

***Introducing the Kobe Beef of Strawberries***

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These better Courtesy of Butterfield Market be worth it.Photo:

We get a dizzying amount of pitches for Valentine's cocktails and aphrodisiac menus (money back if you don't end up doing it on the table!), but a call from Evan Obsatz at [Butterfield Market](#) actually piqued our interest in things one-of-a-kind. He says that on February 12, pending Customs approval, he'll be the only local supplier to receive 40 boxes of Amou berries — large, sweet, and juicy strawberries that are carefully cultivated on Japan's Kyushu Island. It's Japan's most expensive strawberry, and it's currently in short supply, hence a \$45 price tag for a box of seven to twelve. But wait — the berries are wrapped in red tissue paper and come with a certificate of origin! *That* should take the edge off the fact that you're not giving her a ring.

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