



For Angela Mia, tomatoes are a way of life. We use their tomatoes in many of our dishes, including our Nordstrom Signature Roma Tomato Basil Soup.

## ANGELA MIA TOMATOES

The most delicious tomato dishes have one thing in common: they're made with world-class tomatoes. Flavor begins in the field with their tomatoes grown in the rich soil of California—the perfect climate for harvesting the very best tomatoes. They hand pick and sort their tomatoes at the peak of freshness, naturally steam peel them and can them within hours to preserve their fresh-off-the-vine flavor.

## INTEGRITY FROM VINE TO CAN

Angela Mia is rooted in integrity and sustainability. That's why their tomatoes bask in the perfect amount of warm California sunshine, grow in the richest soil and ripen naturally on the vine. It's the reason they steam peel their tomatoes, an alternative to lye peeling, with simple hot water and compost any excess. Angela Mia is able to recycle 98,000 tons of peels into paste products instead of disposing of them in landfills.

## REPUTABLE GROWERS

Their story starts with their growers. Angela Mia has been working with the same growers for generations. Thanks to family farmers like Jason Polder, who followed in the footsteps of his father and grandfather, and Allen Thomsen, who holds tomatoes close to his heart, Angela Mia has built a reputation for excellence. The pride their expert second- and third-generation farmers have in their work is reflected in all their products.

**For every jar of Roma Tomato Basil Soup purchased, Nordstrom will donate \$1 to World Central Kitchen.**

Our Roma Tomato Basil Soup is a Nordstrom Signature Recipe and one of our most popular menu items. It's prepared with the same high-quality ingredients we use in our restaurants, including Angela Mia tomatoes.

**[Learn How We Make It](#)**

# NORDSTROM

#EatDrinkNordstrom



It all started with real, good olives.

## SUSTAINABILITY

At California Olive Ranch, they take pride in challenging convention to help change the olive oil industry for the better. Over 20 years ago, they revolutionized olive growing practices in the United States and helped establish the California standard for extra virgin olive oil (EVOO), one of the strictest standards for quality in the world. Their award-winning products have helped millions of U.S. consumers eat healthier and make more delicious meals, something they're truly proud of. Over the last several years, they've embraced new, more sustainable practices across their business, hoping to inspire others to do the same.

[Learn More About Sustainability](#)

## QUALITY

At California Olive Ranch, taste and quality are everything. You can't make great olive oil without great fruit, so the first step is always their farming and harvesting practices. Their high-density farming style allows them to harvest olives at peak ripeness and to do so at scale, delivering a quality unmatched in the grocery aisle. During harvest they mill their olives within hours of harvesting, ensuring that quality is preserved. No heat or chemicals are applied—it's simply cold-pressed goodness. Once they mill their oil, they take every measure possible to ensure quality in their bottling.

[Learn About Olive Oil Quality](#)

## WELLNESS

Olives are an inherently healthy fruit. They contain so many benefits, such as phenols and monounsaturated fats. Phenols are an antioxidant and come from the skin of the olives. California Olive Ranch takes extra time during the process of maintaining their olive trees, harvesting and milling to prioritize the phenol levels in their oils. In the 1960s, scientists discovered that monounsaturated fat could be good for your health. According to the FDA, evidence suggests that a daily intake of about 1.5 tablespoons of olive oil rich in monounsaturated fat may reduce the risk of coronary heart disease. Just another reason to enjoy every last drop!

[Learn About Healthy Fats](#)

# NORDSTROM

#EatDrinkNordstrom



For more than 170 years, Dole Sunshine Company's mission has been to deliver high-quality packaged and frozen fruit solutions with a positive impact on people, planet and prosperity.

As an industry leader, the company has the potential to be a force for good. By providing access to better nutrition, protecting environmental resources and implementing practices to reduce and repurpose product waste, they're working toward a brighter future for all.

## MAKING NUTRITION ACCESSIBLE

Eating right is an important part of your life. Dole Sunshine Company (DSC) is dedicated to the highest quality standards, providing people nutritious, farm-fresh products that taste delicious and exceed expectations. Combining responsible farming practices, comprehensive programs for food safety, pledged transparency and state-of-the-art production, they give people the power to experience healthy living like never before. They work to provide access to good nutrition and introduce new products at affordable prices without sacrificing quality or nutrition, to ensure everyone has access to healthy food options.

## REDUCING THE WASTE

Their aim is to identify ways to prevent fruit from ending up in landfills. They are working toward this goal in multiple ways:

- 1. Upcycling fruit:** turning fruit that can't be sold whole into snacks, drinks and other delicious products.
- 2. Repurposing waste:** partnering with companies to transform discarded organic waste, such as banana and pineapple leaves, into usable materials.
- 3. Generating energy:** powering their operations with fruit waste using biogas plants.

[Learn More About Dole](#)

## PROTECTING THE PLANET

Since day one, DSC has taken a sustainable approach to all their products, constantly improving and enhancing their growing techniques to create food that's good for you and easy on the planet. In nature, everything is connected. As a leader in the fruit and vegetable categories, they take pride in their responsible practices that set the bar for employee respect and environmental preservation. DSC is fully committed to the journey of investing in research and development to identify alternative packaging solutions that are recyclable and eco-friendly, like paper, pulp and renewable plastics.

# NORDSTROM

#EatDrinkNordstrom





## MORE WAYS TO ENJOY NORDSTROM FOOD & BEVERAGE



### MEALS TO GO

We now offer our signature recipes prepared by our chefs using the highest-quality ingredients in convenient meal options to enjoy with family, friends or a large group. Every dish, catering pan or meal package is ready to serve without the hassle of cooking or cleaning up.



### CURBSIDE PICKUP

Our Restaurant and Specialty Coffee teams deliver food and beverages directly to your car. Place your order ahead of time or call while you're waiting for your retail order.



DOORDASH

### DELIVERY

Enjoy your favorite food and beverages in the comfort of your home or office. Search for your local Nordstrom restaurant in the DoorDash app and have it delivered to your door.

# NORDSTROM

#EatDrinkNordstrom