



Rosemary & Pineapple

This is a very herby and sweet pairing excellent for salads or roasted veggies. Also would be very nice with roasted chicken.

Our Rosemary Olive Oil is made with fresh wild Rosemary crushed with early harvest, fresh picked, certified organic olives using 100% mechanical cold extraction methods. This fused herb oil embodies the heart and soul of rosemary. It is both complex and aromatic. Use anywhere rosemary might be used. Use with poultry, pork or lamb. Spectacular drizzled over sautéed vegetables. Mind-blowing with roasted potatoes.

Our golden pineapple balsamic is sweet and tart with the heady aroma of fresh ripe pineapple. This amazing, zesty balsamic is the perfect complement to fruit salads and fresh berries. It adds substantial flavor without discoloring salads. Try pairing with soy sauce, ginger and our garlic extra virgin olive oil for an amazing marinade.

Garlic & Black Currant

This pairing is a very savory blend perfect for bread dipping or as a salad dressing. The bold Garlic is tempered by the sweetness of Black Currant.

Our Garlic Olive Oil is a garlic lover's delight! This hearty healthy olive oil is redolent with the pungent flavor of fresh garlic. Its versatility knows no bounds. Use for sautéing, roasting, grilling, drizzling on salads, vegetables, in marinades, poultry, sea food, pork, dressings, marinades, and baked foods. Particularly delightful as a replacement for butter over Pasta, baked potatoes, rice, or mashed potatoes. Try drizzling on steaks before grilling, or simply for bread dipping.

Our Black Currant Balsamic is naturally infused with floral, sweet, black currant. This rich, unique balsamic is tart and amazingly complex. Pair with pungent salty cheeses, use in salads, over yogurt or to dress fresh fruit salad.

Lemon & Dark Raspberry

This pairing is so amazing drizzled over cheesecake, pound cake, ice cream, or granola. It works for salads as well.

Our Eureka Lemon olive oil is produced by pressing whole, fresh lemons together with early harvest, certified organic olives at the time of crush. Its light, refreshing flavor is just perfect to sauté shrimp or scallops or to drizzle on chicken or fish. Yet this versatile oil can also be used to bake sweets such as cookies, biscotti, cakes, and in granola. It's fabulous in marinades, dressings on salads, vegetables, and more.

Our Dark Raspberry is a thick, rich, perfectly balanced Balsamic Vinegar that dazzles with the natural flavor of fresh, ripe raspberries. Both sweet and tart, it's perfect tossed with mixed salad greens and a little feta cheese or toasted nuts. Also enjoy paired with one of our flavored oils or as a marinade or glaze for pork or chicken.