

Oliver's
Real Food. Real People.®

MAKE A DIFFERENCE
One Bite
AT A TIME



Oliver's is proud to participate in a county-wide effort to support our local fisheries, restaurants, and community in the first ever Sonoma County Black Cod Week!

Black Cod Week Champion and famed local chef, Chef Dustin Valette, has developed a special recipe featuring Black Cod to share with our customers! Explore the featured ingredients below and try your hand at this delicious recipe.



Learn more and get the recipe.

**WILD LOCALLY CAUGHT
BLACK COD FILLET \$9.99/LB.**

USA. Sustainably rated Green.



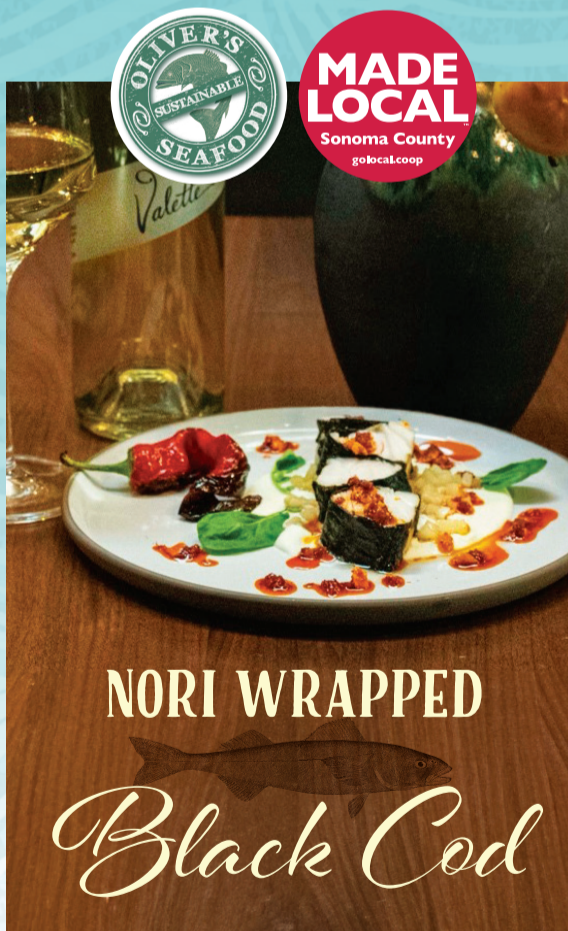
**FRESH ORGANIC
CELERY ROOT \$1.99/LB.**

Crunchy, fresh and tasty. Grown by Lakeside in California.



MUSO MISO PASTE \$3.99

Selected Varieties.
5.2 oz. Packet.



NORI WRAPPED

Black Cod



**ORGANIC JIMMY
NARDELLO PEPPERS \$4.99/LB.**

Grown by Anna's Organics in California.



**GIMME SUSHI NORI
SEAWEED WRAP \$2.49**

0.81 oz. Package



**J WINERY
PINOT GRIS
\$14.99^{+crv}**

2022, California.
750 ml. Bottle

"This recipe is one of my favorite recipes for Black Cod! This dish has all the flavors of classic miso-glazed black cod, though refined and enhanced by the nori and chili crunch. The flavors and presentation will wow your guests. I love serving this with the Valette Sauvignon Blanc, it's an amazing pairing!"

- Chef Dustin Valette



Valette

**VALETTE
SAUVIGNON
BLANC
\$36.99^{+crv}**

2022,
Fountaingrove.
750 ml. Bottle

546 E. Cotati Avenue
Cotati • 795-9501

560 Montecito Center
Santa Rosa • 537-7123

461 Stony Point Road
Santa Rosa • 284-3530

9230 Old Redwood Highway
Windsor • 687-2050