk curries for developing an authentic Thai taste. As always, no artificial colors or flavors are used. This spice blend, along with all of our spices are vegan, gluten-free and kosher. It's custom made from premium ingredients and blended in Denver, CO.

Zesty Italian Seasoning \$7.95

Zesty Italian meets spice! Use this blend in sauces, marinades and soups - pretty much anytime you want to add a little spicy Italian kick to your dishes. An amazing addition to our Tuscan herb, olive wood smoked and smoked chaabani infused olive oils. It also makes a mean vinaigrette. This spice blend, along with all of our spices are vegan, gluten-free and kosher. It's custom made from premium ingredients and blended in Denver, CO.

Specialty Oils

Black Truffle Oil 375ml \$39.95

This late fall, early winter truffle is used in the making of this savory oil. A tea method is utilized which steeps the ripe truffles for extended periods of time in olive oil. The closely guarded, proprietary process yields our heady, complex black truffle oil. No extracts or chemicals are used in its production. Fantastic in cream-based soups, risotto or mashed potatoes!

Roasted Almond Oil 375ml \$24.95

Our California roasted almond oil is expeller pressed and lightly filtered with an amazingly delicate nose and deep roasted flavor. Great for sauteing, drizzling, baking, dipping and as a vinaigrette. Vinegar pairing recommendations: raspberry, Sicilian lemon, black cherry, & espresso.

Roasted Walnut Oil 375ml \$24.95

Our handcrafted roasted walnut oil is made in California, strictly following 150 year-old traditional methods. Slowly roasted to perfection, then expeller-pressed and lightly filtered. It adds a rich walnut taste to salad dressing, pasta, grilled meat, fresh baked pastries, and makes a great bread dip. Shake up with equal amounts of our red apple or cinnamon pear balsamic vinegars for an unforgettable vinaigrette! Vinegar

feature cheeses like feta or bleu or with citrus and onions flavors. Combine with our wild mushroom & sage infused olive oil as a super tasty marinade for pork or poultry. olive oil pairing recommendations: organic coratina EVOO, hojiblanca evoo, garlic, tarragon, Tuscan herb, eureka lemon, Persian lime, wild mushroom & sage. Recipe ideas: Balsamic glazed beef jerky, balsamic BBQ sauce.

Black Currant Dark Balsamic \$19.95 Vinegar 375ml \$19.95

Our black currant balsamic vinegar is naturally flavored with floral, sweet, black currant essence in this rich, unique balsamic condimento. Combine with chipotle or harissa as a marinade for beef, pork, or poultry when grilling. Drizzle over vanilla gelato or mix with fresh berries. Olive oil pairing recommendations: wild mushroom & sage, basil, chipotle, cilantro & roasted onion, blood orange, eureka lemon, & harissa. Recipe ideas: roasted beets with black currant balsamic.

Black Mission Fig Dark \$19.95 Balsamic 375ml

Made with natural ingredients, our aged fig balsamic vinegar is thick and ripe, bursting with fig flavor. It is one of our most popular sellers. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. Ideal for enhancing salads, tomatoes and fresh mozzarella cheese. Or use a few drops to finish roasted poultry, steaks and game, or create the perfect reduction glaze for delicately flavored fish dishes. After dinner, drizzle it over your favorite fruit, cheese, or even ice cream. Olive oil pairing recommendations: wild mushroom & sage, chipotle, basil, garlic, eureka lemon, Milanese gremolata, & Tuscan herb. Recipe ideas: harissa fig chicken marinade, roasted red pepper & balsamic onion jam, black mission fig old fashioned, creamy sugar-free balsamic dressing

Blackberry Ginger Dark \$19.95 Balsamic Vinegar 375ml

Our blackberry-ginger balsamic vinegar is wonderfully sweet, pleasingly tart and fragrant with the clean, natural flavor of blackberry and ginger. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. It makes a fantastic dressing or marinade and is divine paired with our Persian lime olive oil. Olive oil pairing recommendations: Persian lime, blood orange, garlic, Tuscan herb, tarragon, & roasted walnut. Recipe ideas: huli huli baked chicken, grilled palisade peaches with balsamic glaze.

Blenheim Apricot White \$19.95 Balsamic Vinegar 375ml

The Blenheim variety of apricot is both sweet and tart with an intensely aromatic aroma of honeysuckle and picked with a faint green tinge. We have married this with our aged white balsamic vinegar. The resulting collaboration is as intoxicating as it is crisp and tart. Our naturally flavored

stone fruit, and bitter dandelion greens. Bold, distinctive, and intense! This is the highest phenol oil of the 2019 southern hemisphere harvest. Recipe ideas: raspberry balsamic chicken, mushroom grilled cheese, Neapolitan herb balsamic grilled eggplant, Neapolitan herb tomato crostini, oven dried heirloom tomatoes, goat cheese & arugula roasted beet salad, arugula pesto pasta, cranberry pear glazed butternut squash, ricotta basil olive oil spread, golden beet & tangerine salad, crab stuffed squash blossoms, roasted red pepper & balsamic onion jam, mushroom risotto arancini & arugula pesto, cauliflower schnitzel, wild mushroom ragu polenta with mascarpone, ribollita with braised butter beans, Mediterranean Buddha bowl, focaccia bread, gluten-free lemon cake with cream cheese frosting, homemade mayo, creamy sugar-free balsamic dressing. Olive oil sugar cookies.

Manzanillo Medium Extra Virgin \$19.95 Olive Oil (Australia) 375ml

A gorgeous example of manzanillo extra virgin olive oil! Very green fruit produces a fantastic balance between sweet fruit aromas of strawberry along with green tropical fruits of melon. Very grassy. Recipe ideas: raspberry balsamic chicken, mushroom grilled cheese, Neapolitan herb balsamic grilled eggplant, Neapolitan herb tomato crostini, oven dried heirloom tomatoes, goat cheese & arugula roasted beet salad, arugula pesto pasta, cranberry pear glazed butternut squash, ricotta basil olive oil spread, golden beet & tangerine salad, crab stuffed squash blossoms, roasted red pepper & balsamic onion jam, mushroom risotto arancini & arugula pesto, cauliflower schnitzel, wild mushroom ragu polenta with mascarpone, ribollita with braised butter beans, Mediterranean Buddha bowl, focaccia bread, gluten-free lemon cake with cream cheese frosting, homemade mayo, creamy sugar-free balsamic dressing, olive oil sugar cookies.

Picual Medium Extra Virgin \$19.95 Olive Oil (Chile) 375ml

An extremely complex early harvest picual. This fragrant oil has fruity and floral notes, along with dominant notes of freshly cut grass and green tea. Very well balanced. This is one of our most popular varieties! Recipe ideas: raspberry balsamic chicken, mushroom grilled cheese, Neapolitan herb balsamic grilled eggplant, Neapolitan herb tomato crostini, oven dried heirloom tomatoes, goat cheese & arugula roasted beet salad, arugula pesto pasta, cranberry pear glazed butternut squash, ricotta basil olive oil spread, golden beet & tangerine salad, crab stuffed squash blossoms, roasted red pepper & balsamic onion jam, mushroom risotto arancini & arugula pesto, cauliflower schnitzel, wild mushroom ragu polenta with mascarpone, ribollita with braised butter beans, Mediterranean Buddha bowl, focaccia bread, gluten-free lemon cake with cream cheese frosting, homemade mayo, creamy sugar-free balsamic dressing, olive oil sugar cookies.

Fused & Infused Oils

pairing recommendations: traditional 18-year, red apple, maple, peach, cranberry-pear, pineapple, cinnamon pear, blackberry-ginger, apricot, blueberry, black cherry, dark chocolate, raspberry, vanilla.

Toasted Sesame Oil 375ml \$24.95

Our Japanese sesame oil is roasted slow and low, and then pressed in small batches. It has tremendous depth of flavor and mouth-feel. This is one of the most flavorful and fragrant oils in the world! This roasted sesame oil is great for stir-frying meats or vegetables, or for making an omelet. Combine with honey ginger balsamic vinegar and garlic olive oil to make an amazing marinade. Vinegar pairing recommendations: honey ginger, coconut, cranberry pear, Sicilian lemon, cinnamon pear, coconut, black mission fig, lemongrass-mint, pineapple, pomegranate-quince, red apple, & tangerine.

White Truffle Oil 375ml \$39.95

A connoisseurs olive oil. If you like the flavor and aroma of white truffle, then you will love this oil. Made in Italy in an artisan fashion without the use of any extracts, this olive oil is smooth, while having an unmistakable intense white truffle flavor. Makes a great finishing oil for many Mediterranean dishes, in mashed potatoes or try it drizzled on popcorn! It also makes an amazing aioli. A little goes a long way, so use sparingly!

Wine Vinegars

Champagne Wine Vinegar \$19.95 375ml

Imported from the champagne region of France, upon first taste of our champagne white wine vinegar, you'll likely notice its smooth, elegant flavor. That's because, unlike other champagne vinegars, this one never undergoes a pasteurization process. By eliminating pasteurization, the vinegar keeps its lovely, rich base. This vinegar is a divine ingredient in salads, or try making your own homemade mayonnaise by simply whisking with extra virgin olive oil, eggs, and mustard.

Pinot Noir Wine Vinegar 375ml \$19.95

Woody and spicy on the nose, our deep ruby red barrel aged pinot noir vinegar is robust and rich. Its lively character is absolutely amazing in vinaigrettes, pickles, marinades, and dressings.

Red Barrel Aged Wine Vinegar \$19.95 375ml

With a complex nose boasting oak and spice, our barrel aged red wine vinegar is robust and rich with a pleasing zing. Perfect for deglazing pans, vegetable salads, beets, dressings, pork and chicken. Acidity 6%.

Sherry Reserva Wine Vinegar \$19.95 375ml

From Jerez, Spain and made in the traditional solera system, our sherry reserva 25-year aged wine vinegar has a true sherry flavor that can only come from cask-aging. This fine Spanish vinegar is fabulous in reduction sauces, glazes and whenever strength and depth of flavor is desired. Olive oil pairing recommendations: Tuscan herb, herbes de Provence, Persian lime, & any of our premium EVOOs.

balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. Great with grilled chicken, as a glaze or served with cheese. Add to sparkling water for a refreshing thirst quencher. Olive oil pairing recommendations: arbequina EVOO, koroneiki EVOO, basil, red cayenne chili, garlic, milanese gremolata, chipotle, harissa, eureka lemon, Persian lime, wild mushroom & sage, roasted almond, & roasted walnut. Recipe ideas: apricot olive oil cake, spring salad with apricot balsamic vinaigrette, balsamic chocolate truffles.

Blueberry Dark Balsamic Vinegar 375ml \$19.95

Our luscious blueberry balsamic vinegar is just as wonderful over garden salad as it is over fruit salad. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. When paired with a delicate extra virgin olive oil such as arbequina, the intense blueberry flavor will shine. Also fantastic with our blood orange or eureka lemon olive oils. Pairs well with bleu and feta cheeses. Reduce to use as a syrup on waffles, pancakes or french toast. Olive oil pairing recommendations: red cayenne chili, harissa, eureka lemon, persian lime, Tuscan herb, blood orange, & roasted walnut. Recipe ideas: peach caprese salad, mandarin orange olive oil pancakes.

Cara Cara Orange Vanilla White Balsamic Vinegar 375ml \$19.95

This confectionary white balsamic vinegar is made with creamy, sultry Madagascar vanilla and bright, fruity cara cara orange. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. It is absolutely delightful with chocolate, fruit salad, in sparkling water, mixed drinks, or drizzled over yogurt and vanilla ice cream. It pairs well with the fruity notes typically found in koroneiki evoo, and is also excellent blended with the organic, all natural butter EVOO. Use this blend over oatmeal, cream of wheat, or pancakes. Olive oil pairing recommendations: koroneiki EVOO, butter, blood orange, basil, & Persian lime. Recipe ideas: golden beet & tangerine salad.

Cinnamon Pear Dark Balsamic Vinegar 375ml \$19.95

This delightful vinegar is spicy and warm, perfect drizzled over fresh fruit or as a dessert topping. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. It has the unique taste of danjou pears and cinnamon, and it matches well with many of our sweeter, fruity oils for a delicious marinade or salad dressing. Use as a glaze on seafood. Olive oil pairing recommendations: blood orange, eureka lemon, Persian lime, garlic, butter, harissa, wild mushroom & sage, & roasted walnut.

Mandarin Orange Infused Olive Oil 375ml \$19.95

This bold citrus oil is fresh and versatile! Made with whole mandarin oranges pressed with olives at peak ripeness to produce maximum fragrance and flavor. We love it with anything that already has orange in it, for a huge flavor enhancement. Vinegar pairing: cranberry pear, maple, tangerine, dark chocolate, peach, & mango. Recipe ideas: pineapple balsamic pork chops, chocolate orange waffles, mandarin dark chocolate madeleines, orange cherry almond biscotti, mandarin orange chocolate cake, chocolate orange waffles, mandarin orange dark chocolate fondue, Italian orange polenta cookies, mandarin orange olive oil pancakes, olive oil sugar cookies, maple balsamic bacon Brussels sprouts.

Baklouti Green Chili Pepper Fused Olive Oil 375ml \$19.95

Our baklouti green chili fused olive oil is sourced from tunsian bakouliti peppers grown on Barbary Coast of north Africa. Bakouliti peppers are unique to the region. The peppers are brought to our mill where the olive oil is made by combining one pound of organic extra virgin olive oil with 1.6 pounds of fresh whole green baklouti chilies. The two (and only two!) Ingredients are crushed, mixed, in the malaxer fusing the fresh green pepper with the organic olive oil. Our baklouti green chili olive oil is great in anything you want to add a kick to because of its spice. Sure to make your tongue dance! Vinegar pairing recommendations: Sicilian lemon, 18-year traditional, garlic, and a-premium white. Recipe ideas: huli huli baked chicken, balsamic BBQ sauce, baklouti chili chicken curry, cheddar cheese cornbread, spicy baklouti chili gumbo, rock cod ceviche, baklouti green chili chicken mole, roasted garlic Hassel back potatoes, roasted carrot green chili soup.

Basil Infused Olive Oil 375ml \$19.95

Fresh, green and herbal. Basil and olive oil are two integral ingredients in Mediterranean cooking and so it might be obvious that these two go together like spaghetti and meatballs. Try it on a summer salad or a caprese salad and let your taste buds travel to the shores of the Mediterranean. It also up-levels the homemade pizza game. Vinegar pairing recommendations: traditional 18-year, jalapeno, oregano, Sicilian lemon, strawberry, lemongrass-mint, & blenheim apricot. Recipe ideas: spring salad with apricot balsamic vinaigrette, white bean and tomato salad, basil heirloom tomato & mozzarella Fresca salad, Italian muffuletta, cucumber & tomato salad with lemon vinaigrette.

Blood Orange Fused Olive Oil 375ml \$19.95

As the blood oranges and Tunisian olives ripen, we press them together to form this beautiful agrumato (or combination) of whole, fresh citrus fruits crushed with olives. Our whole fruit blood orange is exceedingly versatile; use it on fish and seafood, chicken, fruit, salads and much more. Drizzle over fruit or ice cream with dark chocolate balsamic. Vinegar pairing recommendations:

Specialty Vinegars

Molto Densissimo Specialty Vinegar 375ml \$24.95

This 25 year aged, limited private reserve balsamic has a 1.36 density and is extremely complex in flavor. Boasting notes of cherry wood, dried fruits, and hints of chocolate and malt. Serve drizzled over your finest aged cheeses, use to top melon and berries or your favorite dessert. This delightful vinegar is a must try.

Serrano Honey Specialty Vinegar 375ml \$19.95

Our 2008 soft silver award winning, artisan Serrano honey vinegar is sweet, tart, spicy and made from 100% honey. Amazingly complex, it makes a great addition to salsa, ceviche, bloody marys & shrimp. Drizzle it over sliced tomatoes and fresh mozzarella cheese. Add to dressings for leafy green, potato, pasta and rice salads. Toss with sliced strawberries and a grinding of black pepper for a delicious dessert. Can be used in place of traditional grape based wine vinegar. Sulfite free!

Jewelry

Colorado Script Gold Necklace \$32.95

There are two camps: Colorado is a place where they have found memories and long to revisit or it's their home? Either way, take a piece of Colorado with you everywhere with this one-of-a-kind Colorado script necklace made by Colorado hearth. This simple, beautiful, handmade necklace is made from .925 silver, and dipped in 14k gold. Its lead and nickel free (zinc is used in place of nickel) and it has an 18" .925 silver chain.

Colorado Script Silver Necklaces \$32.95

There are two camps: Colorado is a place where they have found memories and long to revisit or it's their home? Either way, takes a piece of Colorado with you everywhere with this one-of-a-kind Colorado script necklace made by Colorado hearth. This simple, beautiful, handmade necklace is made from .925 silver. Its lead and nickel free (zinc is used in place of nickel) and it has an 18" .925 silver chain. Gold color shown for reference.

Mini Mountain Range Gold Necklace \$32.95

The mountains are dear to your heart... So why not wear them next to your heart? This simple, beautiful, handmade necklace is 13mm with a 16.5 inch chain and 2 inch extender, lobster claw closure. Made from .925 silver plated with matte 14k yellow gold, its lead and nickel free (zinc is used in place of nickel).

Mini Mountain Range Gold Stud Earrings \$32.95

The mountains are calling... Especially when they're so close to your ears! These simple, beautiful, handmade studs are 13mm x 6mm and matte .925 plated with matte 14k yellow gold. They are lead and nickel free (zinc is used in place of nickel) and they come with a butterfly back.

Moon Phase Earrings \$32.00

The moon is a loyal companion. All of you free spirits and moon chasers, these are for you! These moon phase earrings are sure to be a new

Recipe ideas: perfect pumpkin bread, balsamic glazed ham, cinnamon pear balsamic sweet potato fries.

Coconut White Balsamic Vinegar 375ml \$19.95

Our coconut white balsamic is wonderfully sweet, pleasingly tart and aromatic with the clean, natural flavor of coconut. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. For a tasty exotic treat, drizzle over pineapple, blueberries and/or strawberries. Drizzle over fruit or ice cream with Persian lime olive oil. This balsamic vinegar transforms a simple dish into a delicious treat. Don't underestimate this balsamic vinegar for a superb drizzle over grilled chicken or shrimp. Combine with garlic olive oil for a great Thai flavoring. Olive oil pairing recommendations: Persian lime, eureka lemon, garlic, cilantro & roasted onion, butter, blood orange, herbs de provence, harissa, & toasted sesame. Recipe ideas: coconut lime rice salad, honey ginger salmon salad, balsamic chocolate truffles, pineapple harissa grilled shrimp with coconut lime rice.

Cranberry Pear White Balsamic Vinegar 375ml \$19.95

This white balsamic is clean, crisp and very tart and boasts a lovely deep, ros blush. It has an amazingly fruity, complex bouquet that shines in a multitude of culinary applications. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. Use it to dress fruit or vegetable salads, as a marinade, a glaze for poultry, with gelatin for a delicious fruit aspic or even in a mixed drink! Olive oil pairing recommendations: blood orange, Tuscan herb, butter, wild mushroom & sage, Persian lime, eureka lemon, roasted walnut, & toasted sesame. Recipe ideas: white balsamic fruit salad, cranberry pear glazed butternut squash.

Dark Chocolate Dark Balsamic Vinegar 375ml \$19.95

This dark chocolate balsamic vinegar is rich, thick and resounds with the complexity of three different chocolates responsible for the depth of its flavor. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. Drizzle over vanilla gelato, mix with fresh berries. Combine with any of the spicy olive oils to add zing to your chicken mole sauce. Olive oil pairing recommendations: blood orange, chipotle, red cayenne chili, baklouti green chili, harissa, basil, eureka lemon, Persian lime, & roasted walnut. Vinegar pairing recommendations: vanilla, coconut, & espresso. Recipe ideas: chocolate balsamic chicken mole, steak with strawberry balsamic salsa, strawberry sundae with chocolate balsamic vinegar, baklouti green chili chicken mole, mandarin orange olive oil pancakes.

Elderflower White Balsamic \$19.95

cranberry-pear, traditional 18-year, grapefruit, blueberry, coconut, dark chocolate, espresso, maple, raspberry, strawberry, vanilla, & tangerine. Recipe ideas: Italian orange polenta cookies, pineapple balsamic pork chops, chocolate orange waffles, mandarin dark chocolate madeleines, orange cherry almond biscotti, mandarin orange chocolate cake, chocolate orange waffles, mandarin orange dark chocolate fondue, mandarin orange olive oil pancakes, blood orange brownies, dark chocolate orange pomegranate bites.

Butter Infused Olive Oil 375ml \$19.95

Love the flavor of butter, but don't like the heart-stopping properties? This creamy extra virgin olive oil is naturally infused with the rich flavor of butter. This oil is made from premium, ultra fresh, extra virgin olive oil from our collection blended in small artisan batches. Use this golden, vegetarian, dairy-free olive oil as a butter substitute in baking or anywhere you might use melted butter. Use over hot popcorn, with seafood, to dip bread, over pasta, mashed potatoes, grits, rice or in baking. Vinegar pairing recommendations: traditional 18-year, coconut, garlic, maple, cinnamon pear, & vanilla. Recipes ideas: cilantro and onion braised vegetables, olive oil hollandaise sauce, gingerbread cake with butter olive oil, mushroom grilled cheese, perfect pumpkin bread, olive oil cinnamon rolls, cinnamon pear balsamic sweet potato fries, black peppercorn chicken veggie stew, Mediterranean Buddha bowl, instant pot buffalo chicken, banana bread brownies, vegan pumpkin chocolate chip cookies, garlic mashed potatoes.

Cayenne Chili Pepper Fused Olive Oil 375ml \$19.95

Our cayenne fused chili pepper is hotter and fruitier than ever before! Made with a higher percentage of cayenne peppers in late November/early December, this oil is very concentrated and has a delightful fruity aroma. This spicy olive oil will be an essential ingredient for all of your North African recipes! Your BBQs will never be the same. A great marinade for roasted lamb, chicken, or fish. Wonderful for harissa, couscous, seafood, relish, and salsa! Vinegar pairing recommendations: traditional 18-year, grapefruit, dark chocolate, espresso, raspberry, strawberry, tangerine, Sicilian lemon, pomegranate, peach, alfoos mango, cinnamon pear, cranberry pear, Blenheim apricot, & jalapeno. Recipe ideas: baklouti chili chicken curry, rock cod ceviche, roasted red pepper & balsamic onion jam, spicy red pepper & turkey empanadas.

Chipotle Infused Olive Oil 375ml \$19.95

The smoky flavor of this chili-infused olive oil is great for marinating steaks and brushing on grilled chicken or seafood. Drizzle over vegetables or pizza for a spicy meal. Chipotle extra virgin olive oil is excellent dipping oil for artisan breads, finishing oil for soups, pasta or grain dishes, and a wonderful base for dressings and marinades. Vinegar pairing recommendations: traditional 18-year, dark chocolate, espresso,

favorite. They are plated in long-lasting rhodium and hang from sterling silver ear wires. Rhodium plating causes the jewelry to have a grey-silver appearance. It is hypo-allergenic, nickel free and will not tarnish.

Round Mountain Range Gold Necklace \$32.95

Love the mountains? So do we! Show your love for this mountain range by wearing it everywhere. This pendant is plated in rhodium and hung from an 18" sterling silver chain. It measures approximately 1" around. You're sure to love this new necklace just as much as we do! Gold colored rhodium plating with an 18" sterling silver chain. It is hypo-allergenic, nickel free and will not tarnish.

Round Mountain Range Silver Necklace \$32.95

Love the mountains? So do we! Show your love for this mountain range by wearing it everywhere. This pendant is plated in rhodium and hung from an 18" sterling silver chain. It measures approximately 1" around. You're sure to love this new necklace just as much as we do! Rhodium plating, 18" sterling silver chain. *rhodium plating causes the jewelry to have a grey-silver appearance. It is hypo-allergenic, nickel free and will not tarnish.

Snowy Mountain Range Gold Stud Earrings \$32.95

The mountains are calling... Especially when they're so close to your ears! These simple, beautiful handmade studs are .5 long and made from .925 silver fill that's plated with 14k gold. Lead and nickel free for all those sensitive ears.

Snowy Mountain Range Rose Gold Necklace \$32.95

The mountains are dear to your heart... So why not wear them next to your heart? This simple, beautiful, handmade necklace is 20mm with a 16" chain and 2" extender. Made from .925 silver and plated with 14k rose gold, its lead and nickel free (zinc is used in place of nickel). Gold necklace shown for reference, but it's actually rose gold colored.

Rocky Mountain EVOO Club

Adventurer \$260.00

Want to unite with us in the adventure to live a little better every day or give the gift of bi-monthly extra virgin olive oil goodness to someone you know? This is a great option for you! This is one of three choices to join our rocky mountain EVOO club, where in you or a recipient of your choice will receive three 60ml taster bottles of oil and three 60ml taster bottles of vinegar every two months. The oils and vinegars will change with every order, so you can let your experimental flag fly in the kitchen! Its easy, hassle-free and includes free usps priority with every order. Orders start showing up the following month from when you place this order and pay.

Explorer \$215.00

Want to unite with us in the adventure to live a little better every day or give the gift of bi-monthly extra virgin olive oil goodness to someone you know? This is a great option for you! This is one of three choices to join our rocky mountain EVOO club,

Vinegar 375ml

Delicious fragrant elderflowers bursting with flavor are infused with grapes harvested in Modena, Italy to make this summery, anti-oxidant filled balsamic. It's biologically fermented, a natural process which preserves the original character of the fruit and then aged in oak barrels. The result is a balanced balsamic with a light texture and delicate acidity, making this an essential gourmet ingredient in your pantry. A dash of this versatile condiment makes an irresistible addition to yogurt, fruit salads and desserts of all sorts. You can also use it to prepare a delicious marinade or give a mouth-watering twist to pasta dishes. Mix it with water to create a refreshing seltzer water or add it to cocktails for a flavour explosion. Regular consumption of vinegar may improve cardiac health and insulin sensitivity, lower blood sugar levels and cholesterol and aid in maintaining a healthy weight. Olive oil pairing recommendations: butter, lemon, Persian lime recipe ideas: lemon elderflower cake.

Espresso Dark Balsamic \$19.95

Vinegar 375ml

This aged balsamic vinegar is amazingly complex, with layers of authentic espresso and dark roasted coffee. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. This condimento makes a fantastic glaze or bar-b-que base for pork, beef or chicken. Add a shot to an affogatto float, which calls for a tall mug of vanilla gelato scoops covered with coffee. Drizzle over fresh berries or ice cream. Olive oil pairing recommendations: blood orange, eureka lemon, red cayenne chili, garlic, harissa, chipotle, & Tuscan herb. Recipe ideas: Irish brown soda bread, pumpkin black bean soup, balsamic chocolate truffles.

Grapefruit White Balsamic \$19.95

Vinegar 375ml

Our grapefruit white balsamic sparkles with crisp, clean citrus flavor. It has a perfect balance of acidity and natural sweetness. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. Try this amazing balsamic in dressings, paired with fennel. It makes a show-stopping white balsamic grapefruit granita! Olive oil pairing recommendations: arbequina EVOO, hojiblanca EVOO, basil, red cayenne chili, milanese gremolata, harissa, herbes de Provence, Persian lime, eureka lemon, harissa, & bergamot.

Gravenstein Apple White \$19.95

Balsamic Vinegar 375ml \$19.95

The gravenstein apple is an incredibly hard to find varietal due to the difficulty farmers have cultivating it. In addition to contending with a very finicky tree, it's also not an apple that travels or stores well so it is best enjoyed during its relatively short season and isn't typically shipped far. It's grown in pockets up the coast of northern California and prized for its

pineapple, raspberry, raspberry, tangerine, strawberry, black cherry, vanilla, Sicilian lemon, cinnamon pear, lavender, lemongrass-mint, peach, mango, & jalapeno. Recipe ideas: pumpkin black bean soup, sweet heat grilled chicken, rock cod ceviche, chipotle & pineapple balsamic marinade, roasted garlic Hassel back potatoes, maple balsamic roasted winter veggies.

Cilantro & Roasted Onion Olive \$19.95

Oil 375ml

The fresh clean taste of cilantro layers beautifully over the mild, sweet earthiness of roasted onions and the fruitiness of high quality olives. Made with ultra-premium certified extra virgin olive oil, this savory infused oil masterfully blends the flavor of roasted, sweet caramelized onions with fresh, herbaceous cilantro. Its best for marinating poultry or meat for fajitas, for drizzling over vegetables, grilling, sauteing and in salsas. Vinegar pairing recommendations: balsamic vinegar pairing recommendations: traditional 18-year dark balsamic vinegar, peach white balsamic vinegar, honey ginger white balsamic vinegar, red apple dark balsamic vinegar, black mission fig dark balsamic vinegar, jalapeno white balsamic vinegar, vanilla dark balsamic vinegar, Sicilian lemon white balsamic, grapefruit white balsamic, and oregano white balsamic.

Garlic Infused Olive Oil 375ml \$19.95

Calling all garlic lovers! Our garlic infused olive oil gives off the great flavor of pungent, fresh garlic and takes dishes to the holy grail of garlic. Since garlic and olive oil are almost always used together in Mediterranean cooking, you can use this in just about anything. Great to mix in with pasta or mashed potatoes, to drizzle on steaks before grilling or to dip bread. Really, just about anything goes with this top seller. Vinegar pairing recommendations: traditional 18-year, black mission fig, cinnamon pear, black cherry, honey ginger, jalapeno, pomegranate, Sicilian lemon, black cherry, blueberry, Blenheim apricot, champagne, peach, pineapple, oregano, a-premium, & coconut. Recipe ideas: garlic & Tuscan herb lamb chops, pomegranate balsamic glazed grilled rib-eye, vegan polenta, lemon garlic scallops with black truffle sea salt, barbecue baked tofu, Caesar salad dressing, leg of lamb & roasted potatoes, garlic & pea pasta, key lime balsamic miso dressing, baklouti chili chicken curry, truffled butternut squash macaroni & cheese, kale spinach spanakopita, roasted garlic Hassel back potatoes, pea and asparagus pasta, garlic truffle air fryer fries, garlic mashed potatoes, vegetarian carbonara.

Harissa Infused Olive Oil 375ml \$19.95

Most popular in North Africa and the Middle East, harissa is made with chili peppers (often smoked), garlic, caraway, coriander and cumin, which are pounded into a paste and left overnight to develop their flavors. The result is a premium, ultra fresh, infused extra virgin olive oil that is very spicy! If you like things hot, this is a must try. A game changer for marinades and barbecue sauces. Its also up-levels pastas, pizza,

where in you or a recipient of your choice will receive one 375ml seasonal infused olive oil bottle of our choice and one 375ml seasonal white or dark balsamic vinegar bottle every two months. The seasonal infused olive oils and balsamic will pair together as well as can be used for separate cooking and baking endeavors. Good for those who love unique pairings and like to experiment with seasonal flavors in the kitchen. Its easy, hassle-free and includes free usps priority with every order. Orders start showing up the following month from when you place this order and pay.

Traditionalist

\$215.00

Want to unite with us in the adventure to live a little better every day or give the gift of bi-monthly extra virgin olive oil goodness to someone you know? This is a great option for you! This is one of three choices to join our rocky mountain EVOO club, where in you or a recipient of your choice, will receive two 375ml bottles of our choice of mild, medium or robust extra virgin olive oils from various countries every two months. Great for the more traditional cook and baker who likes high quality ingredients. Its easy, hassle-free and includes free usps priority with every order. Orders start showing up the following month from when you place this order and pay.

amazing ambrosia perfume and crisp, sweet-tart cream colored flesh. Our gravenstein apple white balsamic marries the complexity of the gravenstein's larger than life flavor with our well balanced ultra-premium white balsamic vinegar from Italy for a delectable culinary symphony. Olive oil pairing recommendations: Persian lime, blood orange, eureka lemon, cayenne chili oil, cilantro & roasted onion, Tuscan herb. Recipe ideas: white balsamic fruit salad, white balsamic & cider mustard.

Honey Ginger White Balsamic \$19.95 Vinegar 375ml

Honey and ginger play well together and brings a gentle, spicy heat which balances perfectly with the moderate, natural acidity of our white balsamic vinegar. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. This balsamic vinegar is superlative when paired with our Persian lime olive oil and positively shines with our Japanese roasted sesame oil! Mix an amazing marinade with the honey ginger balsamic vinegar, toasted sesame oil, garlic olive oil and soy sauce. Olive oil pairing recommendations: Persian lime, toasted sesame, garlic, cilantro & roasted onion, blood orange, & basil. Recipe ideas: Vietnamese shrimp spring rolls, key lime balsamic miso dressing, baklouti chili chicken curry, honey ginger salmon salad, honey ginger balsamic glazed BBQ ribs, honey ginger balsamic chicken stir-fry.

Jalapeno White Balsamic \$19.95 Vinegar 375ml

Sweet, spicy and tart, like you would expect from this chili-infused balsamic vinegar. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. Use this to light up your marinades, splash in a ceviche, spice up a salsa or blend into dressings to top fruits. olive oil pairing recommendations: basil, chipotle, garlic, cilantro & roasted onion, blood orange, red cayenne chili, milanese gremolata, Persian lime, & harissa. Recipe ideas: jalapeno balsamic topped crackers, rock cod ceviche, white bean chicken chili.

Key Lime White Balsamic \$19.95 Vinegar 375ml

Sweet and tart, key limes are native to Southeast Asia and smaller than Persian limes. This zesty key lime white balsamic makes an excellent reduction to accompany cheesecakes, fruit tarts, or fresh fruit salads. Olive oil pairings: blood orange, chipotle, harissa, garlic, Tuscan herb, eureka lemon recipe ideas: key lime balsamic miso dressing, mango key lime frozen yogurt.

Lavender Dark Balsamic \$19.95 Vinegar 375ml

Floral, sweet, and slightly herbaceous our lavender balsamic vinegar captures the essence of this ancient flower. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional

potatoes, eggs, couscous and grilled vegetables for a flavorful and spicy finish. Vinegar pairing recommendations: traditional 18-year, dark chocolate, espresso, blueberry, cinnamon pear, strawberry, pomegranate, vanilla, tangerine, raspberry, jalapeno, Sicilian lemon, coconut, lemongrass-mint, mango, peach, & pineapple. Recipe ideas: harissa pita chips, harissa fig chicken marinade, balsamic BBQ sauce, harissa baked kale chips, harissa roasted red pepper hummus, roasted garlic Hassel back potatoes, pineapple harissa grilled shrimp with coconut lime rice.

Herbes de Provence Infused \$19.95 Olive Oil 375ml

With top notes of savory, thyme and bay leaf, our all natural herbes de Provence extra virgin olive oil is a show stopper when drizzled over grilled chicken or rubbed on turkey before roasting. You will wonder how you ever cooked without it! Use for bread dipping, or in aioli. It makes for a special treat over french fries, too! Vinegar pairing recommendations: traditional 18-year, raspberry, lavender, black cherry, black currant, Sicilian lemon, a-premium, oregano, pineapple, coconut, champagne, grapefruit, & sherry reserva. Recipes ideas: cilantro and onion braised vegetables, spicy red pepper & turkey empanadas, quinoa and roasted butternut squash bowl, tortellini soup with sausage & kale, herb rubbed roasted turkey, and maple balsamic roasted winter veggies.

Madagascar Black Peppercorn \$19.95 Infused Olive Oil 375ml

Spicy and floral, this infused oil offers flavor reminiscent of hickory smoke or charred oak barrels. It's great for marinades, dressing, aioli, and sauteing - a grill master's true dream come true! Try in a cream based dish or in a salad as well for a nice peppery zing. Vinegar pairing recommendations: Sicilian lemon, lavender, champagne, black currant, apricot, coconut recipe ideas: black peppercorn chicken veggie stew, vegetarian carbonara.

Mani Orange Infused Olive Oil \$19.95 375ml

This bold citrus oil is fresh and versatile! Made with whole mani oranges grown orange from the mani peninsula of Greece, this oil is wonderfully pressed and fused with the athinolia olive. This is a beautiful, extremely early-harvest citrus agrumatoa combination of whole fresh citrus fruits crushed with early harvest olives. It's exceedingly versatile; can be used for baking, on seafood, chicken, pork, salads and so much more. We love to use with any sort of chocolate dish or with anything that already has orange in it, for a flavor enhancer. Vinegar pairings: cranberry pear, maple, tangerine, lemongrass mint, honey ginger, Neapolitan herb and strawberry. Recipe ideas: pineapple balsamic pork chops, chocolate orange waffles, mandarin dark chocolate madeleines, orange cherry almond biscotti, mandarin orange chocolate cake, chocolate orange waffles, mandarin orange dark chocolate fondue, Italian orange polenta cookies, mandarin orange

solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. Pair with chicken or veal. Use in vinaigrettes, over ice cream or with fresh fruits and berries. Olive oil pairing recommendations: herbs de Provence, eureka lemon, Persian lime, chipotle, cilantro & roasted onions, wild mushroom & sage, koroneiki EVOO, & leccino EVOO. Recipe ideas: balsamic chocolate truffles, mandarin orange olive oil pancakes.

**Maple Dark Balsamic Vinegar \$19.95
375ml**

We have searched high and low, and it appears that we have created the first of its kind, an aged pure maple balsamic vinegar, using real 100% pure maple produced at a small family farm in Vermont. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. This maple balsamic vinegar is outrageously good. Think pancakes, waffles, glazing bacon, pork chops, ice cream, dressings, marinades, chocolate, cake, fruit, and on, and on. Drizzle with walnut or butter olive oils and drizzle on pancakes or waffles. Add to baked beans or barbeque sauce. Olive oil pairing recommendations: any of the premium EVOOs in our collection, butter, blood orange, red cayenne chili, harissa, eureka lemon, Milanese gremolata, roasted walnut, roasted almond recipe idea: maple balsamic bacon wrapped dates, autumn salad with maple balsamic vinaigrette, balsamic glazed ham, mandarin orange olive oil pancakes, carrot cake with roasted walnut oil.

**Molto Densissimo Specialty \$24.95
Vinegar 375ml**

This 25 year aged, limited private reserve balsamic has a 1.36 density and is extremely complex in flavor. Boasting notes of cherry wood, dried fruits, and hints of chocolate and malt. Serve drizzled over your finest aged cheeses, use to top melon and berries or your favorite dessert. This delightful vinegar is a must try.

**Neapolitan Herb Dark Balsamic \$19.95
Vinegar 375ml**

Zesty and savory, our Neapolitan herb dark balsamic has just the right amount of acidity to shine in a multitude of culinary applications. Made from traditional herbs long used in Neapolitan cuisine including rosemary, marjoram, thyme, garlic, and sage. It will boost your next salad, marinade, or BBQ to the next level! Olive oil pairing recommendations: Tuscan herb, garlic, basil, wild mushroom & sage, blood orange. Recipe ideas: pan seared halibut, spinach stuffed Portobello mushrooms, barbecue baked tofu, Neapolitan herb bloody Mary, Neapolitan herb balsamic grilled eggplant, Neapolitan herb tomato crostini, Mediterranean Buddha bowl.

**Oregano White Balsamic \$19.95
Vinegar 375ml**

Highly aromatic, savory and zesty. The crispness is perfect for classic Mediterranean cuisine. Create superb vinaigrettes for Greek or

olive oil pancakes, spicy mani orange and lemongrass chicken, olive oil sugar cookies.

**Milanese Gremolata Infused \$19.95
Olive Oil 375ml**

Gremolata is a traditional Italian herb condiment consisting of fresh lemon zest, minced garlic, Italian flat leaf parsley & a hint of mint. The herbs and citrus zest are typically crushed together in a mortar to release their pungent essential oils. Try finishing your fish with this exciting flavor combination. It is also traditionally served with osso buco, veal & other slow braised dishes to add a zip of flavor. We also recommend our Milanese gremolata for marinating poultry or to use in dressings. Vinegar pairing recommendations: traditional 18-year, raspberry, tangerine, pomegranate, jalapeno, oregano, Sicilian lemon, a-premium, peach, oregano, lemongrass-mint, & grapefruit. Recipe ideas: simple arugula salad with gremolata vinaigrette, roasted butternut squash stacks with pumpkin seed pesto, golden beet & tangerine salad, asparagus ham gruyere frittata, roasted garlic Hassel back potatoes, ribollita with braised butter beans, Milanese gremolata croutons, vegetarian carbonara.

**Olive Wood Smoked Infused \$19.95
Olive Oil 375ml**

Olive wood is commonly used for grilling fish, poultry, meats, and veggies. Try it drizzled over grilled mandarin oranges and gorgonzola, over grilled trout, or make a Smokey tapenade. Use in potato salad, marinades, sauces, hummus, and pasta. Vinegar pairings: malto densissimo, cranberry pear, alfoos mango, maple, peach white recipe ideas: olive wood smoked grilled halibut, olive wood roasted almonds, olive wood smoked new york strip steak, Mediterranean Buddha bowl.

**Persian Lime Infused Olive Oil \$19.95
375ml**

Zesty Persian lime is married with extra virgin olive oil for an unbelievably fresh, fragrant burst of citrus. This flavored oil will take your recipe to the next flavor dimension. Made from premium, ultra fresh, extra virgin olive oil from our collection blended in small, artisan batches with 100% natural flavor. Fantastic with fish, poultry, marinades or dressings. Combine with coconut, honey-ginger or grapefruit balsamic vinegar to marinate seafood and poultry. Drizzle over fruit or ice cream with coconut white balsamic. Vinegar pairing recommendations: traditional 18-year, black cherry, black currant, blackberry-ginger, blueberry, dark chocolate, cinnamon pear, raspberry, tangerine, red apple, strawberry, vanilla, black mission fig, coconut, honey ginger, grapefruit, peach, pineapple, tangerine, lemongrass-mint, alfoos mango, oregano, Sicilian lemon, a-premium, & sherry reserva. Recipe ideas: coconut lime rice salad, Persian lime cardamom cookies, grapefruit avocado quinoa salad, mango key lime frozen yogurt, pineapple harissa grilled shrimp with coconut lime rice.

Pesto Infused Olive Oil 375ml \$19.95
Packed with the flavor of fresh

caprese salads - this white balsamic will keep your greens looking as fresh as the day they were picked! Dress potatoes, lamb, or chicken. Toss with roasted vegetables for fabulous herbal flavor. Olive oil pairing recommendations: Tuscan herb, basil, Milanese gremolata, garlic, and eureka lemon. Recipe ideas: panzanella salad with mozzarella Fresca, Greek style chicken slouvaki, roasted lemon garlic potatoes, pickled spicy sweet Italian peppers.

Organic Dark Balsamic Vinegar \$19.95
375ml

This balsamic vinegar is produced from organically grown grapes. No artificial or chemical fertilizers are used in their production. It is produced in the Modena district in central Italy and has a wonderful, mellow, sweet and sour essence, with a delicately balanced fruity and full-flavored finish.

Peach White Balsamic Vinegar \$19.95
375ml

Delicious peach flavor! Made with white trebbiano grape must, our white peach balsamic vinegar undergoes the cooking and barrel aging process of balsamic vinegar but is not caramelized, therefore it retains its white color. The result is a crisp vinegar with a touch of sweetness reminiscent of handcrafted vinegars from northern Italy. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. Extremely adaptable, pair it with any of our premium extra virgin olive oils to make a light, tart vinaigrette. Add to sparkling water for a refreshing thirst quencher. Olive oil pairing recommendations: Tuscan herb, wild mushroom & sage, garlic, eureka lemon, chipotle, harissa, & any premium extra virgin olive oils. Recipe ideas: sweet heat grilled chicken, spiked peach balsamic lemonade, peach balsamic smash, melon & prosciutto salad with peach-lemon vinaigrette.

Pineapple White Balsamic Vinegar \$19.95
375ml

Our golden pineapple balsamic vinegar is sweet and tart with the heady aroma of fresh ripe pineapple. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. This amazing, zesty balsamic is the perfect complement to fruit salads and fresh berries. It adds substantial flavor to many salads. Try pairing with soy sauce, ginger and our garlic olive oil for an amazing marinade. Olive oil pairing recommendations: Tuscan herb, eureka lemon, Persian lime, garlic, basil, chipotle, wild mushroom & sage. Recipe ideas: chipotle & pineapple balsamic marinade, pineapple harissa grilled shrimp with coconut lime rice.

Pomegranate Dark Balsamic Vinegar \$19.95
375ml

The intense sweet, tart flavor of the pomegranate is a perfect match for hearty meats like lamb and duck. It makes an exciting dressing whisked with your favorite oil, pomegranate seeds, toasted nuts and feta cheese.

basil, a touch of garlic, and a peppery finish, our pesto infused olive oil can be used in any dish that you want distinctive pesto flavor without all the labor involved in making your own and without the added preservatives used when buying pre-made versions. Drizzle it on homemade foccacia, white pizza, caprese salad and grilled anything. Needless to say, its amazing on noodles, too! Its also vegan, gluten-free and nut free.

Rosemary Fused Olive Oil \$19.95
375ml

Fresh, wild rosemary crushed with fresh, early harvest chetoui. This small batch artisan oil embodies the heart and soul of rosemary - both complex and aromatic. Use anywhere rosemary might be used - poultry, pork, lamb, roasted vegetables, and potatoes, of course! Vinegar pairing recommendations: traditional 18-year, pomegranate, oregano, Sicilian lemon, strawberry, & honey-ginger. Recipe ideas: cider glazed chicken with roasted carrots, vegan salted rosemary chocolate cookies, maple balsamic roasted winter veggies.

Sage Infused Olive Oil 375ml \$19.95

Delicious, fresh herbaceous sage is infused with oil pressed from premium olives at their peak of ripeness. The result is a sumptuous, savory experience. Made from premium, ultra fresh, extra virgin olive oil from our collection blended in small, artisan batches. Try it drizzled over cream of mushroom soup, on risotto in stuffing and aioli, and anywhere else you want a savory taste. It makes inspired vinaigrette when paired with our Sicilian lemon white balsamic. Let this oil take your vegetables to a whole new level. Vinegar pairing recommendations: traditional 18-year, black currant, black cherry, cinnamon pear, lavender, maple, peach, pineapple, oregano & pomegranate. Recipe ideas: maple balsamic roasted winter veggies.

Smoked Chaabani Fused Olive Oil \$19.95
Oil

Dried red chaabani peppers are dried in kilns that used olive wood and its smoke to dry them. The dried peppers are then ground simultaneously with the olives to produce a very concentrated flavor. Crafted in a very small batch of 1000kg of olives and 40kg of smoked, dried red peppers, this mildly spicy oil is beautifully smoky. Use it for grilled fish and prawns, drizzled on hummus. And as a meat marinade. All we can say is...yum! Vinegar pairing: peach, fig, cinnamon pear, pomegranate, mango, pineapple, lemongrass mint.

Tea Rose Infused Olive Oil \$19.95
375ml

This new oil has a delicate and deliciously floral aroma and is perfect for baking. Try using when making tea cakes, quick breads, custard, or ice cream! Can also add an intense, sweet aroma to springtime salad dressings or marinades. Or, try as a skin moisturizer! Vinegar pairing recommendations: Sicilian lemon, lavender, key lime, mango, pineapple, pomegranate-quince, traditional, molto denissimo recipe ideas: tea rose ice cream, tea rose salt scrub, mandarin orange

Our naturally flavored balsamic vinegar is aged in the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. It adds depth to pan sauces, braised meats or compotes. Drizzle over poached fruits and ice cream for an elegant and easy dessert. Olive oil pairing recommendations: Milanese gremolata, Persian lime, garlic, basil, blood orange, harissa, red cayenne chili, chipotle, eureka lemon, & roasted sesame. Recipe ideas: pomegranate balsamic glazed chicken, pomegranate balsamic glazed grilled rib-eye.

Pomegranate Quince White Balsamic Vinegar 375ml \$19.95

This sparkling ruby jewel-toned white balsamic vinegar owes its tart, crisp flavor to juicy California pomegranates and floral winter quince. It's made from authentic white balsamic vinegar, aged for up to 12 years in Modena, Italy. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. Use in dressing, marinades, as a glaze for chicken or pork, in sparkling water, mixed drinks, over fresh fruit, or paired with salty aged cheese. Olive oil pairing recommendations: hojiblanca EVOO, blood orange, Persian lime, eureka lemon, herbes de Provence, Milanese gremolata, Tuscan herb, wild mushroom & sage, baklouti green chili, harissa, & bergamot.

Pumpkin Pie Spiced White Balsamic Vinegar 375ml \$19.95

Delicate nutmeg, allspice and cinnamon perfume this festive balsamic. This ain't no Starbucks pumpkin spice, but rather a rich spice blend that tastes like the holidays. Try over dessert or with roasted veggies. Olive oil pairing recommendations: blood orange, mandarin orange, butter, chipotle, harissa, olive wood smoked recipe ideas: pumpkin spice butternut squash, vegan pumpkin chocolate chip cookies.

Raspberry Dark Balsamic Vinegar 375ml \$19.95

This thick, rich, perfectly balanced balsamic vinegar, oozes with the natural flavor of fresh, ripe raspberries. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. Both sweet and tart, it is terrific tossed with mixed salad greens and a little feta cheese. Also enjoy paired with one of our flavored oils or as a marinade or glaze for pork or chicken. Olive oil pairing recommendations: eureka lemon, Persian lime, garlic, chipotle, blood orange, harissa, red cayenne chili, herbes de Provence, & Milanese gremolata. Recipe ideas: raspberry balsamic chicken, balsamic chocolate truffles.

Red Apple Dark Balsamic Vinegar 375ml \$19.95

This balsamic vinegar has an enticing aroma and a delicate, sweet apple flavor. It is fruitier than most balsamic vinegars. Our naturally flavored balsamic condimento is

chocolate cake, olive oil sugar cookies.

Tuscan Herb Infused Olive Oil 375ml \$19.95

A delicious blend of herbs, sun-dried tomatoes and garlic infused olive oil. Use it on everything from salad dressings to marinades. Made from premium, ultra fresh, extra virgin olive oil from our collection blended in small, artisan batches with organic, 100% natural flavors. Sprinkle with grated Parmigiano-Reggiano cheese and a few twists of freshly ground pepper for an irresistible bread dipper. Great with scrambled eggs, pasta, grilled-cheese sandwiches, sauteed vegetables, and used as a marinade for chicken! Vinegar pairing recommendations: traditional 18-year, black mission fig, blueberry, red apple, strawberry, lavender, champagne, cranberry pear, pineapple, pomegranate-quince, Sicilian lemon, & oregano. Recipe ideas: garlic & Tuscan herb lamb chops, spinach stuffed Portobello mushrooms, leg of lamb & roasted potatoes, Tuscan herb cannellini beans, spinach ham gruyere crepes with eggs, roasted pepper & Tuscan herb tomato soup, Tuscan herb rubbed roasted Italian beef, vegan zoodles with red sauce, Tuscan herb veggie soup, vegetarian carbonara.

Whole Fruit Fused Eureka Lemon Olive Oil 375ml \$19.95

Our eureka lemon olive oil is produced by pressing whole, fresh lemons together with late harvest olives at the time of crush. Its light, refreshing flavor is just perfect to saute shrimp or scallops or to drizzle on chicken or fish. Vinegar pairing recommendations: traditional 18-year, black cherry, black currant, dark chocolate, espresso, blackberry ginger, cinnamon pear, black cherry, blueberry, lavender, vanilla, red apple, black mission fig, pineapple, raspberry, Sicilian lemon, strawberry, tangerine, Blenheim apricot, alfoos mango, peach, grapefruit, coconut, & a-premium. Recipes: eureka lemon olive oil & whiskey carrot cake, lemon blueberry tea cake, simple lemon dressing, Italian lemon olive oil cake, spring salad with apricot balsamic vinaigrette, lemon olive oil & almond biscotti, cilantro and onion braised vegetables, roasted lemon garlic potatoes, blueberry lemon Bundt cake, cherry almond lemon biscotti, lemon olive oil & polenta cake, melon & prosciutto salad with peach-lemon vinaigrette, olive oil sugar cookies, lemon elderflower cake.

Wild Anithos Dill Infused Olive Oil 375ml \$19.95

The soft, sweet flavor of aromatic dill perfectly blended with the green herbaceous characteristics of fresh premium extra virgin olive oil. Works beautifully in cucumber and green salads, green beans, poultry, salmon, egg dishes, cream sauces, or homemade mayo. Ideal for tartar sauce, roasted potatoes, potato salad, or for baking herbed breads. Vinegar pairing recommendations: Sicilian lemon, 18-year traditional, garlic, oregano, and a-premium white. Recipe ideas: grilled dill turnips, bulgur salad with Mediterranean vegetables, white bean spread, grilled wild salmon & asparagus in lemon cream sauce, dill mashed potatoes

aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. It is a wonderful way of adding aroma and taste to complement any dish. It adds a refreshing lift to salads, sauces, chutneys and vegetables. Combine with wild mushroom & sage to baste and inject into turkey. It is amazing drizzled on pork, chicken or fish. Mix equally with our French roasted walnut oil or toasted sesame oil and shake well, for a knock-out vinaigrette dressing. Olive oil pairing recommendations: hojiblanca EVOO, Tuscan herb, cilantro & roasted onion, wild mushroom & sage, garlic, blood orange, eureka lemon, Persian lime, roasted walnut, & toasted sesame. Recipe ideas: sweet red apple walnut vinaigrette, cider glazed chicken with roasted carrots, slow cooker red apple balsamic chicken, balsamic BBQ sauce, slow cooker balsamic BBQ pulled pork, harvest salad, apple balsamic glazed asparagus.

Sicilian Lemon White Balsamic Vinegar 375ml \$19.95

Playfully tart and pleasantly sweet, our Sicilian lemon white balsamic vinegar has a perfectly balanced acidity and a crisp, lemon flavor and aroma. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. Fabulous with seafood, in dressings or in mixed drinks. It pairs well with roasted sesame oil for a fantastic salad dressing or marinade! Add to sparkling water for a refreshing thirst quencher. Olive oil pairing recommendations: any of our premium extra virgin olive oils (EVOOs), basil, butter, chipotle, garlic, herbs de Provence, Milanese gremolata, Tuscan herb, wild mushroom & sage, red cayenne chili, harissa, cilantro & roasted onions, blood orange, eureka lemon, Persian lime, & roasted sesame. Recipe ideas: simple lemon dressing, arugula pesto, roasted butternut squash stacks with pumpkin seed pesto, basil heirloom tomato & mozzarella Fresca salad, quinoa and roasted butternut squash bowl, pea and asparagus pasta, cucumber & tomato salad with lemon vinaigrette.

Strawberry Dark Balsamic Vinegar 375ml \$19.95

Both sour and tart, our strawberry balsamic vinegar is the result of adding natural essence of strawberry to our balsamic vinegar. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is *pgi* (protected geographical indication) certified to come from Modena, Italy. Use as a vinegar, or try as a condiment on dessert dishes such as fruit medleys or super premium vanilla ice cream. Reduce to use as a syrup on waffles, pancakes or French toast. Olive oil pairing recommendations: Tuscan herb, blood orange, eureka lemon, basil, harissa, chipotle, red cayenne chili, & Persian lime. Recipe ideas: strawberry balsamic antioxidant smoothie, steak with strawberry balsamic salsa, strawberry balsamic popsicles, strawberry granita, spiked

Wild Mushroom & Sage Infused Olive Oil 375ml \$19.95

Delicious combination of fresh herbaceous sage paired with an array of savory wild mushrooms. The result is a sumptuous, savory experience. Made from premium, ultra fresh, extra virgin olive oil from our collection blended in small, artisan batches with 100% natural flavors. Try drizzled over cream of mushroom soup, on risotto, stuffing and aioli. It makes an inspired vinaigrette when paired with our Sicilian lemon white balsamic. Let this oil take your vegetables to a whole new level. Vinegar pairing recommendations: traditional 18-year, black currant, black cherry, cinnamon pear, lavender, maple, Sicilian lemon, cranberry pear, peach, pineapple, oregano, & pomegranate-quince. Recipe ideas: goat cheese ravioli with mushroom & sage cream sauce, mushroom & sage vegetable soup, pumpkin spice butternut squash, simple brined, mushroom & sage turkey, goat cheese ravioli with mushroom & sage cream sauce, mushroom sage pancetta pasta, Tuscan herb cannellini beans, asiago mushroom sage popcorn, blue cheese wild mushroom & sage flat bread, wild mushroom ragu polenta with mascarpone, roasted garlic Hassel back potatoes.

Teas

Stone & Grove 100% Olive Leaf Tea \$11.95

Olive leaves were first used medicinally in ancient Egypt, where they were considered to be a symbol of heavenly power. Since ancient times, olive leaves have been used in the human diet as an extract, an herbal tea, and a powder because of their natural healing properties. And now you can find olive leaves in all their anti-oxidant glory in this stone & grove olive leaf tea, made from single source estate grown olive trees in Australia. Bright green in color, this pure olive leaf tea is richly herbaceous and well balanced. It's 100% natural, caffeine free, fully traceable from grove to cup and also naturally contains unique and potent antioxidants from the olive tree, the most abundant of which are oleuropein and hydroxytyrosol. These antioxidants are known for their anti-free radical effects (free radicals cause oxidative damage in your body). This tea is made to help you live a little healthier every day. Handcrafted to be enjoyed by you - drink it in!

Stone & Grove Detox Olive Leaf Tea \$11.95

Olive leaves were first used medicinally in ancient Egypt, where they were considered to be a symbol of heavenly power. Since ancient times, olive leaves have been used in the human diet as an extract, an herbal tea, and a powder because of their natural healing properties. And now you can find olive leaves in all their anti-oxidant glory in this stone & grove olive leaf tea, made from single source estate grown olive trees in Australia. This pure olive leaf tea is distinctly citrus, smooth, easy and refreshing to the finish. It's 100% natural, caffeine free, fully traceable

strawberry refresher.

Tangerine Dark Balsamic Vinegar 375ml \$19.95

This flavored balsamic vinegar is made with whole fruit tangerine essence added. The tart, versatile flavor makes this a customer favorite. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. Mix this vinegar with our blood orange olive oil and enjoy on a spinach salad with mandarin oranges! Olive oil pairing recommendations: blood orange, Persian lime, basil, eureka lemon, harissa, red cayenne chili, chipotle, Milanese gremolata, herbs de Provence, & roasted sesame. Recipe ideas: pineapple balsamic pork chops, brownies with tangerine balsamic ganache, balsamic BBQ sauce, balsamic chocolate truffles.

Traditional 18 Year Dark Balsamic Vinegar 375ml \$19.95

Our finest grade of aged balsamic condimento from Modena, Italy is produced in the traditional style. It is aged using the solera system for up to 18 years in chestnut, oak, mulberry and ash barrels. With a 4% acidity, our four leaf quality equivalent condimento is exceedingly rich, complex and dense. It is pgi (protected geographical indication) certified to come from Modena, Italy. It pairs beautifully with any olive oil in our collection for vinaigrettes, glazes or marinades. Try drizzled over ice cream, fresh fruits and berries, vegetables, bruschetta or caprese salad. Olive oil pairing recommendations: any of our premium extra virgin olive oils (EVOOs) and any of our fused and infused olive oils. Recipe ideas: balsamic chocolate truffles, slow cooker balsamic BBQ pulled pork.

Vanilla Dark Balsamic Vinegar 375ml \$19.95

Sultry, fragrant Tahitian vanilla beans are married with our aged balsamic vinegar. The resulting collaboration is as intoxicating as it is exotic. Our naturally flavored balsamic condimento is aged in wooden barrels using the traditional solera method and is pgi (protected geographical indication) certified to come from Modena, Italy. Try it with fresh strawberries, ice cream or drizzled over a warm brownie. Combine with chipotle or harissa as a marinade for seafood before grilling. Olive oil pairing recommendations: arbequina EVOO, blood orange, butter, harissa, chipotle, eureka lemon, Persian lime, cilantro & roasted onion, & roasted walnut. Recipe ideas: mandarin orange dark chocolate fondue, vanilla balsamic pears with cinnamon mascarpone.

from grove to cup and also naturally contains unique and potent antioxidants from the olive tree, the most abundant of which are oleuropein and hydroxytyrosol. These antioxidants are known for their anti-free radical effects (free radicals cause oxidative damage in your body). Combined with high quality, hand-selected herbs, this tea is made to assist in the detox process. Handcrafted to be enjoyed by you - drink it in!

Stone & Grove Energy Olive Leaf Tea \$11.95

Olive leaves were first used medicinally in ancient Egypt, where they were considered to be a symbol of heavenly power. Since ancient times, olive leaves have been used in the human diet as an extract, an herbal tea, and a powder because of their natural healing properties. And now you can find olive leaves in all their anti-oxidant glory in this stone & grove olive leaf tea, made from single source estate grown olive trees in Australia. This pure olive leaf tea is very herbal tasting with a fruity tang and is hibiscus red in color. It's 100% natural, fully traceable from grove to cup and also naturally contains unique and potent antioxidants from the olive tree, the most abundant of which are oleuropein and hydroxytyrosol. These antioxidants are known for their anti-free radical effects (free radicals cause oxidative damage in your body). Combined with high quality, hand-selected herbs, this tea is made to assist in giving you more energy. Handcrafted to be enjoyed by you - drink it in!

Stone & Grove Immunity Olive Leaf Tea \$11.95

Olive leaves were first used medicinally in ancient Egypt, where they were considered to be a symbol of heavenly power. Since ancient times, olive leaves have been used in the human diet as an extract, an herbal tea, and a powder because of their natural healing properties. And now you can find olive leaves in all their anti-oxidant glory in this stone & grove olive leaf tea, made from single source estate grown olive trees in Australia. This pure olive leaf tea is very herbal and earthy with a balanced finish. It's 100% natural, caffeine free, fully traceable from grove to cup and also naturally contains unique and potent antioxidants from the olive tree, the most abundant of which are oleuropein and hydroxytyrosol. These antioxidants are known for their anti-free radical effects (free radicals cause oxidative damage in your body). Combined with high quality, hand-selected herbs, this tea is made to help improve immunity. Handcrafted to be enjoyed by you - drink it in!

Stone & Grove Serenity Spice Olive Leaf Tea \$11.95

Olive leaves were first used medicinally in ancient Egypt, where they were considered to be a symbol of heavenly power. Since ancient times, olive leaves have been used in the human diet as an extract, an herbal tea, and a powder because of their natural healing properties. And now you can find olive leaves in all their anti-oxidant glory in this stone & grove olive leaf tea, made from single source estate grown olive trees in

Australia. Wrapping your hands around a warm cup of this stone & grove limited release tea is the perfect activity for a cold day. This is a unique, warming tea with a combination of olive leaf tea and selected botanical spices that will warm and soothe. Enjoy the warming flavors of olive leaf combined with cinnamon, allspice, licorice root and star anise. Drink it in.

Stone & Grove Women's Health \$11.95

Olive Leaf Tea

Olive leaves were first used medicinally in ancient Egypt, where they were considered to be a symbol of heavenly power. Since ancient times, olive leaves have been used in the human diet as an extract, an herbal tea, and a powder because of their natural healing properties. And now you can find olive leaves in all their anti-oxidant glory in this stone & grove olive leaf tea, made from single source estate grown olive trees in Australia. This pure olive leaf tea is smooth with subtle rose petal and floral flavors. It's 100% natural, fully traceable from grove to cup and also naturally contains unique and potent antioxidants from the olive tree, the most abundant of which are oleuropein and hydroxytyrosol. These antioxidants are known for their anti-free radical effects (free radicals cause oxidative damage in your body). Combined with high quality, hand-selected herbs, this tea is made to give women's bodies an extra boost of healthiness. Handcrafted to be enjoyed by you - drink it in!