



FRESH WILD CAUGHT
BLACK COD FILLET \$9.99/LB.

USA. Sustainably rated Green.

“I love the simplicity and beauty of this dish! The key is using fresh, local black cod and maintaining a crispy skin throughout the cooking.” - *Chef Dustin Valette*



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 Month!

Black Cod Month 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.

FRESH AROMATIC GINGER \$2.49/LB.

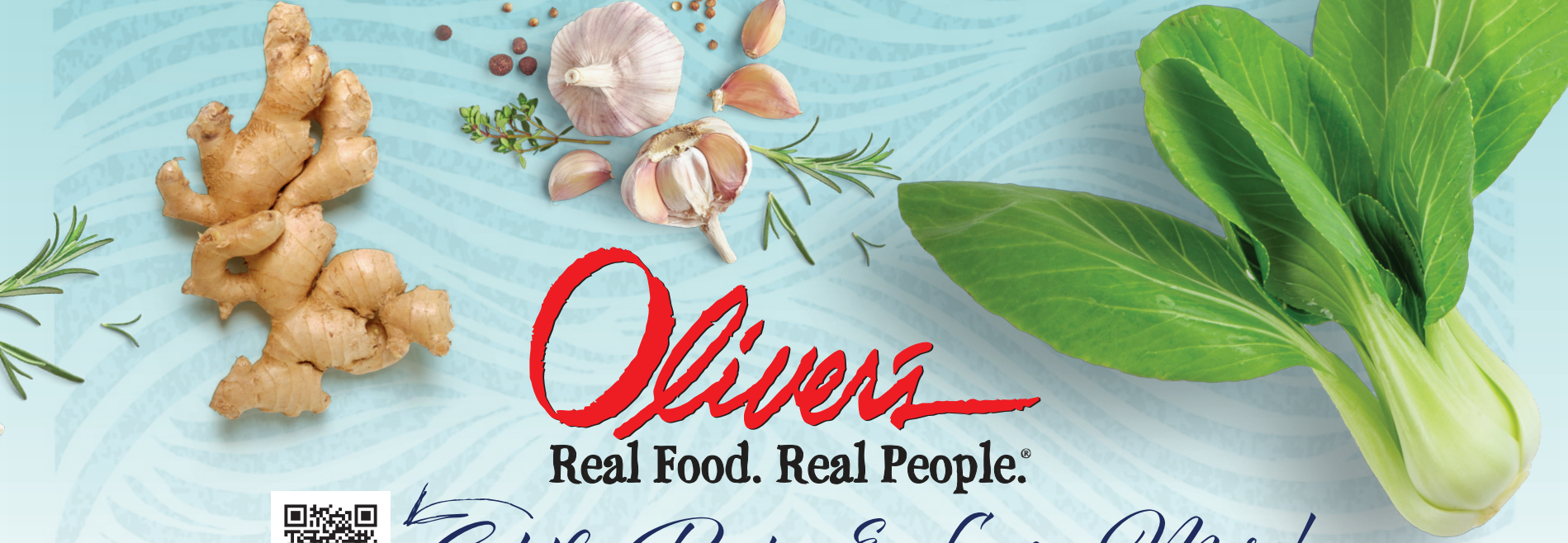
Savor the zesty, bright, warm, and spicy flavors. Grown by River Ranch Farm in Peru.

FRESH SAVORY GARLIC \$5.99/LB.

Mince it for sauces, roast it for sweetness, or sauté for depth! Grown by Christopher Ranch in Gilroy, California.

FRESH CRISP BOK CHOY \$2.99/LB.

Add fresh flavor and vibrant crunch to any dish! Grown by Lakeside and Cal-O in Salinas, California.



Oliver's
Real Food. Real People.®



Get the Recipe & Learn More!



CLOVER SONOMA EUROPEAN STYLE BUTTER
Selected Varieties.
8 oz. Package
\$3.29



KIKKOMAN SOY SAUCE
Selected Varieties.
10 oz. Bottle
\$1.99



MEZZETTA ROASTED RED BELL PEPPERS
Selected Varieties.
16 oz. Jar
\$2.99



SINTO GOURMET KIMCHI
Selected Varieties.
14 oz. Package
\$4.49



EDEN MIRIN RICE COOKING WINE
10.1 oz. Bottle
\$7.99



KOYO ORGANIC SOBA NOODLES
8 oz. Package
\$2.49



EDEN BONITO FLAKES
1.05 oz. Package
\$4.99

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The prices in this advertisement are good through October 14, 2025, Some limits may apply. See stores for details. No sales to dealers, thank you.