



Oliver's
Real Food. Real People.®

WHY CHOOSE WAGYU?

**FAMOUS FOR ITS RICH MARBLING AND BUTTERY FLAVOR
TENDER AND JUICY BEST ENJOYED MEDIUM-RARE TO LET THE FAT MELT
A PREMIUM EXPERIENCE UNLIKE ANY OTHER BEEF**



SRF 極
SNAKE RIVER FARMS®

**SNAKE RIVER FARMS GOLD WAGYU
BONELESS NEW YORK STEAK \$19.99/LB.**

"Snake River Farms Wagyu Beef is one of my top picks when I want to splurge on high quality meat. Between the exceptional marbling, and rich, buttery flavor, you can't go wrong. My favorite way to cook this amazing steak is to bring it to room temperature before cooking, and then lightly salt and pepper the steak. I then sear both sides on high heat on a grill or cast iron, and then continue to cook on lower or indirect heat (if grilling) until the internal temperature reaches 125 degrees. Let the meat rest for 10 minutes and serve!"

CELEBRATE
EMPLOYEE OWNERSHIP US



HAYLEY DANIELS Meat & Seafood Coordinator

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

The prices in this advertisement are good through April 28, 2026, Some limits may apply. See stores for details. No sales to dealers, thank you.