

Copy for Pavilions newsletter/circulars

In Samoa, the presence of the Red Ginger is an indication of high rank because of its regal bloom. It is a tall floral cascade, nearly a foot in height, topped with a generous gathering of red woven petals. Adding to its exotic aura is its seductive scent. But its allure is not without a price: it lasts for a brief two weeks. For a glimpse and whiff of greatness, stop by our floral department and find discover the Red Ginger.

Your goose is cooked...well, actually your chicken is. We've taken the hassle out of dinner by offering Foster Farms Fresh Rotisserie Chicken, fully prepared from our ovens, basted in a delicious herb marinade producing a saucy homestyle aroma and taste. Our Service Deli then roasts it in our ovens just before your purchase, so it's ready to unwrap and serve. Drop on by our Service Deli and experience a taste that has made Pavilions a world of difference.

It's good to be the king. The Alaskan King Crab is the largest of all crabs, reaching in some cases 6 ft. across and 20-lbs. in weight---which means more tasty crabmeat for you. Brimmed in shocking red, its snowy white meat possesses a firm texture that's light and refreshing in flavor. Caught off the Northern Pacific Coast, this royal treat is available now for you at our seafood counter.

The Vigne, the renowned restaurant of Chef Michael Chiarello in Napa Valley, conjures imaginative interpretations of California cuisine nightly. For a taste of Chef Chiarello's genius, you needn't travel that far. Now at Pavilions, his quartet of Consorzio marinades is available in such flavors as Tropical Grill—which gathers mangoes, papayas and other tropical ingredients into a lavish flourish of exotic wonder. Or try his other offerings, including Teriyaki, Lemon Pepper, and Garlic & Balsamic. Baste them on your favorite meat for a splash of lush flavor, and a taste of Napa Valley's finest.