

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • FEBRUARY 2022

Fall in Love

WITH OUR NEW
CROISSANT BRÛLÉE

+ 3 ROMANTIC BOARDS FOR TWO

3 ROMANTIC BOARDS TO EXPLORE

Fondue for Two

As you look for a unique touch this Valentine's Day, fall for one of the most intimate food trends and create a themed board for two to celebrate the occasion. We've pulled together three romantic board ideas that are anything but boring. First up is our fondue for two board! Like so many things we love, the etymology of the word "fondue" originates with the romantic French language. *Fondre* literally means "to melt," but the earliest known recipe for what we affectionately call "fondue" traces back to Switzerland.



Easy Fondue

Melt equal parts of shredded Emmentaler and Gruyère with a dry white wine, like Domaine Labbé Vin de Savoie Abymes.

ON THE BOARD

Fill your board with dipping accoutrements, like sliced DLM Mini Baguettes, roasted potatoes and broccolini tossed with olive oil and sea salt, blanched carrots, and sliced Granny Smith apples. If you don't have a fondue set, prepare your fondue in a small crock and use dipping sticks!

Breakfast in Bed Board

The ultimate romantic board? Breakfast in bed! This morning starter is sure to impress and is the best excuse to waffle about the day. Even better, this thoughtfully curated board requires minimum cooking thanks to Taste of Belgium Waffles! While your Valentine is still sleeping, start frying your DLM Uncured Bacon. Wash your fruit and begin assembling the board, tucking the finished bacon into its place. Don't forget the roses!

ON THE BOARD

Clockwise from top left to right: Explore the pancake selection in our Frozen department, fresh fruit (blood oranges, blueberries, blackberries, and strawberries), DLM 100% Pure Maple Syrup, DLM Uncured Bacon, Nutella, Candied Pecans (The DLM Cheese Shop), Brie, Taste of Belgium Waffles, chocolate chips, DLM Organic Peanut Butter, and Jules Destroyer Butter Waffle Cookies.



Love Local

TASTE OF BELGIUM WAFFLES NOW AT DLM
Available in our Bakery or via [DorothyLane.com!](http://DorothyLane.com)

The Seafood Lovers' Board

There may be only one fish in the sea for you, but this do-it-yourself board pulls together a little taste of coast-to-coast seafood favorites! Whether you make this Seafood Lovers' Board your full meal or are bringing the surf to your turf in a unique way, it's a fresh take for your Valentine's date. **Indicated items are pre-made dips and salads available in our Seafood department.*

ON THE BOARD

Clockwise from top left: Herring in Wine Sauce*, crab legs, oysters on the half shell, DLM Sushi, smoked trout fillet, grilled lemon for squeezing, Shrimp & Crab Salad*, tartar sauce, French Ficelle, shrimp cocktail, Smoked Whitefish Salad*, Echo Falls Hot Smoked Coho Salmon, DLM Pumpernickel slices, Castelvetrano olives, and sliced English cucumber.

SWIMMING WITH POSSIBILITIES

Each week, we curate a new selection of oysters from both the East and West Coast. Check the Seafood department to see what's available!



Introducing Croissant Brûlée

Two great Parisian loves come together for this new DLM signature favorite in the making from our DLM Pâtisserie—Croissant Brûlée. Pastry Chef Lindsey Lucas has never shied away from a good challenge and this opportunity to put her twist on the growing trend to combine the iconic French flavors of decadent crème brûlée with buttery croissant did not disappoint.

The result is a rustic combination, featuring a croissant bowl that nestles our beloved brown sugar crème brûlée as it bakes. Depths of royal, sweet richness meets the perfectly soft crunch

of the flaky croissant and caramelized exterior of the torched crème brûlée for this extravagant indulgence.

It's perfect for a romantic dessert to cap off a special evening, or to enjoy alongside a freshly brewed cup of coffee. We simply love an elegant pastry that can transcend expectations of when to enjoy.

Available in the DLM Bakery, let our Bakery associate know if you'd like it torched now or if you plan to do so at home prior to serving. Refrigerate until you are ready to serve, then enjoy at room temperature. *Voilà!*

Jessie | Marketing & Communications Director

Fan the Flames With a Flambé

Surf & Turf

My first flambé happened on my first real romantic dinner date at a rotating circular restaurant with a great view of the city. Tableside service came complete with white gloves, a high price tag, and a lot of flames. I remember thinking "this is so good and looks so simple." And the truth is, it looks simple because in reality, it is (just keep your fire extinguisher nearby)! So many classic recipes like crêpes suzette, steak au poivre, or cherries jubilee are easy flambé dishes.

This Valentine's Day, ignite some romance by combining the heat of a classic flambé with the best of both land and sea—surf and turf. So grab Filet Mignon cut from DLM Natural Beef Tenderloin and two cold-water lobster tails from Maine. We're going to help you fan the flames and create your own drama with these two classic preparations for Lobster Flambé and Steak Diane.

Chef Cavie | Culinary Director



Wines to Pair With Your Surf & Turf
 Recommendations by Teresa Borros-Kearney,
 CSW & DLM Wine Consultant

SURF 2019 MacRostie Sonoma Coast
 Chardonnay, \$24, save \$6

TURF 2018 Hess Collection Allomi Cabernet
 Sauvignon Napa Valley, \$36, save \$12



Lobster Flambé *Serves 2*

INGREDIENTS:

- 1 Tbsp butter
- 1 Tbsp oil
- 2 lobster tails, defrosted and split in two lengthwise
- 1-2 Tbsp Cognac or brandy
- Additional melted butter, if desired

DIRECTIONS:

Heat the butter and oil in a large sauté pan over medium heat. When hot, place the 4 pieces of halved tails cut side down in pan. Shake back and forth over high heat 3 minutes.

Pull pan off of the heat and add the Cognac. Tilt the skillet towards the flame or light the Cognac with a lighter. Shake pan until flame dies.

Place back over medium heat and cover pan. Continue to cook the lobster for another 3 to 5 minutes or until shells are bright red and lobster meat is opaque and cooked. Serve with additional butter if desired.

FOR THE "TURF"

Filet Mignon is a cut from DLM Natural Beef Tenderloin, and ours is lifetime free of antibiotics and hormones. When you start with a great quality steak like this, you're in for a treat. But don't be intimidated by this cut of beef! Whether you pan sear, grill, or roast, this cut is mild and tender. It doesn't need any complicated ingredients to make it shine—just some good sea salt and a grind or two of black pepper. Separately or together, DLM Natural Beef Tenderloin and Lobster Tail make an elegant dinner that you can prepare at home. Whether you want to share is up to you!



Steak Diane *Serves 2*

INGREDIENTS:

- 2 (6-oz) beef tenderloin filets, flattened to 1-inch thick
- Salt and pepper to taste
- 1 Tbsp DLM Extra-Virgin Olive Oil
- 2 Tbsp butter, divided
- 1 Tbsp minced shallot
- 1-2 Tbsp Cognac or brandy
- 1 tsp DLM Classic Dijon Mustard
- 1 tsp Worcestershire sauce, or to taste
- ½ cup heavy cream
- Lemon juice, to taste
- Chopped fresh chives or parsley, for garnish

DIRECTIONS:

Season the filets generously with salt and pepper. In a sauté pan, heat the oil and 1 tablespoon of butter over medium-high heat. Sear the steaks on both sides just until browned, about 2 minutes a side, and remove to a plate.

Add remaining butter over medium heat and sauté the shallot until tender. Deglaze the pan with brandy or Cognac. Let it burn off, then stir in the mustard, Worcestershire, and cream. Season again to taste with additional salt and pepper.

Slide the steaks and accumulated juices in the pan. Cook, turning two or three times, until meat is done to your liking (125°F internal temperature for medium-rare). Remove steaks to a plate. Add lemon juice (if using), salt, and pepper to the sauce as needed. Spoon sauce over meat, garnish with chives or parsley, and serve.

SCORE BIG

The Ultimate Wing Board

Take your wing game up a notch by crafting a Wing Board for the big game! It's both delicious and easy to do at home. First, procure a variety of sauces to satisfy different cravings (see below for some of our picks). Next, curate an assortment of accoutrements, from refreshing cucumber, celery, and carrot sticks to cool the heat to radishes, black olives, pineapple, and sugar snap peas. Now comes the fun part, the wings! If you are smoking or preparing your own, get started with our DLM Air-Chilled Chicken Drumsticks and Thighs. Or, look for our fully cooked wings, lightly seasoned and Smoked Right Here. All you have to do is reheat, serve with a smorgasbord of fun dipping sauces, and let the snacking begin!

SAUCE PICKS TO TRY

- DLM Original Barbecue Sauce
- Schultz's Spicy Original Cooking Hot Sauce
- Terrapin Ridge Farms Pineapple Habanero Sauce
- The Palmetto Sauce Co. Congaree Gold
- Jack's Grill Grilling Sauces
- DLM Blue Cheese Dressing



JARLSBERG HAM SLIDERS

Split a pack of DLM Aloha or King's Hawaiian Rolls. Spread insides with DLM Jarlsberg Dip. Layer in thin slices of DLM Uncured Ham and spread a thin layer of DLM Whole Grain Mustard. Brush tops with melted butter mixed with caraway seeds and a pinch of salt. Wrap in foil and bake for 20-25 minutes at 350°F.



START WITH
DLM JARLSBERG DIP
(THE DELI)

HOT BACON + PIMENTO CHEESE DIP

Spread DLM Pimento Cheese Spread in dish and bake until melted. Garnish with green onion and bacon.



START WITH DLM PIMENTO CHEESE SPREAD (THE DLM CHEESE SHOP)

PIMENTO POPPERS

Slice jalapeños in half and remove seeds. Stuff with DLM Pimento Cheese Spread and wrap with bacon. Bake at 350°F until bubbly.



SCORE BIG

With These Snack Conversions

STEP 1: START WITH ONE OF DLM'S MADE RIGHT HERE MVPS.

STEP 2: ADD A LITTLE OF THIS AND THAT.

STEP 3: VOILÀ, YOU HAVE A GAME DAY WIN!

MOZZARELLA MEATBALLS

Dunk fully cooked meatball in marinara sauce and skewer together with fresh basil and DLM Handmade Fresh Mozzarella.



START WITH DLM MEATBALLS

(PRE-COOKED IN OUR DELI OR READY TO COOK IN OUR MEAT DEPARTMENT)

CROCKPOT MEATBALLS

Warm fully cooked meatballs in a crock-pot with locally made Bellisari's Barista Sauce.



Show Your Love NOW & FOREVER

We're excited to bring you something new this Valentine's Day that represents your love and admiration both now and into the future. When we saw these bouquets from one of our rose growers, we knew they were unique and that we had to bring them to DLM. Not only do they feature exquisite long stem roses, but they are filled with fragrant eucalyptus accents and living succulents!

Initially, the entire bouquet can be dropped into a vase or jar and enjoyed. When the fresh cut roses are done, the succulents can then be carefully separated from the wooden stems that they are affixed to and laid on the surface of a pot of soil. The succulents will then root into the soil and hopefully develop into a long-lived plant for continued enjoyment—a surefire symbol of love into the future. As Valentine's Day nears, know that we are your one-stop shop not just for surf and turf and chocolate-covered strawberries, but for roses, too.

Stuart | Floral & Plant Director

Rose Bouquet Care

- 1. Place fresh flowers in water as soon as possible.** If they'll be out of water for longer than one hour once you leave our store, tell us so we can wrap the stems.
- 2. Beware of extreme temperatures.** Fresh flowers exposed to extreme temps are doomed. We are happy to wrap properly or make sure the blooms are covered.
- 3. Fill a clean vase with cold, clean water.** Trim stems with a sharp knife or pair of scissors. Remove any foliage.
- 4. Find the perfect spot.** Place your vase in an area that is away from sunlight, heaters, or drafts. These will cause your flowers to wilt quickly.



Congratulations

to our 2021 Associates of the Year &
our newest 25-Years of Service Associates!

Congratulations to our new Associates of the Year!

RAE GARRETT
DLM Oakwood, Deli

WES TURNER
DLM Oakwood, Meat

WILL DUDLEY
DLM Washington Square, Meat

MOSES OTUVEDO
DLM Washington Square, Produce

CARSON MCCRAY
DLM Springboro, Front End

TERESA DAMBROWSKI
DLM Springboro, Grocery

ANDREW NEELY
Central Bakery

TAYLOR WOLFE
DLM Online Shop

New 25-Year Club Inductee

SCOTT FOX
VP of Bakery & Coffee Bar



NAPLES-STYLE PIZZA Curbside Pick Up Now Available!

Order your Naples-Style Pizza via our app and choose curbside pick up from DLM Washington Square or Springboro. When you arrive, simply tap, "I'm Here" in the confirmation email and we'll bring your pizza to your car.



Download the app by
scanning the QR code or
look for it in the App store.

BACONFEST

a sizzling slice of paradise

HAPPENING NOW!

Now through February 8, say "Aloha" to bacon-infused recipes and featured baconlicious products, including our Made Right Here creations!

GET OUR BACON CHECKLIST
DorothyLane.com/BaconFest



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

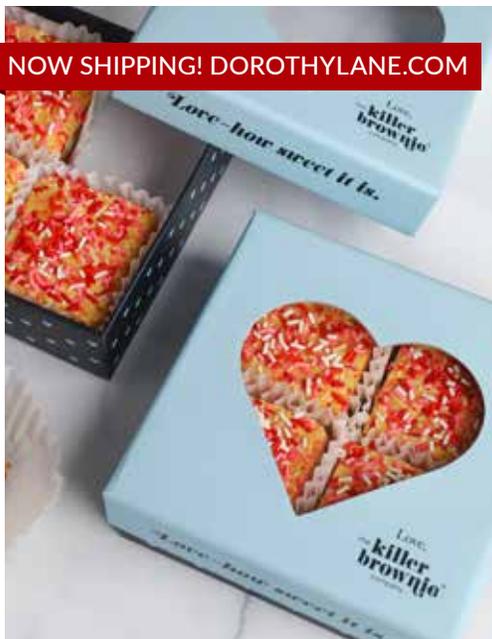
DorothyLane.com    

ADDRESS SERVICE REQUESTED

Approximately **\$41,890**
 WORTH OF PRODUCTS DONATED TO
 LOCAL FOOD BANKS IN DECEMBER



Gifts From the Heart



NOW SHIPPING! DOROTHYLANE.COM

FROM THE HEART GIFT BOX
 Our seasonal With Love Killer Brownie® packed in a 4-ct From the Heart gift box.



CHOCOLATE-COVERED STRAWBERRIES
 Lovingly dipped strawberries available in 9-ct boxes, Feb. 11-14.



NOW SHIPPING! DOROTHYLANE.COM

LOVE LOCAL GHYSLAIN HEART BOX
 Hand-crafted artisanal chocolate box filled with 6 hand-painted morsels.

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 2/28/22. Club DLM card is required for all sale prices except beer and wine. In the event of a typographical error, in-store prices will prevail. ©Dorothy Lane Market. Dorothy Lane Market; the Dorothy Lane Market logo; The Store That Accommodates; Eat Real Food; Flat Chicken; Honestly Better; and Killer Brownie are registered trademarks of Dorothy Lane Market, Inc.