



DOROTHY LANE MARKET

# TABLE

DOROTHYLANE.COM • FEBRUARY 2024

LOVE  
*is in bloom*

+ GET COZY  
ALPINE STYLE



# Show Your Love With Rosaprima Roses

Saying "I love you" this Valentine's Day just got better (and easier, too). We've partnered with Rosaprima, known worldwide for their premium roses and ethical practices. Rosaprima operates a farm just north of Quito, Ecuador, an area ideal in climate and soil for growing the best roses.

This area is so special because it's located in the Andes Mountains on the equator without much of a seasonal variation in sunshine. The days are warm and the nights are cool, which is ideal for growing roses. The volcanic soil is rich and the abundant water runoff is clean thanks to the volcanic glaciers. Simply put, this is a special region indeed for growing roses.

As we approach Valentine's Day, we will have an abundant array of pre-styled bouquets for you to grab and go. For the first time, we also will have a selection of roses available to pre-order online for pick-up, whether you choose a wrapped bouquet or to have it arranged in a vase. Order online at [DorothyLane.com/OrderFlowers](https://DorothyLane.com/OrderFlowers).

*Shant* Floral & Plant Director

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## 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 to 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 in the water.
  - 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.
- .....

### LOVE & ROSES DOZEN

Featuring a dozen Rosaprima roses combined with fresh seasonal foliage and complementary flowers, you can choose to have this lovely assortment in a vase or a pre-styled bouquet.

### DOZEN RED ROSES

The red rose has been a symbol of love and affection in many cultures for centuries. We love the timeless presentation of a dozen roses, whether you choose wrapped in a bouquet or arranged in a vase. Both come with complementary greenery.

### LOVE & ROSES PREMIUM

Featuring 18 Rosaprima roses and complementary greenery and flowers, this assortment is truly one to behold. Available in pre-styled bouquet or a vase.





**BLACKBERRY ENTREMET**

Blackberry cream fills a *pâté sucrée* crust that is topped with a white chocolate mirror glaze and adorned with a chocolate daisy garnish.

**CHOCOLATE-COVERED STRAWBERRIES**

Luscious strawberries are dipped in either milk, dark, or white chocolate and adorned with toppings. *Look for them in a 9-ct box February 10-14.*

**RED VELVET WHOOPIE PIE**

Red velvet cake sandwiches a generous swirl of our whoopie pie filling enhanced with a touch of cream cheese.

# A CHALET OF *Made Right Here* SWEETS

**RED VELVET CHEESECAKE**

Starting with a chocolate cookie crust, it's filled with red velvet cheesecake, whipped cream cheese icing, and topped with white chocolate shavings.

**WHITE CHOCOLATE RASPBERRY CHEESECAKE**

Fresh raspberries shine on this cheesecake with a graham cracker crust and white chocolate curls atop.

**STRAWBERRY CRUNCH ÉCLAIR**

A *pâte à choux* shell is filled with strawberry pastry cream and topped with fresh whipped cream, strawberry shortbread crumbles, and a fresh strawberry garnish.

**SWEETHEART CUTIE PIE**

This adorably sized pie has a layer of rich cheesecake nestled in a chocolate graham cracker crust. It's topped with strawberry whipped cream and chocolate curls.

# LOVE YOUR CAKE

## SAVE THE DATE FOR OUR WEDDING SHOWCASE

FEBRUARY 25, 2024 • 11 A.M. TO 3 P.M.  
THE LOFT AT DLM SPRINGBORO

Our Wedding Showcase is back and it's perfectly timed with the comeback of the grandiose, multi-tiered wedding cake. Our Wedding Showcase, presented by Love Cakes by Dorothy Lane Market, is unlike any other wedding event! Our goal is to inspire you with highly visual presentations of wedding cakes, bringing to life trending themes and techniques for you to see.

This is a wedding show planned by our award-winning designers, who are fully enveloped in cutting edge wedding day trends. When you come, you'll not only see ideas for the sweetest touch—wedding day cakes—but also perfectly paired tablescapes, presented in collaboration with Prime Time Party Rental. This event is free and requires no reservation. Simply come upstairs to The Loft at DLM Springboro and soak it all in. Turn the page to get a glimpse of a few wedding day cake trends from our Love Cakes by DLM designers.

*Salina* | Love Cakes Manager





# SOPHISTICATED & DELICIOUS ELEGANCE



We'd love to bring your wedding cake dreams to life!  
See below for wedding cake consultation options.  
CALL LOVE CAKES BY DLM TO SCHEDULE YOURS! 937.535.5719

**BASIC TASTING**

One of our designers will sit down with you and a guest for a consultation, which includes a tasting of 5 of our most popular flavor combinations. | \$10

**TASTING EXPERIENCE**

Invite up to four guests to our private space where we'll bring out a stunning wedding cake "charcuterie" board, brimming with cake types, fillings, icings, and more. | \$50

- 1

**GLAM FANTASY**

For this whimsical cake, we used pearled fondant delicately stamped with buttercream and edged with edible ribbon. You also see trending acrylic spacers encasing layers of cake and sparkling décor to add a fantastical touch to any dream wedding day.
- 2

**SHEER ELEGANCE**

Sleek and sophisticated, the towering cake has made a comeback with a modern twist. Hand-cut wafer cut-outs create movement and balance with subtle complements of buttercream texture to wow guests.
- 3

**BEJEWELED BEAUTY**

Modern meets timeless glam with this cake that is cloaked both in textures and bejeweled accents. Textures can be customized by tier or appear in color combinations other than those shown.



## WEDDING SHOWCASE

FEBRUARY 25, 2024 • 11 A.M. TO 3 P.M. • THE LOFT AT DLM SPRINGBORO

A FREE event showcasing wedding cake trends and tablescape inspiration. Soak in the ambience, enjoy samples, and get an exclusive wedding cake coupon.

LOVE CAKES  
BY DOROTHY LANE MARKET





# Stir Up Fun With ALPINE FONDUE

Let's create warmth on chilly nights this winter and dine Alpine-style! We're talking hot, melty cheese served with a beautiful loaf of golden-crust DLM Artisan Bread and a great glass of wine hailing from the Alpine region.

To start, crank up the fun with fondue, melding combinations of Gruyère, Comté, and Emmental, to name a few. Or, discover the whimsy of raclette, another cheese-laden way to spread joy. Both are like a party waiting to happen, whether you're wishing for a snow day filled with family time or are planning a date night (cozy socks encouraged for both). Maybe you want to shake the winter blues and plan a dinner party? These Alpine favorites are a perfect way to enjoy time with your favorite people!

*Chef Camie* | Culinary Director

## CLASSIC FONDUE SERVES 6

1 garlic clove, halved  
1½ lbs Gruyère or Emmental (or a mix of both), grated  
1 cup dry white wine  
1 Tbsp plus 1 tsp cornstarch  
1 tsp fresh lemon juice  
Freshly grated nutmeg  
DLM Artisan Baguette  
Apples

### DIRECTIONS:

Rub the inside of a cheese fondue pot or medium enameled cast iron casserole with garlic clove and discard when done. Over medium-low heat, mix the grated cheese with wine, cornstarch, and lemon juice, stirring occasionally until the cheese begins to melt, about 5 minutes. While it cooks, cut DLM Artisan Baguette into cubes and apples into slices. After cheeses have melted, season to taste with a little nutmeg and stir until smooth, about 3-5 more minutes. Serve with cubed baguette and sliced apples.

**Wine pairing:** *Domaine Labbe Aymes Vin de Savoie*. Made from the Jacquère grape, this white wine is vibrant and crisp with a dry finish. Savoie is located in eastern France, very close to the Swiss border.

# WARM UP WITH Raclette

*Raclette* comes from the French word meaning “small scraper,” a term used for both the type of cheese and the traditional Swiss-style way to serve it. Although raclette has been around for hundreds of years and has been largely popular in Europe, it is having quite a moment right now in outdoor holiday and farmers markets all over the United States. On top of that, it is just so darn delicious!

The cheese is melted over a fire, flame, or broiler until bubbly. It's then quickly devoured while hot (so have all of your dipping accompaniments pre-cut). Enjoy as-is or adorn with a number of serving suggestions, like the ones listed below. You can serve it plopped on top of some crusty DLM Artisan Bread or try it spooned over traditional boiled potatoes with some cornichons. Charcuterie is a natural pairing when serving raclette. In some midwestern farmers markets, I've seen stalls even making raclette and pickle sandwiches, so don't be afraid to get creative!

*Chef Camie* | Culinary Director

## SERVING SUGGESTIONS

### POTATOES & CARAMELIZED ONIONS

Go traditional and serve with boiled small potatoes and caramelized onions.

### CORNICHONS AND PICKLED ONIONS

A natural pairing for the pungent cheese, the briny, vinegary pop of the pickle and onion makes for a nicely balanced bite.

### MUSHROOMS

Whether sautéed or roasted, mushrooms lend an earthy flavor to raclette.

### BRUSSELS SPROUTS

Roasted or charred Brussels sprouts adds a nice bite when served with raclette.

### BACON

Top slices of DLM Artisan Baguette with DLM Uncured Bacon and raclette.

**Wine pairing:** *L'Alpage Chasselas*. A Swiss white wine made where there are beautiful views of the Alps. Perfect paired with a cave-aged Gruyère, raclette, or fondue!







# Cozy Up With Cocoa

## 4 WAYS TO ELEVATE

Even though it may be cold and dreary outside with possible snow to be shoveled (or played in), take a break and enjoy a good cup of cocoa. By adding a few ingredients, you can take your favorite basic hot chocolate mix and make it something special! Regardless of where your creativity takes you, it's worth the effort to garnish the edge of your mug first. Then, carefully pour in your favorite hot cocoa.

*Chef Camie* | Culinary Director

### GET CREATIVE WITH YOUR COCOA

#### 1. STRAWBERRY WHITE COCOA

Garnish edge of mug with white chocolate and roll in crushed dehydrated strawberries. For the cocoa, use a white hot chocolate (try Land O Lakes Artic White Chocolate Cocoa Mix) and add strawberry syrup to taste. Top with marshmallows.

#### 2. JOYFUL ALMOND COCOA

Garnish edge of mug with chocolate syrup and roll in toasted coconut. Add equal amounts of both almond and coconut syrup (try Routin 1883 Syrups) to taste to your prepared hot chocolate. Top with whipped cream and garnish with toasted almonds.

#### 3. PEANUT BUTTER COCOA

Garnish edge of mug with chocolate sauce and roll in chopped peanuts. Place 2-3 Tbsp of peanut butter in a microwave-safe cup and warm 10-15 seconds. Stir into prepared cocoa until well blended. Add skewered mini chocolate peanut butter cups right as you serve to enjoy presentation before they melt.

#### 4. COOKIE BUTTER COCOA

Garnish edge of mug with chocolate syrup and dip into crushed speculoos (Biscoff). Whisk a couple of tablespoons of cookie butter (like Biscoff Cookie Butter spread) into prepared hot cocoa. Top with whipped cream and garnish with more crushed speculoos.



## Gourmet Experiences + Adventure SAVOR SICILY, ITALY, WITH US!

We're thrilled for our next Food Tour to venture to the unique island of Sicily, Italy, brimming with history and worldly influences. Departing May 14-24, you'll explore sights and cities through a unique culinary lens. All DLM Food Tours are planned and led by a professional, English-speaking Italian guide who travels with you as well as a representative from Dorothy Lane Market. Your trip includes behind-the-scenes tours and tastings with artisan producers, a hands-on cooking class, premium hotels, amazing scenery, and lots of phenomenal food. Hungry for adventure? EXCLUSIVE OFFER: \$500 OFF PER TRAVELER REGISTERED BY FEBRUARY 16, 2024.

**DOROTHY LANE MARKET**  
**FOOD**  
**TOUR**  
*Sicily, Italy*

COME TRAVEL WITH US  
MAY 14-24, 2024  
Registration deadline Feb. 16, 2024.

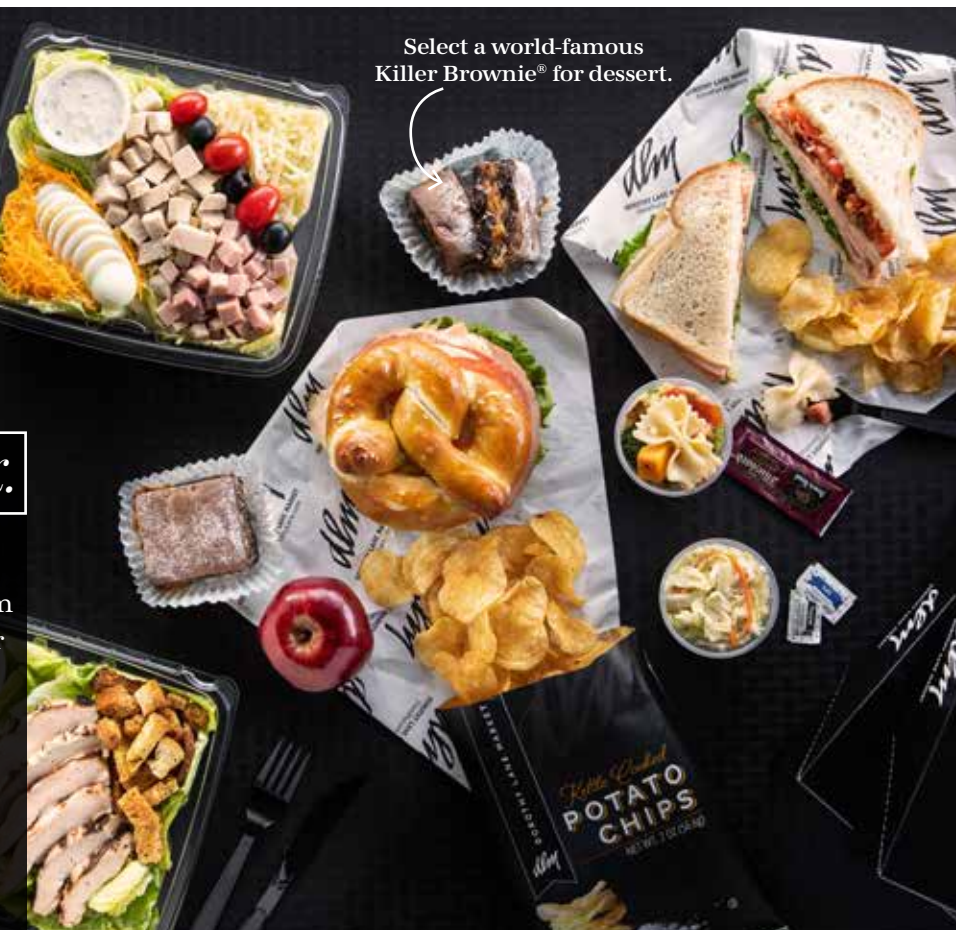
VIEW ITINERARY & DETAILS [DorothyLane.com/FoodTour](https://DorothyLane.com/FoodTour)

# DLM Box Lunch

**THINK INSIDE THE BOX.**

**Personalized group lunches never tasted so good!** Choose from generous sandwiches or salads with our storemade dressings. Box Lunches are freshly made the day of your event.

Placing a Box Lunch order is easy!  
[DOROTHYLANE.COM/CATERING](https://DOROTHYLANE.COM/CATERING)







# VALENTINE'S LAURA'S COOKIES

*Send love and cookies with this sweet favorite,  
available in a 12-ct box while supplies last.*

SHIP NATIONWIDE ONLINE ONLY AND SAVE  
10% WHEN YOU PRE-ORDER BY FEB. 8.

**DOROTHY LANE MARKET**  
•established 1948•

(866) 748-1391  
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[DorothyLane.com](http://DorothyLane.com)    

ADDRESS SERVICE REQUESTED

\$40,903

WORTH OF PRODUCTS DONATED TO  
LOCAL FOOD BANKS IN DECEMBER.



## VALENTINE'S FAVORITE CHOCOLATE COVERED STRAWBERRIES

*Available February 10-14,  
in 9-ct boxes.*



## FREE EVENT WEDDING SHOWCASE

FEBRUARY 25, 2024

11 A.M. TO 3 P.M.

THE LOFT AT  
DLM SPRINGBORO

A free event show-  
casing wedding cake  
trends and more  
inspiration. See ideas,  
try samples, and get  
an exclusive wedding  
cake coupon!

LOVE CAKES  
BY DOROTHY LANE MARKET



## SAVE THE DATE HEALTH FAIR

Saturday, March 23  
11 a.m. to 3 p.m.

Pathways to better health start  
now! Talk to wellness vendors  
and practitioners on site and  
enter to win door prizes.



**Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800** • Prices and offers herein are valid through 2/29/24.  
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.