



CB PRESENTS:

CB X THE BUTCHER SHOPPE

THE
BUTCHER
SHOPPE



Since opening its doors in 1984 in Kensington Market, the Butcher Shoppe has been Toronto's premiere destination for retail and wholesale quality and custom cut meat. A family run business with a focus on international sourcing of the highest quality ingredients, they supply most of Toronto's high end restaurants and this is your chance to sample some of the highest end cuts that are usually reserved for restaurant purchase. Every one of these items is hand cut and individually vacuum sealed just before delivery. All items can be enjoyed fresh or placed in your freezer for a later date.

THE MEAT:

- **1 x 12 oz Bison Ribeye**, from Fort Macleod, Alberta. Aged for 30 days, this is a lean and flavourful cut of meat, look to page 67 of your new cookbook for a recipe (photo above)!
- **1 x 20 oz 70 day dry-aged bone-in Striploin** from South Dakota. This is the perfect grilling steak, with a ton of extra flavour potential from the bone. [Perfect with our Château Coutet.](#)
- **2 x 16 oz Milk-fed Veal chops** from Ontario. This is an incredibly tender cut, perfect for gentle pan-frying, or if you are feeling ambitious, bone-in Veal Parmesan.
- **1 x 16oz Wagyu Ribeye** from Australian Tajima Wagyu Cattle (the same breed as Japanese Kobe) selected for their incredible marbling and unparalleled soft texture.
- **2 x 16oz Tomahawk Pork Chops** from Arthur, Ontario. This is a rare cut, perfect for brining and then grilling, or see page 53 of your new cookbook for inspiration! [Perfect with our Do Ut Des](#)
- **1 x 2 lb European Double Smoked Bacon Slab.** This is a classic salt-cured pork belly perfect for grilling, braising or using for lardons.

DETAILS AND PRICE:

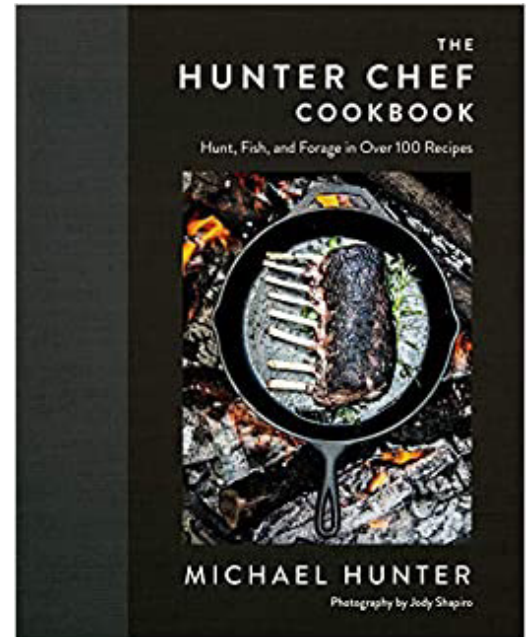
8 pieces of meat individually vacuum packed + a signed copy of a fantastic new cookbook
For: \$289.95, including free delivery in the GTA and surrounding areas.

HOW TO ORDER:

If you would like a package or two, simply click the link.

YOUR NEW COOKBOOK:

Along with the meat we are featuring a signed copy of Michael Hunter's new book: **The Hunter Chef Cookbook**. Filled with great recipes from one of Toronto's most celebrated chefs, this is a perfect companion to these fantastic cuts of bison, beef and pork.



Charlie