



FISH TALES™

SEPTEMBER 2024 | A SAMUELS SEAFOOD MAGAZINE

FLORIDA EDITION

BERKWOOD FARMS

A model for sustainable agriculture and community engagement



SEPTEMBER
SPECIALS

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IL GABBIANO

Serving unmatched Italian
cuisine and scenic views
on Miami's waterfront

Samuels Spotlight

Il Gabbiano:

Serving Unmatched Italian Cuisine and Scenic Views on Miami's Waterfront

By Lily Cope

Situated in the heart of Downtown Miami, Il Gabbiano is more than just a dining spot—it's a luxurious escape that combines upscale Italian cuisine with breathtaking views of Biscayne Bay. Since opening its doors in 2007, this renowned restaurant has captivated guests with its exceptional service, elegant ambiance, and, most notably, its dedication to serving some of the freshest seafood in the city.

Named after the Italian word for "seagull," Il Gabbiano was founded by Luigi Tullio and two business partners who met in New York City before bringing their vision to Miami. The name reflects the restaurant's commitment to capturing the essence of the sea, a theme that's evident in both its name and its menu.

The restaurant's décor epitomizes upscale Italian elegance, with marble

floors, pristine white tablecloths, and a design that accentuates its stunning waterfront location. The ambiance is sophisticated yet inviting, making it a perfect choice for a romantic dinner or a special celebration.

At the heart of Il Gabbiano's menu is its seafood selection, which showcases the best of both Southern and Northern Italian cuisine. The restaurant's commitment to freshness is evident in its extensive seafood offerings, including octopus, branzino, langoustine, lobster (in season), stone crab (in season), and salmon. The wild Dover sole and branzino are particularly popular, renowned for their exceptional flavor and expertly prepared dishes.

Chef Tullio brings a wealth of experience to the restaurant, having worked in Puglia before moving to New York City for better opportunities. His background in Italian cuisine, combined with high-quality ingredients

sourced from Samuels, ensures that each dish is a testament to culinary excellence.

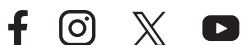
What sets Il Gabbiano apart is not just its superb food but also its unparalleled service and scenic views. The restaurant's location offers diners a panoramic vista of Biscayne Bay, making each meal a visual as well as a culinary delight. Guests often highlight the exceptional service and the stunning view as key reasons for their memorable dining experience.

Il Gabbiano accepts reservations, which are recommended to ensure a seamless dining experience. Offering an unmatched experience, a taste of the sea awaits at Il Gabbiano.



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Berkwood Farms:

A Model for Sustainable Agriculture and Community Engagement

In an era where sustainability is no longer just a buzzword but a critical necessity, Berkwood Farms stands out as a shining example of how agricultural practices can harmonize with environmental stewardship and community involvement. Located in the heart of rural America in Des Moines, Iowa, Berkwood Farms has emerged as a beacon for those who believe that farming can be both productive and responsible.

Founded in 2005, Berkwood Farms has always been driven by a mission to not only produce high-quality, 100% Berkshire Pork, but also to make a positive impact on the local community and the environment. What sets Berkwood Farms apart is its comprehensive approach to sustainability, which includes innovative farming techniques, a commitment to animal welfare, no antibiotics or hormones, and a pride in pork unmatched by competitors.

One of the cornerstones of Berkwood Farms' success is its dedication to the welfare of the animals. Sustainable and humane operations used on all farms ensures that the earth friendly production practices are used to establish an ecologically sustainable farming environment.

In addition to its organic practices, Berkwood Farms has an unbelievable track record in meat quality. Why settle for a pale imitation when you can have the real thing? Berkwood Farms 100% certified pure heirloom Berkshire pork is distinctive for its rich ruby color and exquisite marbling, tenderness, and depth of flavor. Don't just take our word for it. In 1992, the National Pork Board tested nine sire lines for their meat and eating quality. Berkshire pork placed first in nineteen of twenty traits, including loin color, loin tenderness, loin marbling, best tasting, superior moisture content.



Berkwood Farms Kurobuta Pork is cut fresh and hand inspected for the quality of each cut, its visual constancy, and above all, its consistent flavor. This juicy, delicious ruby red pork is unlike anything you have ever tasted and is simply unmatched.

Berkwood Farms Kurobuta pigs the way nature intended. Pigs are never given added hormones or growth promotions and have plenty of land to roam and play. In fact, Berkwood Farms standards meet and exceed all other welfare standards because happy pigs taste better. In addition to their health and unique genetic make-up, Berkwood Farms Kurobuta pork is superior because of their vegetarian diet consisting of all-natural corn and soybeans. In conclusion, Berkwood Farms exemplifies how modern agriculture can be both productive and sustainable. By embracing organic farming methods, investing in renewable energy, and actively engaging with the community,

Berkwood Farms sets a high standard for other farms to follow. As we navigate the challenges of climate change and environmental degradation, the farm's approach offers valuable lessons in how to achieve a balance between agricultural productivity and ecological stewardship. In doing so, Berkwood Farms not only cultivates the land but also nurtures a more sustainable and connected world.





GET READY FOR FALL

SEPTEMBER 2024



**Lobster
Cocktail Claws** \$10.95
2 lb Unit, 20 lb Case LCC69



**Frozen
Triple Tail** \$8.99
1-3 lb Fillet, 20 lb Case ZTT

READY TO FRY



Breaded Pollock \$3.95
4 oz Each, 10 lb Case BRDPOL32

Breaded Shrimp \$3.34
\$39.99/cs
16/20 Count, 12 lb Case 1620BRD

SHRIMP



Head On \$3.59
10/20 Count, 40 lb Case 1020HO

Head On \$3.59
40/50 Count, 40 lb Case 4050HO

READY TO COOK



Chopped Clams \$2.25
Frozen, 10 lb Case GSCHOP

Crawfish Tail Meat \$7.95
100/150 Count ZCMT100

Squid \$5.85
Tubes & Tentacles, 10 lb Case SQ500

SPECIAL SAVINGS



Spanish Cigalas \$10.95
3.3 lb Unit CIG100

Littleneck Clams \$2.55
Frozen, 10 lb Case ZLN

Whole Octopus \$2.95
2-4 lb Each, 30 lb Case PH24

Sale Dates: September 1 - 30

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Price and availability subject to change. Additional freight charges may apply.
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