

ARE YOU **TIRED** OF THIS?

Arbitrarily sized shanks in **unreliable** packaging.

When the focus is on the total box weight — not the weight of each piece or pack — you sacrifice prep time, quality and flavor.

OVATION DOES IT DIFFERENTLY.

13.28oz

BRAISE

13.03oz

SOUS VIDE

13.51oz

KNUCKLE TIPPED

We don't weigh by the pack, we weigh by the piece:

Every cut is inspected, selected and weighed by hand, giving you equal portions in every pack and every box.

100%
CHEF READY
WE DO THE PREP WORK FOR YOU

- Pasture raised, 100% grass-fed and finished
- Expertly butchered for uniformity
- 100% yields and 0% prep
- Aged 96 hours for max flavor & tenderness
- Cryovac (COV) packaged

HINDSHANKS: Hand Cut Through Stifle Joint to Stand 90° On Plate, Heel On
FORESHANKS: Knuckle Tipped, Cut at Elbow End

IMPROVE YOUR PLATING AND PORTION COSTS WITH THE CONSISTENCY OF CHEF READY OVATION LAMB SHANKS



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MEATS & MORE

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