

DOROTHY LANE MARKET
— the store that accommodates® —

TABLE

FEBRUARY 2025

BUILD YOUR
**Gourmet
Pantry**



16 MUST-HAVE STAPLES TO BUILD A GOURMET PANTRY

Our pantries can be our best friend throughout the year, but particularly in these colder months when leaving the house to brave the elements just isn't desirable. By having a well-stocked gourmet pantry with intentional staples, it's so easy to elevate simple dishes to a gastronomic indulgence in the comfort of home. Since a big part of our mission is to make people happy with good food, that means making sure our grocery aisles are filled with these pantry treasures from around the world. We're on an endless quest to scout the most unique and delicious foods near and far, and our appetite to bring you the best is never fully satisfied.

From worldly favorites like the beautiful mustards from the Fallot family in France to a stunning lentil or cassoulet bean from the Sando family of California, we prize the art of discovery that travel brings. We also approach any food show, like the Fancy Food Show many of us recently attended, with eyes wide open. Join us as we celebrate the many wonderful curated items on our shelves, most coming from families carrying on generational traditions. We can't wait to share your joy as you become familiar with these products that give rise to "rock star" meals at your table!

Todd | VP of Center Store

1

Vera Jane's Extra-Virgin Olive Oil

By far, this is our best selling and most beloved oil, named after long-time owner and matriarch of DLM, Vera Jane Mayne. We import this from our friends the Zanetti family in Lucignano, Tuscany. For quality, flavor, and value, nothing beats our Vera Jane's!



2

Olio Piro. Extra-Virgin Olive Oil

A very special award-winning extra-virgin olive oil produced by the brother and sister team Romain and Marie-Charlotte Piro on their estate in southern Tuscany. Interestingly, the Piro's are originally from France, but their unadulterated love for great olive oil led them to some of the best terroir in the world, Tuscany. We first heard about Piro from a publication touting its taste and high levels of health-giving antioxidants. Upon meeting Marie and Romain, he remarked that flavor is an indicator of an oil's quality. We wouldn't argue with that, especially after tasting Piro! "I've had the opportunity to taste hundreds of oils, and this is in my top echelon," says Calvin Mayne.



3

Les Moulins Mahjoub

A couple of decades back we had the pleasure to meet Majid and Onsa Mahjoub in New York City at an international food show. This humble, hospitable couple introduced us to the best flavors of Tunisia, all produced on their family estate! Situated on the northern rim of Africa, their land is known for some of the more exotic and healthy foods of the Mediterranean diet. Here's a few of our favorites we recommend for your pantry: olive oil, sun-dried tomatoes, and their most popular condiment, harissa.

4

Olive Truck Extra-Virgin Olive Oil

Sam Bayraktar studied olive varietals and production for years. To make great oil, he figured he needed not only good olive trees, but also better technology. His journey led him to California, where he created the Olive Truck, a mobile, state-of-the-art vacuum-milling facility outfitted on a unique truck that Sam takes to the olive groves at harvest time. This immediate process allows him make the freshest and fastest production from tree to bottle. This mobile milling approach yields a high polyphenol content and complex flavor profile.





5

Burlap & Barrel Spices

Burlap & Barrel is a small American company with an ethos to directly source spices from farmer cooperatives and small farms, bypassing a myriad of usual supply chain operators, to drive up quality. Amongst the different spices we have, our current favorite is the Silk Chili which is a Turkish variety of the Aleppo pepper that has a warm, tomato-like flavor and mild heat. Perfect for cooking or finishing, add to a dish that needs a bit more excitement, such as scrambled eggs or your favorite burger.



9

Momofuku Noodles

A quick favorite, these ramen-style noodles from famous New York City chef David Chang are air dried, not fried, and infused with flavor combinations such as Soy & Scallion, Spicy Soy, and Tingly Chili. While these are really good on their own, use them as a base and let your imagination run wild with additions like vegetables, chicken, beef, or seafood.



6

Marsh Hen Mill Carolina Gold Rice

From a family-owned mill on Edisto Island, South Carolina, this heirloom rice gets its name from the beautiful golden hue in the field right before harvest. It has an exceptional aroma, flavor, and texture with softer grains that stay separate when you cook them making an interesting risotto-type dish.



7

Rancho Gordo Beans

The Sando family of Napa, California, has been bringing these beautiful heirloom beans to market for two decades. With an obsession for simple, honest ingredients, these beans are special in a range of dishes, from white bean chili and lentil salad, to bean soup and cassoulet, our winter favorite.



10

Rustichella d'Abruzzo Pasta

Made from heirloom wheat with pure mountain spring water and produced in small batches, these are extruded through bronze dies and slowly air dried for a rustic texture that holds sauce no matter the cut.



11

Ritrovo Selections Sugo Sauces

These gorgeous sauces are from Italy's famous Abruzzo region. Great with pasta (we like Rustichella d'Abruzzo), yet flavorful and versatile enough to pour over meats for an easy, authentic Italian meal.

8

Jacobsen Salt Co. Sea Salts

We are huge fans of this company which procures its salt from Netarts Bay on the Oregon Coast. These cold, pristine Pacific Northwest waters help create a bright, briny, and crunchy salt that is perfect for the everyday home cook!



12

Watcharee's Thai Sauces

Watcharee Limanon, the creative force behind these fantastic classic Thai finishing sauces, recognized the need for the authentic, yet time consuming, Thai sauces from her childhood to be ready-made for consumers. She initially began bottling to share with her family and friends, and the rest is history. We are big fans of these flavorful sauces that provide a simple way to bring favorite Thai dishes to life from home.



SAY "I DO" TO YOUR DREAM CAKE

YOU'RE INVITED TO OUR WEDDING SHOWCASE

Get ready for an unforgettable experience at our annual Wedding Showcase! This is not your typical wedding event; it's a celebration of creativity and inspiration. Embrace the enchantment of stunning wedding cakes as we showcase the latest trends and techniques. Join us to immerse yourself in a world of beauty and imagination that will spark your wedding vision!

This wedding show is planned by our award-winning cake designers, who are fully enveloped in cutting-edge wedding day trends. When you arrive, you will see not only ideas for unique and elegant wedding cakes but also inspiration for your own wedding mood board! This event is free and requires no reservation. Interested in talking to a designer? We'll be offering complimentary on-site wedding cake consultations. We'll see you soon!

Sabrina | Love Cakes Manager

We'd love to work together with you to bring your wedding cake dreams to life.

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 different cake flavors, fillings, icing, and more. | \$50

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13

Edmond Fallot Mustards
 Marc Désarménien, the grandson of Edmond Fallot, is the talent behind this extraordinary, independent family mustard producer in Burgundy, France. With an array of flavors from traditional Dijon to Tarragon or Green Pepper Mustard, we like them brushed on grilled meats, sandwiches, or as an accompaniment to a charcuterie board.



16

Fishwife Tinned Fish
 A super fun, female-founded company that makes ethically sourced and tasty tinned seafood that should be a staple in every cupboard! With a selection including Slow Smoked Mackerel With Chili Flakes, Sardines With Preserved Lemon, and Anchovies in Spanish Extra-Virgin Olive Oil, simply spread some on a cracker or add to a charcuterie board for some interest.



MEATBALL STROGANOFF
 Get the recipe using DLM Egg Noodles and Aneto Broth at DorothyLane.com/Stroganoff



Sardine & Anchovy Pasta *Serves 2-3. Adapted from Fishwife.*

- 1/3 cup golden raisins or currants
- Pinch of red chili flakes
- 1/2 cup dry white wine
- 2 tsp butter
- 1/2 cup panko breadcrumbs
- 1 lemon, zested and juiced kept separate
- 1/4 cup Vera Jane's Extra-Virgin Olive Oil
- 1 fennel bulb, finely chopped and fronds reserved
- 3 garlic cloves, sliced
- 1 Tbsp fennel seeds
- 1 tin of Fishwife Sardines
- 1 tin of Fishwife Anchovies
- Salt and pepper to taste
- 1/2 lb Rustichella d'Abruzzo Bucatini Pasta
- 1/4 cup capers, drained

Soak raisins or currants with red pepper flakes in wine and set aside. In a large sauté pan, heat butter and toast breadcrumbs until golden. Transfer to a bowl and toss with lemon zest; season to taste with salt and pepper. Wipe out pan and place back on cooktop, heating olive oil over medium heat. Sauté fennel and garlic until translucent. Season with salt and let cook until fennel is tender, about 8 minutes. Add fennel seeds and cook another 2 minutes. Add wine and raisin mixture along with sardines and anchovies (plus their oil) to the pan, breaking the tinned fish into pieces. Bring to a boil then lower the heat and simmer for 8 to 9 minutes.

Meanwhile, cook the pasta to al dente, reserving a little of the pasta water. Add drained hot pasta to the sauce along with the capers and about half of the breadcrumb mixture. Stir in reserved pasta water if needed. Season again to taste with additional salt and pepper and the juice of the lemon. Garnish with additional seasoned breadcrumbs and fennel fronds.



14

Aneto Natural Broths
 Our favorite broth to use by far, these use no concentrates, flavorings, or powders! The resulting product is a satisfying broth or cooking base perfect for soups, stews, risotto, and paella.



15

DLM Egg Noodles
 When we first tasted these double-yolk noodles made locally in Amish country, we knew we had to bring them into our family of DLM products. We hope you love the full, rich flavor of these noodles in classic comfort cooking as much as we do!

ALL YOU NEED IS LOVE & A Really Good Rib-Eye

If you're looking to treat your special someone to the best Valentine's dinner in town, I'll let you in on the hottest spot with no reservation required—Dorothy Lane Market. Set the table in your dining room, light some candles, and prepare to impress with a **USDA Prime DLM Natural Beef Heart-Shaped Rib-Eye**. This special cut easily serves two and has that rich, satisfying flavor that only USDA Prime beef can deliver. Free from antibiotics and added hormones, USDA Prime is the top grade, and this particular cut has that firm texture and fine marbling that translates to an out-of-this-world eating experience.

Round out your meal with a few other stops in the store, including Made Right Here sides from our Gourmet Takeaway like Au Gratin Potatoes and Green Beans Amandine. Our Pâtisserie case has decadent dessert options sure to take their breath away, and the Wine department is ready to suggest the perfect libation. And of course, don't forget the dozen red roses from Floral.

Draw Executive Director Meat, Seafood, Prepared Foods, & Sushi



Wine Pairings by Todd Templin, CSW & VP of Beer & Wine

2021 Post & Beam by Far Niente Cabernet Sauvignon: Suede-like tannins with elegant fruit and spice.

Ciacci Piccolomini d'Aragona Ateo: Rich and full-bodied with a lovely oak and spice.



ASSOCIATES OF THE YEAR



NEW 25-YEAR CLUB MEMBERS

Join Us in Celebrating Our Associates

2024 ASSOCIATES OF THE YEAR—Back row, left to right: **Sebahate Ajdini**, Washington Square Meat; **Shamar Williams-Gillis**, Oakwood Kitchen; **Aidan Schubert**, Truck; **Aaron Gouge**, Central Bakery; **Alex Stefanidis**, Springboro Meat; **Tracy Doyle**, Photographer. Front row, left to right: **Jennifer Hale**, Washington Square Front End; **Emma Van Nest**, Oakwood Front End; **Di Hoerner**, Springboro Deli; **Chris Ecker**, Springboro Grocery; **Dawn Schobin**, Oakwood Dairy; **Alex Angel**, Washington Square Cheese Shop.

NEW 25-YEAR CLUB MEMBERS— Left to right: **Donna Gillis**, Washington Square Healthy Living; **Sebahate Ajdini**, Washington Square Meat; **Norman**; **Calvin**; **Cory Morris**, Oakwood Produce; **Stephany Madliger**, Oakwood Wine Shop.



Explore legendary food cities like never before with our Food Tours, featuring behind-the-scenes tours and tastings along the way.

Led by a professional travel guide and a host from DLM, Food Tours accommodate 10-12 travelers and include unique experiences, hotel accommodations, several group meals, and travel between tour stops on the itinerary. *Airfare not included.*

View Our 2025 Destinations
DorothyLane.com/
FoodTour



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