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case

precision crafted excellence

Steelite International presents the Laguiole steak knife collection by Jean Dubost. Each Laguiole knife is subjected to a special firing process, providing ultimate blade flexibility and a long-lasting, perfect cut. Available in mirror-polished, serrated blade options - all 1.2 mm handle with guilloche design - Laguiole steak knives add that “something extra” to your tabletop presentation. Each knife is offered in a fine selection of handle finishes - like Smoke and Vintage, as well as Sangre, and Sapphire - which utilize the strength of ABS plastic but flaunt the look your tabletop desires.



Smoke Laguiole Steak Knife w/ 1.2 mm
Serrated Blade ABS Handle
0920053865057TG
L 9"



Vintage Laguiole Steak Knife w/ 1.2 mm
Serrated Blade ABS Handle
0920043859057
L 9"



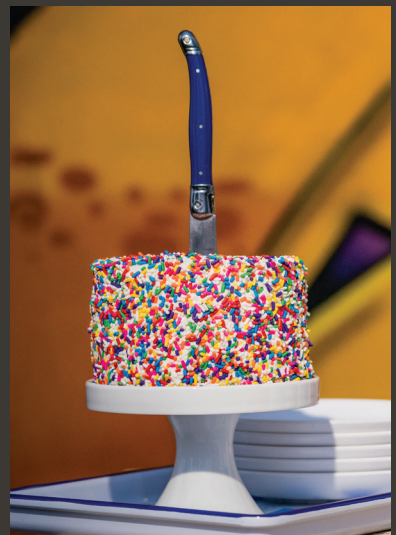
Sangre Laguiole Steak Knife w/ 1.2 mm
Serrated Blade ABS Handle
09200538654S057
L 9"



Sapphire Laguiole Steak Knife w/ 1.2 mm
Serrated Blade ABS Handle
092005386S057TB
L 9"



Sangre Laguiole Steak Knife w/ 1.2 mm
Serrated Blade 9" L 9" ABS Handle
0920053865057TR
L 9"



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For product inquiries, please contact littlemtucker@mtucker.com.