



Steak Knife Partnerships





AMERICAN MADE KNIFE ART

PURPOSE

Our mission is to make knives that are worthy of the finest steaks. From the Four Seasons to Montage, New West KnifeWorks' steak knives enhance the elite culinary experience at many of the finest steak houses in the country.

PERFORMANCE

"Glides through rib-eye like butter. The serrated edge also stays sharp for far longer than a straight blade would. The striking handles... imbue the serving of steak with a sense of ceremony."
The Wall Street Journal

PERSONALITY

The best moments in life revolve around sharing food. The vibrant colors of our steak knives remind us to savor the flavor and cherish the moment with those we love. For those who enjoy the Art of the Steak, this is the artist's brush.



THE STORY

Twenty-five years ago, New West KnifeWorks founder Corey Milligan was working as a raft guide and a line cook –“back before cooks all called themselves chefs” – and making knives as a side hobby. He was tired of the plain black handles on chefs knives and wanted to make something he was proud to use everyday. The newly married Milligan purchased a two-bedroom subsidized-housing unit in Jackson, Wyoming, and as a true testament to the importance of compromise, his wife agreed to let him turn the spare bedroom into a knife-making “factory.”

“I laid plastic down on the carpet, put plywood on top of that, and put a plastic screen in the doorway to keep the dust out,” Milligan remembers.

That plywood and plastic covered spare bedroom was the testing ground for the chef’s knife, bread knife, paring knife and steak knives that Milligan is now famous for.

The knife factory has moved a total of eight times since then, including stints in an old Wyoming guest cabin and a rented shop across the street from the Hells Angels headquarters in Ventura, California. New West KnifeWorks has been on the move once again, relocating tools, machines, and employees from a 1,500 square foot rented space on Gregory Lane in Jackson to its new 10,000 square foot home in Victor, Idaho.

Creativity has always driven Corey and New West KnifeWorks. Before opening his own shop, Corey sold his knives at Art Shows all over the country. Bellevue to Boca Raton, DC to Santa Monica and everywhere in between.

Those years of traveling and refining knives has led to the designs being produced at the Victor factory. A perfect mix of Japanese and German knives. Sleek and thin, yet durable and hearty where it counts. Always razor sharp, of course, thanks to US-produced S35VN Powder Steel.

G-FUSION STEAK KNIVES

Add color to your cutlery

"Best steak knives. Elegant blades. Unlike most steak knives, these won't shred your dinner."

Food & Wine

Don't let the colors fool you, these stylish steak knives cut even better than they look. The unique blade has serration where it's needed to protect the edge from cutting on hard ceramic plates, with razor sharp straight edges to finish the cut. **The vibrant G10 handles are virtually indestructible and made to withstand all of the abuse of a commercial kitchen.**



Lichen



Sunburst



Cadet



Sherwood



Shoshone



Mtn. Huckleberry



Peacock



Black



CUSTOMIZE

In addition to special industry pricing, our partners enjoy free engraving on all steak knives. Enhance your brand impression while your customers make memories to last a lifetime.

COMPLEMENT

Many of our partners train their waitstaff to present the elegant box that holds all six of our handle options, encouraging customers to customize their dining experience by choosing their favorite color.

CARE

Our professional sharpeners service your blades with periodic tune ups to keep them in factory shape. The "bombproof" handles are made to endure the daily trials of a commercial kitchen- from the dishwasher to every manner of accident.

Our Partners

- Snake River Grill , Jackson Hole
- West Bank Grill, Four Seasons, Jackson Hole
- Amangani, Jackson Hole
- Chi Spacca, Los Angeles
- Yellowstone Club, Big Sky
- Shooting Star, Jackson Hole
- White Buffalo Club, Jackson Hole
- Snake River Sporting Club, Jackson Hole
- Wildflower Lodge, Jackson Hole
- Goose & Gander, St. Helena
- Solbar, Auberge, Calistoga
- Montage, Healdsburg
- Four Seasons, Napa Valley
- Handle, Park City
- The Lodge, Blue Sky, Park City
- The Homestead, Whitefish, Montana



Montage International has been partnering with New West Knife Works almost since their inception... and our guests as well as our culinary associates find their product and responsiveness to ideas to be some of the best in the industry". **Christopher Hamaway, EVP, Montage International**

YOUR BRAND + OUR KNIFE

Elevate your diners' experience with custom branding on elegant tools that cut as well as your prime cuts taste. You provide your logo and color preferences and we take care of the rest: including sharpening, maintenance of knives, training, and an additional personnel discount for your kitchen and front of house staff.

Industry Pricing



At New West KnifeWorks we consider it a privilege to have our knives in the finest steak houses in the country. That's why we offer VIP pricing for our exclusive industry partners.

Please contact Anthony Campolattaro for more information: 307-733-4193 | anthony@newwestknifeworks.com

*Partnership Pricing is scaled with minimum volume purchases



Introductions

WWW.NEWWESTKNIFEWORKS.COM

Steak Knife Partnerships

Anthony Campolattaro

Chief Operating Officer

New West KnifeWorks

307.733.4193

Anthony@newwestknifeworks.com

Production & Customer Service

7667 Lupine Lane, Suite 101, Victor, ID

83455 877-258-0100

Jackson Hole Shop - World HQ

98 Center Street Unit C, Jackson, WY 83001

307-733-4193

Napa Valley Shop

1380 Main Street, St. Helena, CA 94574

707-244-5188

Park City Shop

675 Main Street, Park City, UT 84060

435-649-7219

Cherry Creek Shop (Open Dec. 2022)

185 Fillmore Street, Denver, CO 80206

877-258-0100

