

## Samuels Spotlaght

## Altius: Elevating Pittsburgh's Dining Scene for a Decade

By Lily Cope





erched atop Pittsburgh's iconic Mount Washington, Altius offers more than just breathtaking views of the city's skyline. With its name translating to "higher" in Latin, Altius stands as a beacon of elevated dining experiences, where Executive Chef and Partner Jessica Bauer has cultivated a mecca of fine dining for the past decade.

Celebrating its tenth anniversary in May, Altius continues to redefine upscale hospitality in the Steel City. Inspired by the sleek and modern interiors reminiscent of New York City's finest eateries, Altius beckons guests with its simple yet sophisticated ambiance.

At the heart of Altius' ethos lies a commitment to honest, upscale dining that resonates with Pittsburghers. Chef Bauer and her team understand the city's palate, infusing familiar flavors with an elevated twist that captivates diners.

Seafood plays a big part in Altius' menu, featuring high-end products such as Oishii Shrimp, Alaskan halibut, and King Salmon ceviche. The meticulously crafted dishes, like the King Salmon ceviche with its sweet chili pineapple glaze and

smoked salmon roe, showcase the kitchen's culinary prowess. Another standout offering is the Chilean sea bass, a blend of flavors and textures that changes seasonally. On their winter menu, the dish features jumbo lump crab, artichoke confit savory crepe, and a fricassee of Chanterelle mushroom and Brussels sprouts - a testament to Altius's commitment to creative culinary excellence.

Altius also boasts a unique caviar selection, a rarity in Pittsburgh's dining scene. Beyond the delectable cuisine, Altius prides itself on creating memorable experiences for every guest. Whether it's a milestone celebration or an intimate dinner, Altius strives to make every guest feel special from the moment they step through the door.

The dining experience begins with a playful touch - complimentary popcorn to whet the appetite, setting the stage for the show that is both the view and the menu. And as the meal draws to a close, guests are treated to a thoughtful parting gift: a to-go cookie, a sweet reminder of their time at Altius.

Despite its accolades and acclaim, Altius remains refreshingly unpretentious. As a small, woman-owned business, every aspect of Altius is infused with care and passion, with the team operating like a tight-knit family. This dedication to quality and hospitality has not gone unnoticed, as Altius was recently honored as one of OpenTable's Top 100 Restaurants in America.

For 10 years, Altius has not just elevated Pittsburgh's dining scene; it has become an institution, a place where culinary innovation meets genuine hospitality. And as Chef Jessica Bauer continues to push boundaries and delight palates, Altius remains a shining beacon atop Mount Washington, inviting diners to savor the heights of gastronomic excellence.



#### **EMPLOYEE OF THE MONTH**



#### **GERRY HANDY**

We're pleased to announce that Gerry Handy has been named Employee of the Month! Gerry has demonstrated exceptional dedication to Samuels Seafood South Coast as Operations Manager. His commitment to his work shines through in his actions, ensuring shipments are consistently accurate and punctual. He maintains a positive attitude that uplifts the team, even during busy times. Gerry readily lends a hand to his coworkers, embodying the spirit of teamwork. We are truly grateful to have him as part of our team, representing the best of Samuels South Coast. Gerry, your dedication to excellence is truly inspiring, and your kindness sets a wonderful example for all of us. Thank you for your outstanding work! Congratulations, Gerry, on this well-deserved recognition!

## **CHEF'S CORNER**

Poached Oishii Shrimp with Bloody Mary-Inspired Chutney

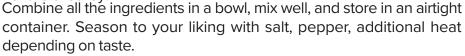
#### **INGREDIENTS**

For the Bloody Mary Chutney

- 1 cup Bloody Mary mix
  1 Persian cucumber finely diced
  ½ red bell pepper finely dice
- ½ Serrano chili minced with seeds
- ½ avocado finely dice
- 1 lime zest and juice
- Salt and pepper to taste

- For the shrimp
   1 bag Oishii All-Natural Shrimp
- 1 lemon sliced 1 bay leaf
- 5 whole peppercorns

For the chutney:



For the shrimp:

In a medium saucepan, bring 2 c. water and salt, 1 sliced lemon, bay leaf,

and 5 peppercorns to a simmer. Add shrimp and cook for about 4-5 minutes until the shrimp are pink.

Cool, peel, and chill in the fridge until ready to serve.





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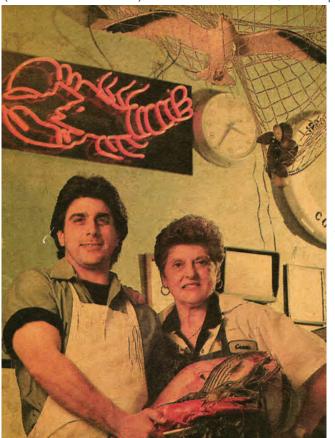
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### **A Century of Seafood Success:**

### The Evolution of Samuels Seafood Company



(Clockwise from above): Samuels fleet of trucks; an old Ippolito's Seafood sign; Joe Ippolito casting his reel



Sam D'Angelo & Aunt Connie

n the late 19th century, the coastal breeze of Sicily carried the dreams of Gaetano Darigo, a skilled fisherman casting his nets into the Mediterranean. His daughter's union with Giuseppe Ippolito in 1919 marked a turning point, as Giuseppe joined Gaetano in his burgeoning seafood business, setting the stage for a legacy that would span generations.

By 1929, Giuseppe had seamlessly integrated into the growing enterprise, introducing innovations like horse-drawn wagons to expand their reach beyond the shores of Sicily. As the years unfolded, the business flourished, culminating in the landmark opening of the first "Ippolito's" fresh seafood market in Philadelphia.

The mantle of leadership passed to Giuseppe's daughter, Rose D'Angelo, who adeptly steered the family's endeavors to new heights. In 1966, a young Samuel D'Angelo stepped into the bustling fish market, eagerly absorbing the intricacies of the trade. By 1974, Samuel assumed the helm, expanding the original store and inaugurating a second location in 1987.

In 1989, the dawn of a new era emerged with the inception of Samuels Seafood Company, pivoting their focus towards the commercial and wholesale markets. The addition of esteemed marine biologist Joe Lasprogata underscored their unwavering commitment to quality, laying the foundation for a legacy built on excellence.

Over the years, Samuels Seafood Company diversified its offer-



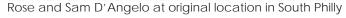
Joe Ippolito's first seafood truck 1949

ings, launching esteemed brands like "Aunt Connie's Famous" and expanding their product lines to cater to diverse palates. The integration of Samuel's children (and grandchildren) into the company's fabric further fueled its growth, with a modern facility opening its doors in South Philadelphia in 2009, followed by expansions to Pittsburgh and nationwide overnight delivery services.

As the company continued to evolve, new horizons beckoned, with divisions established in Las Vegas in 2011 and Orlando in 2015. By 2019, Samuels Seafood Company had firmly entrenched its presence in South Florida, servicing cruise lines and further solidifying its position as an industry leader.

Reflecting on their remarkable 100-year journey, Samuels Seafood Company remains steadfast in its commitment to delivering unparalleled quality seafood to its customers. As they embark on the next century of their storied legacy, they extended a warm invitation to all to join them on their continued journey of excellence.







Donna, Sammy, Lauren, Sam, & Anthony D'Angelo

BLUESS

CHECK OUT BLUE MADNESS
IN OUR MARCH
MONTHLY SPECIALS



## SPRING INTO SAVINGS!





COLOSSAL CRAWFISH U/8 Count 10 lb Case



PAELLA STOCK Imported From Spain 200 Gram Jar \$5.00 ea



STARGAZER
FILLET
Boneless
From New Zealand
\$5.00 lb



CHOPPED SEA CLAMS Hand Shucked 5 lb Unit \$5.00 lb



FRESH LOCAL BREAM Wild Caught 1 Ib and Up \$5.00 lb



FROZEN MAHI MAHI Skin on Fillets 50 lb Case \$5.00 lb



FRESH CLAM JUICE No Preservatives 1 Gallon \$5.00 ea



COD PORTIONS 6 oz Each 10 lb Case \$5.00 lb



GOURMET BREADED OYSTERS 25/35 per lb 10 lb Case \$75.00 CS



CUTTLEFISH
INK
Imported from Spain
500 Gram Jar
\$25.00 ea



WILD CAUGHT LANGOSTINOS U/10 Count 13.2 lb Case \$25.00 lb



NEW ZEALAND ORANGE ROUGHY 4-6 oz Fillets 22 lb Case \$125.00 CS

Sale Dates: March 1 - 31

East Coast 800-580-5810 215-336-7810

#### **Call Your Sales Agent Today!**

Special pricing is reserved for current Samuels account holders and Giuseppe's 7 Fish Club Members only. Price and availability subject to change. Additional freight charges may apply –
Please consult with your Samuels sales agent for more information.

SamuelsSeafood.com
Mid West

888-512-3636 412-244-0136

### **MARCH BLUE MADNESS**



MEXICAN BLUE SHRIMP U/15 Count 30 lb Case \$9.50 lb



MEXICAN BLUE SHRIMP 16/20 Count 30 lb Case \$8.50 lb



MEXICAN BLUE SHRIMP 21/25 Count 30 lb Case \$6.50 lb

B L U E S

#### IVIEXICAN BLUE SHRIIVIP IS BACK!

Buy 10 cases and get \$0.25 off per pound



IMPORTED ESCARGOT Snail 96 Count Unit



TEMPURA MIX Super Crispy 25 lb Case



SALMON ROE Canterbury Cure 2 oz Unit



HAND SLICED SMOKED SALMON Canterbury Cure 3-4 lb Each

\$18.00 lb



WILD WHITE CONCH Cleaned 5 lb Box \$9.95 lb



PEELED & DEVEINED TAIL OFF SHRIMP U/15 Count 10 lb Case



OISHII ALL NATURAL SHRIMP 21/25 Count 20 lb Case



TEXAS GOLD SHRIMP 16/20 Count 50 lb Case

20 lb Case 50 lb Case **\$6.95 lb \$6.95 l** 



PLUMS
Imported from Spain
11 lb Case
\$25.00 CS



ITALIAN
SALMON SALAD
Aunt Connies Famous
5 lb Units
\$25.00 ea



TUNA WITH ORGANIC TOMATO 120 Gram Tln 24 per Case \$60.00 CS



SOUTH AFRICAN LOBSTER TAILS 4-4.5 oz 5 lb Case \$30.00 lb



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American Unagi offers sustainably sourced eel with a rich umami flavor. Their fish, raised locally without hormones or antibiotics, ensures high-quality and sustainable seafood. Starting with glass eels from Maine's rivers, they provide fillets that are butterflied and individually frozen to preserve freshness. Explore the rich history and unique recipes of eels worldwide, and enjoy them in classic dishes like unagi kabayaki.



BUTTERFLIED EEL FILLET Farm Raised 10 lb Case \$249.00 CS



AMERICAN
UNAGI
Smoked Eel
10 oz Each, 12 Per Case
\$199.00 CS



AMERICAN UNAGI SMOKED EEL 6 oz Pack 16 per Case \$199.00 CS



Every year, the culinary community

James Beard Foundation reveals its

James Beard Awards. These awards

honor exceptional contributions to

lineup is no exception. It features a

diverse range of talented individuals

buzzes with excitement as the

semifinalists for the prestigious

the culinary arts, and this year's

and establishments, each recog-

tion and innovative approach to

these esteemed semifinalists are

nized for their unwavering dedica-

food and beverage. Notably, among

several valued customers of Samu-

els Seafood Company. Congratulations to all the semifinalists. Here is

a look at the impressive roster of

nalists:

Samuels' customers named semifi-

# Celebrating Culinary Excellence: James Beard Award Semifinalists Outstanding New Postaurant: My Carlos Aparisio El Chi

Outstanding New Restaurant: My Loup, Philadelphia, PA

Outstanding Chef: Dionicio Jiménez, Cantina La Martina, Philadelphia, PA

Emerging Chef: Yun Fuentes, Bolo, Philadelphia, PA

Outstanding Wine and Other Beverages Program: a.kitchen+bar, Philadel-phia, PA

Outstanding Restaurateur: Ashok Bajaj, Knightsbridge Restaurant Group, Washington, D.C.

Outstanding Chef presented by Hilton: Michael Rafidi, Albi, Washington, D.C.

Outstanding Restaurant: 2941, Falls Church, VA

Pineapple & Pearls, Washington, D.C.

Outstanding Hospitality: Fiola, Washington, D.C.

Best Chef: Mid-Atlantic

Carlos Aparicio, El Chingon, Philadelphia, PA

Najmieh Batmanglij and Christopher Morgan, Joon, Vienna, VA

Amy Brandwein, Centrolina, Washington, D.C.

Dane DeMarco, Gass + Main, Haddonfield, NJ

Jesse Ito, Royal Sushi + Izakaya, Philadelphia, PA

Matt Kern, One Coastal, Fenwick Island, DE

Esther Lee, Obelisk, Washington, D.C. Randy Rucker, River Twice, Philadelphia, PA

Yuan Tang, Rooster & Owl, Washington, D.C.

Kevin Tien, Moon Rabbit, Washington, D.C.

Bootsaba Tongdee, Pusadee's Garden, Pittsburgh, PA