

THE SMOKEHOUSE

Located in the heart of Santa Barbara since 2005, our state of the art facility has set the benchmark for others to follow. Nicknamed "The Modern Masterpiece" The Santa Barbara Smokehouse® was built for one purpose: to produce the highest quality smoked salmon utilizing traditional, artisanal methods. The region's perfect climate is conducive to the most sustainable salmon smoking practices in the industry.

Despite its rustic exterior and mission-style architecture, our Smokehouse is a state-of-the-art facility engineered for optimal workflow efficiency and uncompromising food safety. Adhering to our commitment to sustainability, only locally sourced logs from fallen trees are burned. No trees are cut down to supply wood to the Smokehouse.



REPUTATION

As a grade "A" BRC certified facility, we are proud and honored that the world's premier hotels, restaurants, resorts, retailers and airlines use and enjoy our products. The New York Times syndicate has named our product "The World's Best Smoked Salmon". Our smoked salmon is fully kosher certified and inspected by the KSA. Whilst employing traditional methods, our salmon is processed under the strict guidelines of HACCP. Cambridge House® products contain no artificial ingredients or preservatives whatsoever.

For Food Service



For Retail



The World's Finest Smoked Salmon®

OAK ROASTED SALMON

Along with cold smoked, we offer our Oak Roasted hot smoked salmon products. Using fresh Atlantic salmon, our Oak Roasted hot smoked is succulently smoked and roasted to perfection at a high temperature with an open fire by burning oak logs. We carefully control the air flow to avoid dehydrating the salmon, creating a moist, flaky texture and a distinctive full flavored salmon delicacy. Available sliced or in whole fillets our Oak Roasted hot smoked salmon is delicious served hot or cold.

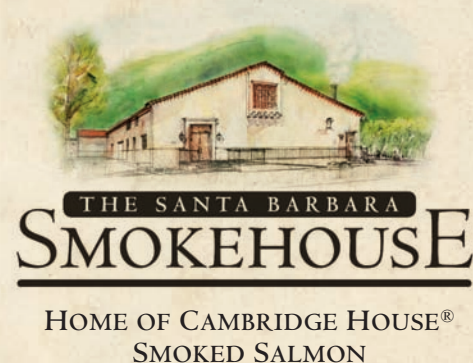


At the Santa Barbara Smokehouse® we purchase what we consider a perfect balance of sustainably farmed, and wild salmon. Above all, we appreciate the history behind the art of smoking salmon, and will continue the traditions carried out centuries before our time.

THE SANTA BARBARA
SMOKEHOUSE

SBSMOKEHOUSE.COM

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WHY CAMBRIDGE HOUSE®

Cambridge House® products are produced in one of the few smokehouses left in the world that still smokes salmon in a traditional open-fire smokehouse. Unlike most modern day smokers who use woodchips to produce smoke, we burn real aged oak logs. Our emphasis is on tradition and craft, rather than mass production. We follow time honored techniques and secret family recipes that allow us to acquire a level of quality and taste paralleled by none. By concentrating solely on fresh never frozen smoked salmon, we are able to maintain a high standard of quality and consistency, which would not be possible with frozen salmon.



THE WORLD'S FINEST SMOKED SALMON®

CAMBRIDGE HOUSE®

Traditionally smoked with an open fire, Cambridge House® is our signature brand of smoked salmon.



CAMBRIDGE HOUSE PRIVATE RESERVE®

Produced only in limited quantities, we aim for our Cambridge House Private Reserve® Smoked Salmon to be the very finest in the world. The highest quality sustainable fresh Atlantic salmon is hung by rope in our traditional brick smoking kiln that is smoked up to 36 hours and naturally air dried with no electrics whatsoever. Reminiscent of hand slicing, it is sliced ultra-thin and interleaved between each slice with a rope and collar added for presentation. Made with only the highest grade salmon and ingredients, every batch of our Private Reserve represents the very best of Cambridge House®.



CAMBRIDGE HOUSE ROYAL®

Since 1947, Cambridge House Royal® Smoked Salmon has been our signature product. After selecting the finest quality fresh atlantic salmon, we hand cure it with pure sea salt and fresh herbs then smoke in small batches using fallen oak logs, apple wood and oak chardonnay barrels from the Santa Ynez Valley, completing this very unique recipe. The salmon is then fully trimmed by hand to remove all dark meat, thinly sliced, and vacuum packed fresh. With its rich buttery texture and robust smoke flavor, this smoked salmon is our original flagship recipe and remains so unique in flavor that although it is often imitated, it is never equaled.



CAMBRIDGE HOUSE BALMORAL®

Our Cambridge House Balmoral® Smoked Salmon is created using only the finest quality fresh Atlantic salmon which we cure by hand with pure sea salt and fresh herbs then smoke in small batches using aged oak whisky barrels. The salmon is then fully trimmed by hand to remove all dark meat, thinly sliced, and vacuum packed fresh. With its rich buttery texture and medium sweet smoke flavor, this smoked salmon melts in your mouth and is reminiscent of the Scottish Highlands cure. Cambridge House Balmoral Smoked Salmon is also available in an ASC certified variety.



CAMBRIDGE HOUSE MILD®

Only the finest quality fresh Atlantic salmon is used for our Cambridge House Mild® Smoked Salmon which we hand cure with pure sea salt and then smoke in small batches using local oak from the Santa Ynez Valley. The salmon is then fully trimmed by hand to remove all dark meat, thinly sliced, and vacuum packed fresh. With its delicate, very light smoke flavor, this salmon is the quintessential "London Cure".