

IMPORTED SPICES AND TRUFFLES

SEE, SMELL, TASTE

See, Smell, Taste strives to offer the world's highest quality herbs and spices. With an emphasis on traceability and research, each phase is studied to achieve the highest quality. From planting, harvesting, processing and location, only a few growers meet the high standards. The superior blends are made on site, ensuring you will see, smell and taste the difference.

SEE, SMELL, TASTE

Please ask for a list of products—items are available through special order

SEEDS AND PODS | FLOWERS, LEAVES AND BERRIES | ROOTS AND BARK | CHILIES | PEPPERS | SALTS | BLENDS

FENNEL

CS1300 - Fennel Pollen, 1 oz.

The most potent form of fennel. Incredibly powerful, you will find hints of bright anise, earthy sage and floral saffron.



PIMET

CS1330 - Pimet d'Espelette 8.8 oz.

Pimet gets its unique flavor from the rich soil in Espelette, France. This can be used to add a slightly smoky, sweet flavor & gentle heat to any dish.



IMPORTED TRUFFLES

BS0252- Black Truffle Peelings, 7 oz.

Canned trimmings of summer truffles from France. Great for sauces, fillings, egg dishes and garniture. Ready to use— Packed in truffle juice/ salt.



BS0254— Whole Black Truffle, 7 oz.

Whole black summer truffles from France. Very economical, ready to use— Packed in truffle juice & salt.

SALTS

JACOBSEN SALT

Hand harvested from the cold, pristine waters of Netarts Bay on the Oregon Coast, Jacobsen Salt Co.'s flake and kosher sea salts have gained much critical acclaim for their beautiful and pure taste, texture, and appearance. Founded from humble beginnings, Jacobsen Salt is proud to be the leader in the emerging vanguard of American Saltmakers, as well as the first company to harvest salt in the Pacific NW since Lewis & Clark.

JACOBSEN INFUSED SALT



CS4000—Pure Flake Salt 4 oz.

The one that put Jacobsen on the map. Flake Finishing Salt has bright salinity and a delicate crunch. Use it to finish savory and sweet dishes alike. Add to sliced steaks & roasts, sprinkle on eggs, finish grilled vegetables, top baked goods, or add to anything that strikes you.



CS4028— Cherrywood Smoked 3.9 oz.

Jacobsen partnered with Traeger Grills to combine 100% natural wood fire smoke with pure sea salt for huge flavor. Pairs well with cured or grilled salmon, pulled pork, simple salads or fruit.

CS4022— Basil, 4.9 oz.

The bright herbal flavors of basil shine! The savory salt is infused with fresh basil to create the perfect finishing touch- anywhere from salads and vegetables to pasta, risotto and garlic bread.

CS4025— Ghost Chili 4.8 oz.

Adds a potent, pleasant and lingering heat to brighten fried chicken, fresh fruit salad, ceviche, flank steak or any citrus based cocktail.

CS4010— Black Garlic, 3.5 oz.

A flavor bomb of sweetness matched with savory notes of caramelized garlic that enriches the earthy flavors of sautéed mushrooms, enlivens any prep of duck and adds depth to any salad.

CS4055— Pinot Noir, 3.3 oz.

Salt infused with Pinot Noir that carries notes of vanilla and sweet red fruit. Pairs well w/ roasted vegetables, braised beef, pasta or summer berries and cheese.

CS4015— Lemon Zest, 2.7 oz.

Clean, concentrated citrus flavor brightens dishes like fennel salad, fried artichoke hearts, zucchini bread or seafood.

SEASALT



CS1370- Maldon Sea Salt, Britain, 3.3 lb.

Premium, all natural salt w/ a clean taste and no bitterness.



CS1350 La Baleine Course Sea Salt— Red
CS1360 La Baleine Fine Sea Salt— Blue

26.5 oz. container

Sparkling white sea salt from the Mediterranean.



Call us at:

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