

US \$25/SPRING 2021 ISSUE 24

THE RENEWAL ISSUE

● affair caviar

DEFINING THE LUXURY EXPERIENCE

All Kinds of
FRESH

**GOURMET
TRENDS**

**FASHION
FORWARD**

**NEUE CENTURY
MODERN**



DESIGNER COFFEES | SPECIAL DELIVERIES | INAUGURAL SPIRITS
PRIVATE TRAVEL: YACHTS | STAYCATION INSPIRATION

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CAVIAR AFFAIR

Raising the Steaks

Pioneering luxury American beef Story by Polina Steier Photos by John Troxell



Chef Robert Sulatycky of The Finishing Gourmet's Snake River Farms Kurobuta Double Pork Chop with mango serrano chutney.

PROVENANCE HAS NEVER BEEN MORE IMPORTANT, ESPECIALLY WHEN IT COMES TO THE INGREDIENTS THAT WE SOURCE. Based in Idaho, Snake River Farms has been supplying the finest meat to world-class kitchens across America and beyond for decades. Its commitment to quality and innovation has also made an impression on avid home chefs, who can now source the same quality meat as leading Michelin-starred restaurants.

Snake River Farms has become a byword for quality among top US chefs, including Philip Tessier, who has incorporated Snake River meat into the menus of his famed Napa Valley restaurant PRESS. There, his menu includes a coveted dish – “Eye of the Rib-eye” – that employs one of Snake River’s finest cuts. Chef Philip can trace his association with the premier cattle farm back to his time with the Thomas Keller Restaurant Group. However, that relationship doesn’t stop in the kitchen.

Snake River Farms and Chef Tessier recently worked together to support the latter’s Feed Our Families organization, which provides meals to local families in need. Snake River Farms donated the same high-quality beef to this worthy cause that they provide to their lauded customers. It was a match made in beef-loving heaven; Snake River’s own program, Beef Counts, has donated over four million high-quality servings to hungry families since its inception.

Snake River Farms is also the proud pioneer of American-Wagyu beef, which combines the famed marbling of purebred Japanese Wagyu and the intense flavor of traditional American cattle. Envisioned by Snake River Farms founder Robert Rebholtz in the late 1980s as the perfect crossbreed, American-Wagyu has seduced critics, connoisseurs, and chefs around the world, and is now, along with coveted Kurobuta pork, a must-have for avid home chefs who enjoy the finer things in life. ☘



PRESS Napa Valley's Chef Phil Tessier's American Wagyu “Eye of the Ribeye” (sourced from Snake River Farms) with charred onion and chanterelle jus.