



PURPLE DAIKON RADISH
 20# / #V6566BS

\$22.00/CA

Purple daikon radish has a typical root shape that tapers to a point. This variety of daikon can be recognized by its bi-coloring that is a violet purple on its exterior and a bright white to pale violet on its interior. The inner flesh is very crisp and offers a mild to medium heat and classic daikon radish flavor. Purple daikon radish can be used in both raw and cooked applications. Sliced thin they can be added to salads, slaws and sandwiches or served atop sushi and sashimi. When grated the Purple daikon can be used as a condiment. Thin slices of Purple daikon are also popularly added to stews, curries, broth and soups such as miso. Both the leaves and root of Purple daikon are popularly sliced and pickled as well. Purple daikon radish can also be prepared roasted which will tame the spicy bite radishes are known for and impart a caramelized flavor. Additionally the leaves of the Purple daikon can be consumed and used in salads, soups and stir-fries.

FEATURED ITEMS REQUIRE 48 HOURS' NOTICE



GREEN LEAF LETTUCE
 30CT / #V655601
 PINNACLE FARMS
 PHOENIX / WADDELL
\$25.00/CA



BUTTERCRUNCH LETTUCE
 12CT / #V120301
 PINNACLE FARMS
 PHOENIX / WADDELL
\$18.00/CA



WHITE & PURPLE KOHLRABI
 12CT / #V6524BS
 PINNACLE FARMS
 PHOENIX / WADDELL
\$22.00/CA



SUNDOWNER APPLES
 12/3# / #F652207
 BRIGGS & EGGERS
 WILLCOX
\$43.00/CA



LEMONS
 25# / #F653600
 PINNACLE FARMS
 PHOENIX / WADDELL
\$28.00/CA



TUSCAN KALE
 24CT / #V6573BS
 PINNACLE FARMS
 PHOENIX / WADDELL
\$28.00/CA



ORGANIC ORANGE CAULIFLOWER
 12CT / #V243300
 McCLENDON'S SELECT
 PHOENIX / WADDELL
\$39.00/CA



AMBROSIA APPLES
 12/3# / #F652212
 BRIGGS & EGGERS
 WILLCOX
\$43.00/CA



GOLDEN KIWI
36CT / #F361200

\$31^{.60}/CA

Gold kiwis distinguish themselves from common kiwis in color, texture and flavor. The Gold kiwi has bronze toned, smooth, hairless paper-thin skin. The golden flesh is dotted with the trademark edible black seeds. Its flavors are sweet and tropical with notes of pineapple and mango. Gold kiwis can replace green kiwis in any given recipe calling for kiwis. They will have less acid-forward flavor, though which should be considered if attempting to using an acidic fruit to cut the richness of fats in dairy or meats.

FEATURED ITEMS REQUIRE 48 HOURS' NOTICE | PRICING SUBJECT TO CHANGE



LIVING GREEN BUTTER LETTUCE

15CT / #V123180
\$20^{.95}/CA



SHINKO ASIAN PEARS

18CT / #F371300
\$25^{.10}/CA



DRAGON FRUIT

8-10# / #F366500
\$32^{.50}/CA



LIVING GREEN BATAVIA

15CT / #V123170
\$20^{.95}/CA



LIVING ROMAINE LETTUCE

15CT / #V123190
\$20^{.95}/CA



FUYU PERSIMMONS

18-22CT / #F373000
\$25^{.10}/CA



LIVING MULTILEAF TRIO

15CT / #V123150
\$20^{.95}/CA



LIVING RED BATAVIA

15CT / #V123160
\$20^{.95}/CA