

BONE IN WAGYU BEEF RIB PRIMAL FRENCHED



ROSEWOOD RANCHES
WAGYU BEEF ★ ENNIS, TX



The Bone-In Wagyu Beef Rib Primal Frenched is a dramatic, precision-cut showpiece prized for its intense marbling, melt-in-your-mouth tenderness, and deep, concentrated beef character. The exposed bone not only elevates presentation but enriches the meat as it roasts, infusing it with marrow-born richness. Cut from the heart of the rib primal, it's built for chefs who demand power, finesse, and unforgettable presence on the plate.

GOLD

#903022

NAMP: 103
1 PIECE PER BAG
1 BAG PER BOX
22 lbs

PREMIER

#903032

NAMP: 103
1 PIECE PER BAG
1 BAG PER BOX
22 lbs