Heart a Flutter Cocktail

Ingredients:
1 oz. Lillet Rose or Blanc
½ oz. Pisco
2 dashes Fee Brothers Orange Bitters
3 grapes
Umberto Bortolotti Rosato Brut

Middle Lillet. Pisco and grapes in a cocktail shaker. Fill with ice and shake vigorously. Strain to a martini glass, top with Rosato and garnish with grapes.

Sale Prices Valid 2/8/17-2/21/17

Hand Tied Chocolate Collection Bouquets
$24.99

Baby Peeled Carrots 16 oz.
$1.49

San Marzano Pasta Sauce 23.5-24 oz. Select Varieties
$5.99

Perfect Pasta Chick'n 8 oz. Select Varieties
$2.99

Riva Rose France Brut 750 mL
$10.99

Hagens Dazs Ice Cream 14 oz. Outshine Fruit Bars 6 pk. Select Varieties
$3.99

San Marzano Tomatoes 28 oz. Select Varieties
$2.99

Amy’s Macaroni & Cheese 8.8 oz. Select Varieties
$2.99

Green Kale
$1.29

RotaSserie Chicken
$5.98

Wild Caught Sockeye Salmon Fillets 99¢ ea.

Green Asparagus 16 oz.
$1.99

Strawberries 16 oz.
$1.99

Whole Pork Tenderloin $2.99 lb.

One Dozen Rose Bouquets Assorted colors with greens
$19.99

Wild Caught Sockeye Salmon Fillets $10.99 lb.

COUNTRY DELIGHT

Milk 64 oz. Select Varieties
99¢

Boar’s Head Overgold Turkey Breast $6.98 lb.

Treasure Island Foods’ Private Label

At Treasure Island Foods, we believe you should never have to sacrifice taste for value. We offer a wide variety of high-quality products at competitive prices. Whether you’re looking for fresh produce, meats, baked goods, or frozen goods, you’ll find it all at Treasure Island Foods. With over 20 locations in the Chicago area, we’re sure to have a store convenient to you. Visit our website at tifoods.com to learn more about our products and services. We look forward to serving you!
RECIPE

**Brined Veal Dice**

**Vegetables:**
- 4 small onions
- 1 small red onion
- 1 small green bell pepper
- 1 small orange bell pepper
- 1 small yellow bell pepper

**Method:**
1. Preheat the oven to 350°F. Dice the vegetables and place them into a large ovenproof pan with ½ cup unsalted butter and ½ cup oil. Season with salt and pepper and place into the oven to bake until the vegetables are cooked through and the onions are tender, about 30 minutes. Place the vegetables into the refrigerator to let air dry for 2 hours.
2. Preheat the oven to 350°F. Dice 2 carrots, peeled and sliced on a bias. Melt 2 tablespoons of butter in a large ovenproof pan over high heat. Add the diced carrots and 2 onions, sliced on a bias. Cook until the vegetables are caramelized, about 15 minutes. Place into the refrigerator to cool.

**Meat:**

- 4 veal shanks

**Method:**
1. Place a large ovenproof pan over high heat. Melt 2 tablespoons of butter and add 1 tablespoon of olive oil. Place the meat into the pan and sear until browned on all sides, about 5 minutes per side. Remove the meat from the pan and place into a large ovenproof pan. Place into the refrigerator to cool.
2. Place a large ovenproof pan over high heat. Melt 1 tablespoon of butter and add 1 tablespoon of olive oil. Add the vegetables to the pan and cook until caramelized, about 10 minutes. Place into the refrigerator to cool.

**Method:**
1. Preheat the oven to 350°F. Place the meat into the oven and cook until the meat is cooked through, about 1 hour. Remove from the oven and place into a large ovenproof pan. Place into the refrigerator to cool.
2. Place a large ovenproof pan over high heat. Melt 1 tablespoon of butter and add 1 tablespoon of olive oil. Add the vegetables to the pan and cook until caramelized, about 10 minutes. Place into the refrigerator to cool.

**Method:**
1. Preheat the oven to 350°F. Place the meat into the oven and cook until the meat is cooked through, about 1 hour. Remove from the oven and place into a large ovenproof pan. Place into the refrigerator to cool.
2. Place a large ovenproof pan over high heat. Melt 1 tablespoon of butter and add 1 tablespoon of olive oil. Add the vegetables to the pan and cook until caramelized, about 10 minutes. Place into the refrigerator to cool.

**Method:**
1. Preheat the oven to 350°F. Place the meat into the oven and cook until the meat is cooked through, about 1 hour. Remove from the oven and place into a large ovenproof pan. Place into the refrigerator to cool.
2. Place a large ovenproof pan over high heat. Melt 1 tablespoon of butter and add 1 tablespoon of olive oil. Add the vegetables to the pan and cook until caramelized, about 10 minutes. Place into the refrigerator to cool.

**Method:**
1. Preheat the oven to 350°F. Place the meat into the oven and cook until the meat is cooked through, about 1 hour. Remove from the oven and place into a large ovenproof pan. Place into the refrigerator to cool.
2. Place a large ovenproof pan over high heat. Melt 1 tablespoon of butter and add 1 tablespoon of olive oil. Add the vegetables to the pan and cook until caramelized, about 10 minutes. Place into the refrigerator to cool.

**Method:**
1. Preheat the oven to 350°F. Place the meat into the oven and cook until the meat is cooked through, about 1 hour. Remove from the oven and place into a large ovenproof pan. Place into the refrigerator to cool.
2. Place a large ovenproof pan over high heat. Melt 1 tablespoon of butter and add 1 tablespoon of olive oil. Add the vegetables to the pan and cook until caramelized, about 10 minutes. Place into the refrigerator to cool.
**SALAD**

**CARIBBEAN HOUSE MADE**

12-16 OZ.

**BACON DELUXE ROAST BEEF**

**SALMON CAKES HOUSE MADE**

PREMIUM LB.

LB.

$798

$129

$149

**MEDIUM YELLOW ONIONS**

**LARGE ONIONS**

$2

$3

LB.

EA.

$169

HOUSE MADE CORN RAGOUT

EA.

LB.

$89¢

THE CARVING BOARD

**BOAR’S HEAD HONEY HAM**

**MAPLE GLAZED BOAR’S HEAD**

89¢

**FRUITS & VEGGIES**

**FRESH BABY READY TO EAT**

**PESTO VEGETABLE PIZZA**

TAKE N’ BAKE

**MEATS & DRY CHERRIES**

**BRUSSEL SPROUTS WITH ITALIAN GREEN**

**WHITE CHEDDAR CHEESE**

**STELLA WHITE CHEDDAR CHEESE**

**MAC & CHEESE - TAKE & BAKE**

**FRESHLY BAKED CHICKEN SOUP**

**FRESHLY PACKED & READY TO GO**

**PINEAPPLE & BOLTHOUSE FRESH CUT KIWI MIX**

**FRESHLY BAKED THREE CHEESE TARTS**

**GORGONZOLA**

**COMTE**

**BLEU CHEESE**

**INDULGE IN ALL OUR Made in Italia GOODIES!**

**BUY AUTHENTIC ITALIAN, GET MORE**

**CRUSTS & CRUMBS**

**OUR FRESHLY CHOCOLATE COVERED STRAWBERRIES**

2/$5

**OUR FRESHLY MADE LAMB GROUND MEATS**

**FRESHLY BAKED LA BREA PETITE SPAGHETTI CREAM CHEESE OR JALAPENO LOAF**

2/$9

**$2.99**

**$169**

**LE BOOZE**

**MONTE BERNARDI CHIANTI**

ITALY

750 ML.

**PISTACHIO FLORAL**

**WITH**

**BADIA A COLTIBUONO**

**GINO GABRIELLI**

**MASSONE**

**STRAWBERRIES & CREAM**

**GREAT PAIRING**

**LEONCINI MORTADELLA WITH PISTACHIO**

**INVEMIZZI GORGONZOLA VERDE DOC**

**DOP**

**RUSTICHELLA FETTUCINE PASTA**

**MADE IN ITALY**

**GRANA ZERTO DOP**

**OSTE WINE CUPCAKES**

**THE CARVING BOARD**

**BOAR’S HEAD DELUXE ROAST BEEF**

**BOAR’S HEAD BOLD CHERRIES TEMPEH & STYLE CHICKEN**

**WHITE CHEDDAR**

**DELUCE DI FORMA LAGRIMONTI**

**GRUMTE GLUZIANE**

**FEZZANO PISTACHIO PASTE**

**WHITE CHEDDAR & BLUE CHEESE**

**LE BOOZE**

**MONTE BERNARDI CHIANTI**

ITALY

750 ML.

**CHICAGO VODKA**

**MASONE GAVI**

**TWO BROTHERS LAMB RACKS**

**HENRI DE VIROUX BORDEAUX FUGUE**

**HAND TIED VALENTINE’S BLOOM BOX**

**PAHLANAPOLIS ORCHID PLANTS**

**10 STEM BUNCH FLEUR DE CRU**

**SPECIALTY FROM ITALY**