

BNLS WAGYU BEEF PLATE SHORT RIB



ROSEWOOD RANCHES
WAGYU BEEF ★ ENNIS, TX



Cut from the richly marbled lower plate, this boneless short rib offers a chef's dream: thick, meaty striations threaded with fine Wagyu fat that render down into a silky, spoon-tender finish. As it braises, the connective tissue transforms into gelatin, enriching sauces with velvety body and intensifying the cut's naturally bold, beef-forward flavor. Ideal for chefs building layered, slow-cooked dishes with depth and structure, it delivers a balance of richness, refinement, and textural elegance that elevates any composed plate.

#923400

NAMP: 123D

2 PIECES PER BAG

2 BAGS PER BOX

53 lbs