

Description



This offering features the savory combination of Garlic paired with earthy mushrooms. Thanks to a light EVOO base, it delivers a pleasant mushroom essence up front and finished with a roasted garlic flavor. The result is an enchanting, aromatic olive oil which will compliment a wide variety of meat, vegetable and side dish applications.

Uses & Highlights

- Try this oil drizzled over soups, stews and any meat dishes.
- Our White Balsamic Vinegar will bring out the maximum amount of natural flavor for Vinaigrettes and dressings while the dark Aceto, Fig and Apple Balsamic Vinegars will create more complex dressings for

salads and grilled or roasted vegetables.

Pricing

100 ml. \$10.00 | 375 ml. \$22.95 | 750 ml. \$43.90

Perfect Pairings

[Fig Riserva Balsamic Vinegar](#)

[Sicilian Lemon White Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

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Date

11/20/2024