

## **FAIRWAY PACKING CO- DETROIT MI**

Fairway Packing Co has been located in the heart of Detroit's Eastern Market since 1989.

Their family has been dedicated to providing the best quality meat for over 60 years.

We are proud to utilize Fairway's steak, pork chops, and specialty cuts.



## **FOGLER'S FARM- ROCHESTER MI**

In 1920, George Fogler and his wife Anne came out to Rochester from Royal Oak and Fogler's Farm began! Grandsons Ben & Joe Fogler spent every summer at the roadside stand as kids, waiting on customers and picking fruits and vegetables. To this day, the entire family is involved including their six kids!

We are proud to utilize Fogler's corn and other vegetables in our dishes



## **FORTUNE FISH- CHICAGO IL**

Founded in June of 2001 under the leadership Sean O'Scannlain, Fortune Fish has a network of farmers that all maintain the highest ethical, environmental and quality standards. These are all single family farms, run by the families that live on them.

We are proud to utilize multiple seafood products from Fortune Fish including salmon and halibut.



## FRESH & WILD- VANCOUVER WA

Fresh & Wild is the direct link to the forests and farms of the Pacific Northwest and beyond, sourcing foraged and thoughtfully cultivated foods.

We are proud to utilize Fresh & Wild's exotic mushrooms, truffle oil, and fresh wasabi in our dishes.



## GIVE THANKS BAKERY- ROCHESTER MI

With baking traditions that date back to 1762 Germany, Gerald Matthes is the 6th generation baker in the Matthes family. He uses traditional European bread making methods made with all-natural starters. The breads are hearth baked and hand formed. 10% of their profits are donated to local caring Rochester organizations.

We are proud to utilize their breads in our dishes



## GUNTHORP FARMS - LAGRANGE IN

Greg Gunthorp is a 4th generation farmer who prides himself on raising all of his animals on pasture without the use of antibiotics. His entire family supports and works on the farm with him.

We are proud to utilize Gunthorp Farms lamb in our dishes.

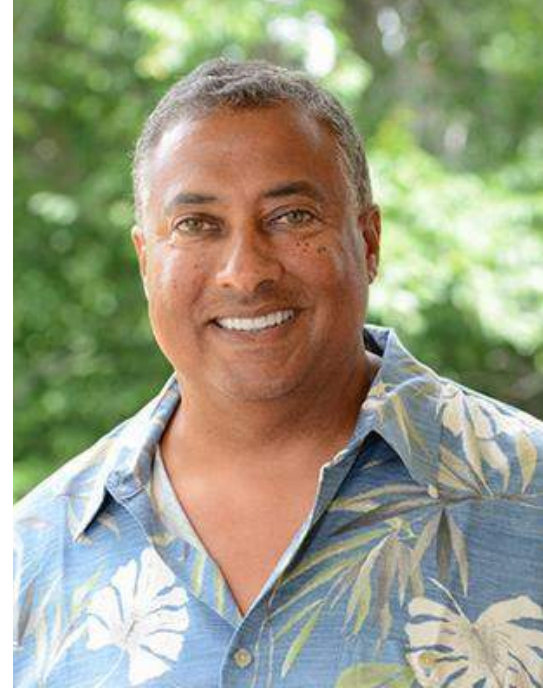




## HONOLULU FISH COMPANY - HONOLULU HI

Founded in 1995 by owner and CEO Wayne Samiere, a trained marine biologist. Each fish is chosen with great care by sashimi experts - hand-selected and inspected personally in the early morning hours at the Honolulu fish market. Net fishing is not condoned, as this destroys the natural habitat. All fish are exclusively hook-caught.

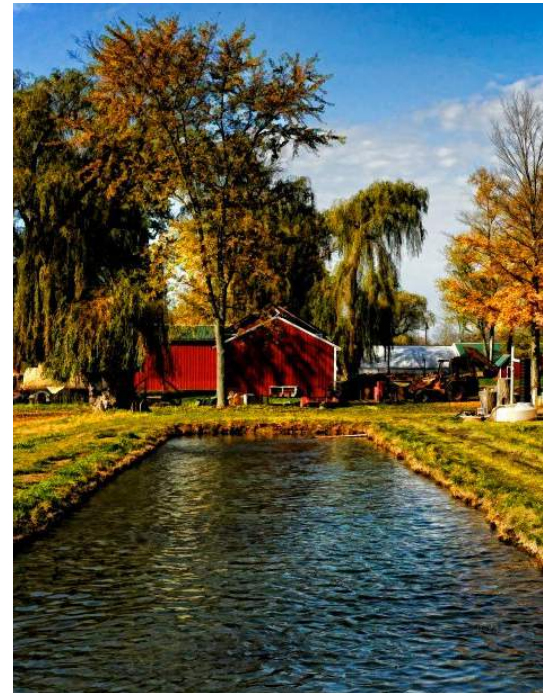
We are proud to utilize their sashimi grade ahi tuna in our dishes



## INDIAN BROOK TROUT FARM - JACKSON MI

Indian Brook Trout Farm is a 90 acre farm with numerous, free flowing, artesian springs on the property. This produces the cleanest, pollutant free water at just the right temperature. This produces the best tasting trout you will ever have.

We are proud to utilize Indian Brook Rainbow Trout as a featured dish on our menu



## THE CHEESE LADY - ROCHESTER MI

Inspired by the open air markets of France, Kathleen Riegler quit her day job and started selling cheese at local farmer's markets, and so The Cheese Lady was born! Now home to 6 locations across Michigan, The Cheese Lady focuses on European & artisan style cheeses

We are proud to utilize their cheese in many of our dishes including our Monthly Cheese & Butchery Board



## MASSEY FISH COMPANY - ST. IGNACE MI

For six generations, the Massey family has been harvesting wild-caught fish from the cold, clear waters of the Straits of Mackinac. That tradition has continued through the decades, and their commitment to deliver the highest-quality fish has never wavered.

We are proud to utilize their smoked whitefish on our new barrel and board menu



## SHRIMP FARM MARKET - OKEMOS MI

Michigan's Shrimp Farm was established by Russ Allen, an early founder of eco-sensitive aquaculture and a 30 year veteran shrimp farmer. The white shrimp are sustainably raised, tank-hatched and grown in a salt water bio-secure system. No Growth Stimulants, or Antibiotics used.

We are proud to utilize their shrimp in our MI shrimp dish



## PASTURE TO PLATE - VANCOUVER BC

Felix & Jasmin Schellenberg emigrated to Montreal CA in 1979 where they began and grew their ranch. We are about people, animals and healthy soils. Producing quality certified organic meats and organic meat delicatessen coming straight from their ranch where the animals are born, grown and fattened organically.

We are proud to utilize their duck and wild game





## PEACOCK'S POULTRY FARM - TROY MI

Peacock's Poultry Farm was founded in 1928 by George Peacock, and has continued as a family owned and operated business. The chickens, turkeys, ducks, and beef are raised and sold without any chemicals or preservatives. Today Peacock's is run by Gerald, his wife Marilyn, and their daughters Lora & Cyndi.

We are proud to utilize their turkey's in our dishes



## SUPREME LOBSTER - VILLA PARK IL

Back in 1973, Supreme Lobster founder Dominic Stramaglia used a child's wading pool to hold his first shipment of live lobsters. Now, more than 45 years later, Supreme Lobster and Seafood is a leading regional and national wholesale seafood distributor.

We are proud to utilize their shellfish and lobster tails in our dishes



## THE CHEF'S GARDEN - HURON OH

Under the guidance of Bob Jones, Sr., Lee Jones, and Bob Jones, Jr., The Chef's Garden is a family run business and has employed traditional farming methods for the past 30 years. Serving the highest quality, most nutritionally dense and flavorful fresh vegetables, micro greens, herbs, edible flowers and more direct from Earth to Table®

We are proud to utilize their baby vegetables and microgreens in our dishes

