

**DOROTHY LANE MARKET**

*the store that accommodates®*

# TABLE

MARCH 2025

SERIOUSLY FRESH

**Sushi &  
Seafood**



+ NEW SEAFOOD  
RECIPES INSIDE!



SEAFOOD YOU CAN TRUST

# FRESH CATCH

**TRUST.** It's a word we use often when it comes to our seafood, but what does that really mean when it comes to fresh fish? The truth is that trust means everything. It's you trusting us that we do the right thing every day when it comes to the selection that we feature in our case. It's trust in us that we are selling the fish with integrity and sourcing it from those who share our values in things like sustainability, for example.

We remind ourselves of this great responsibility each day as the Seafood case is set. Every piece is carefully inspected before being gently arranged on ice. But freshness starts well before that moment. Here's how we ensure freshness with every step.

## LESS TIME SPENT OUT OF WATER

You may be asking yourself, "can you truly find great seafood in our part of the world?" It all comes down to less time spent out of water. We receive fresh shipments of seafood just about every day thanks to our tight-knit industry relationships. We also choose air freight to minimize that time spent out of water.

## WE SOURCE DIRECT

We go right to the source, which gets the product to our stores quicker than most, meaning that the fish is as fresh as possible. Plus, our vendors are fabulous people who have become part of our DLM family and they always look out for the very best. We talk to some of these people almost daily, and they bring fantastic seafood to our stores. The relationships with these small family businesses are real—we are not just an invoice number. This is a key part of our success!

## WE SELL WHAT'S IN SEASON NOW

You'll notice a constant stream of new fish in our Seafood case, a true reflection of what's in season and what's the freshest catch now. This is the product of constant communication and good working relationships that our fishmongers have with our fish providers. On any given day, our Seafood

managers have likely been on the phone with several different fisheries to see what's biting.



## Balsamic Brown Butter

### Swordfish SERVES 2

- ¼ cup butter
- DLM Pure Olive Oil
- 2 (6-oz) swordfish steaks
- Salt and pepper to taste
- ¼ cup DLM Aged Balsamic Vinegar of Modena
- 1 Tbsp DLM 100% Pure Honey
- 1 Tbsp DLM Classic Dijon Mustard
- 1 Tbsp capers, drained
- 1 Roma tomato, diced

Simmer butter in heavy medium saucepan over medium heat until deep golden brown, swirling pan occasionally, about 6 minutes. Remove from heat.

Brush fish with oil and sprinkle with salt and pepper. Heat a sauté pan over medium-high heat and cook the swordfish until just opaque in center, about 4 minutes per side. Transfer to plates and tent loosely with foil to keep warm. Remove pan from heat and deglaze with balsamic vinegar. Whisk in honey and mustard, then add the browned butter. Season to taste with salt and pepper and spoon sauce over fish. Garnish with capers and tomatoes if desired.

## Trout with Broccolini SERVES 2

- 2 Tbsp DLM Pure Olive Oil, divided
- 1 bunch broccolini, trimmed into 3-inch pieces
- ½ cup water
- 2 garlic cloves, chopped
- ⅓ cup pitted Kalamata olives, halved
- 2 tsp orange zest
- Pinch of red chili flakes, if desired
- 2 (6- to 8-oz) trout fillets (rainbow or steelhead)
- Salt and pepper to taste
- 1 Tbsp DLM Aged Balsamic Vinegar of Modena, or more to taste

Heat about 1 tablespoon of olive oil in sauté pan over medium-high heat. Add broccolini and sauté for 1-2 minutes. Add water, cover, and cook just until broccolini is crisp-tender and water evaporates, stirring occasionally, about 5 minutes. Add garlic and stir 30 seconds. Stir in olives, orange zest, and pinch of chili flakes, if desired. Transfer mixture to bowl and set aside.

Place pan back over medium heat and swirl in more olive oil. Season fillets on both sides generously with salt and pepper. Add fish to pan, skin side down, and cook until skin is crisp, about 3 to 4 minutes. Turn fish over and cook until fish is opaque in center, about 3 to 4 minutes longer. Remove skin if you'd like and transfer to plates. Briefly reheat greens mixture before plating with the fish. Season to taste with salt, pepper, and a drizzle of balsamic vinegar.



# 7 Reasons To Love Our Sushi

1

## SUSHI GRADE FISH THAT MEETS OUR METICULOUS SEAFOOD STANDARDS

When our Sushi chefs look for the best fish in town, they look no further than to our very own Seafood managers to order in top-notch sushi grade fish. From vibrant tuna and salmon to scallops and more, we source with integrity and freshness top of mind, choosing air freight and buying direct.



2

## EXPERT SUSHI CHEFS

Sushi is an art form, and our sushi chefs are true artists, combining the best ingredients with equal parts artistry and technique. Every cut of the knife is precise; each hand movement is intentional. "Freshness. Cleanliness. Trust. These are all traits that I look for in a good sushi chef, in addition to skill," says DLM Sushi Director Christine Lim, noting that all of these traits are imperative when serving raw product.



3

## WE MAKE FRESH SUSHI EVERY DAY

What you see offered in our sushi case was made that very same day, and the selection is replenished several times. The key to freshness starts first with ingredients, and secondly by practicing methods that ensure product integrity.

4

## SUSHI GRADE RICE COOKED PERFECTLY

Starting with sushi grade rice isn't enough on its own; cooking the rice correctly to just the right texture throughout the day in multiple batches is key. When the rice achieves the proper texture, it is both better to work with and better tasting.

5

## SUSHI PARTY TRAYS EASE ENTERTAINING

Looking to impress at your next party or gathering? Sushi Party Trays feature an assortment of freshly made nigiri and a rainbow of artfully made rolls with accompaniments. Order online at least 48 hours in advance. [DorothyLane.com/Catering](http://DorothyLane.com/Catering)



6

## RESTAURANT QUALITY SUSHI WE TAKE PRIDE IN

Sam Lim, DLM Sushi Director, first learned how to make sushi from a Japanese chef. "My teacher told me that I was born for this because I learned so fast," Sam says. Together with Christine, they take great pride in working alongside all of the Sushi chefs here at DLM to always ensure top quality.

7

## A RAINBOW OF VARIETY

Look for a vibrant selection of fresh sushi daily, such as nigiri as well as tuna avocado roll, rainbow roll, salmon avocado roll, spicy shrimp roll, and more! In addition, poké bowls are another menu item that our Sushi chefs prepare each day, featuring marinated sushi grade fish layered on a base of rice with fresh ingredients.

The DLM Experience  
DOROTHY LANE MARKET

# DLM WISCONSIN

## Reserve Cheddar

WE TRAVEL  
*We Taste*

SMALL  
BATCH

**W**e've been excitedly awaiting spring's arrival, and for good reason. Several months ago, DLM Cheesemongers and Bakery leaders traveled to Wisconsin to roll up their sleeves and work alongside the master cheesemakers at Henning's. We took part in helping make our very own big batch of DLM Wisconsin Reserve Cheddar, which has spent the past several months aging and developing flavor. The result is an amazing cheese that's a bit buttery and creamy, with a slightly sweet tang. It's a Cheddar that we're not only proud to have our name on, but that we quite literally helped make!

CHEESEMONGER  
APPROVED

WISCONSIN  
*Master Cheesemakers*

HENNING'S  
RESERVE

### ENJOY THIS LIMITED CUT

DLM Wisconsin Reserve Cheddar is available in The DLM Cheese Shop and featured in a variety of ways, such as our new, limited edition Artisan Bread—Garlic Herb Wisconsin Cheddar Bread.



### THE LAND OF GREAT CHEESE

While cheese is made all over the U.S. and there are states that actually produce more cheese in volume, Wisconsin is the state that is most often thought of when buying American cheese. From soft ripened cheese, hard cheese, and blue cheese, to everything in between, Wisconsin produces something for every type of cheese lover.

This is thanks to an abundance of fertile land for milk cows and a balanced climate that allows for excellent milk production. The region also had a healthy influx of immigrants from cheesemaking cultures of Alpine Europe, thus making this truly the cheese capital of America! In fact, Wisconsin leads the nation in dairy plants and is still the only state that has strict technical requirements that stipulate a certified cheesemaker must be on the team to make cheese.

Before even taking the rigorous final exam, such a specialist must have a minimum of 4,000 hours of work experience in cheesemaking over six years, in addition to 2,000 hours of a combination of work experience, formal education, continuing education, or professional development. A Master Cheesemaker must have all of this along with 10 years' experience, 5 years with the variety of cheese they wish to be certified, and a 3-year apprenticeship.

### THE MASTERFUL CRAFT BEHIND THE CURD

One such Master Cheesemaker is Kerry Henning, a third-generation cheesemaker at Henning's. He works together with his brother Kurt and many other family members. We've proudly sold Henning's cheese for many years. This past August, we visited to not only spend time with our friends there but to take part in the making of a 3,000-lb batch of cheese to offer here!

We arrived early in the morning, fully caffeinated and raring to make cheese. Much like farmers, these folks rise early, as the milk was already being prepared. We took part in the cheesemaking steps that followed, including setting the milk, cutting the curd, processing the curd, draining the whey, knitting the curd, pressing the curd, and adding salt. We quickly found out that it's incredibly physical work to "cheddar" cheese. Cutting the curd involved using large stainless-steel tools to divide the nearly 4,000-pound piece into "pillows" that are then cheddared. This term "cheddaring" is the developmental stage that involves a series of turning and stacking the blocks, or pillows, of curd and allowing them to cool, drain, and "knit" together over time. After several months of aging, we are proud to introduce our limited cut of DLM Wisconsin Reserve Cheddar! It's truly perfect as a nibbler, on a grilled cheese, in homemade mac and cheese, or melted on a delicious burger.

*Todd* | VP of The DLM  
Cheese Shop

Springtime in Paris

# PASTRY SHOW

April 10 • 7-9 P.M. • \$75  
THE LOFT AT DLM SPRINGBORO



Tickets on sale online only starting March 20.  
[DorothyLane.com/PastryShow](https://DorothyLane.com/PastryShow)  
\$75 or \$50 with 2,500 points

## DOROTHY LANE MARKET

SATURDAY, MARCH 22, 2025  
11 A.M. UNTIL 3 P.M. • DLM SPRINGBORO

# HEALTH FAIR

## MAKE THIS YOUR HEALTHIEST ERA YET

“Make This Your Healthiest Era Yet” is our theme for this year’s Health Fair, and coming to this free event is a great way for you to kick-start this worthwhile endeavor! Visit 25+ companies on site, representing everything from natural body care and nutritional supplements to aromatherapy and wellness practitioners. All are ready to educate, empower, and enlighten you.

Wind your way around the ground floor and stop by the booths that interest you. Try free samples, gather information, and ask the experts for their product suggestions that may address your specific wellness needs. Then head up to The Loft (by stairs or elevator) where you can visit even more vendors, collect samples, and take advantage of the free biometric screenings by Premier Community Health. Plus, enjoy one of our free seminars (pre-registration required)!

Regardless of what stage of life you are currently in, we are confident that attending our Health Fair will be time well spent as you strive to “Make This Your Healthiest Era Yet”!

### FREE SESSIONS

LIMITED SPOTS. REGISTER ONLINE!  
[DOROTHYLANE.COM/HEALTHFAIR](https://DOROTHYLANE.COM/HEALTHFAIR)

#### MAD ABOUT MUSHROOMS

JASON HUNOLT, CLINICAL HERBALIST  
TRUE GRACE HEALTH

With over 30 years of experience in the wellness world, Jason will discuss the power of mushrooms, their impact on our overall health and wellbeing, and why the health industry suddenly seems to be going mad about them.

**11:30 A.M.-12:30 P.M.**

#### LOVE FEEDING THE SKIN YOU'RE IN, FROM THE INSIDE-OUT

ANDRÉA WORTHOFF  
FOUNDER OF NATIVE WILD LIVING, LLC

Andréa will be sharing her journey to Morocco’s argan forest, insights from her socioeconomic research, and the science behind bioactive oils like argan, olive, and avocado. She will enlighten you on how ingredient integrity—from soil to skin—impacts skin, overall health and wellness, and the environment in meaningful ways.

**1:30-2:30 P.M.**

# March 2025

View all events at [DorothyLane.com/Events](https://DorothyLane.com/Events)

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29

## Weekly Events

### Cook-Ins

Get ready for a night of great food and company during our weekly Cook-Ins! Check our website within a few days of the Cook-In for an update on what's being served! [DorothyLane.com/Events](https://DorothyLane.com/Events)

#### DLM OAK

Fridays • 5-7 p.m.

#### DLM SPR

Tuesdays • 5-7 p.m.

#### DLM WSQ

Wednesdays • 5-7 p.m.

### Wine Tastings

Head to the DLM Wine Bar to sample a variety of wines from around the world.

\*Enjoy a rotating selection of beer and wine at the DLM Wine Bar daily.

**DLM Oakwood:** Saturdays • 3-7 p.m.

**DLM Springboro:** Tuesdays • 5-7 p.m.

**DLM Washington Square:** Saturdays • 12-4 p.m.

## 14 FRI Culinary Class St. Patrick's Day Celebration

6-8 p.m. • DLM Culinary Center

Dive in to a menu celebrating classic Irish dishes paired with beer and wine during this can't-miss class!

Register here: [DorothyLane.com/StPatricksDay](https://DorothyLane.com/StPatricksDay)

## 25 TUES Culinary Class Moroccan Table

6-8 p.m. • DLM Culinary Center

Tantalize your taste buds with the bold flavors of Moroccan cooking and learn about building spices to create memorable dishes.

Register here: [DorothyLane.com/MoroccanTable](https://DorothyLane.com/MoroccanTable)

## 14 FRI Fish Fry-Day

5 p.m. • DLM Washington Square Wine Bar • Market Price

Featuring a line-up of IPAs and a fried cod sandwich served with fresh toppings and fries. *While supplies last.*

## 18 TUES Sonder & Country Boy Brewing Tap Takeover

5-7 p.m. • The Loft at DLM Springboro

Join us for a night of fun, food, and great craft brews with our good friends at Sonder and Country Boy Brewing!

## 22 SAT Health Fair

11 a.m.-3 p.m. • DLM Springboro

Make this your healthiest era yet and join us for this free event featuring 25+ knowledgeable vendors and health practitioners, samples, and more.

Learn more: [DorothyLane.com/HealthFair](https://DorothyLane.com/HealthFair)

## 27 THUR Culinary Class Portugal Food & Wine

6-8 p.m. • DLM Culinary Center

Experience the flavorful cuisine of Portugal with this class that showcases beloved Portuguese favorites.

Register here: [DorothyLane.com/Portugal](https://DorothyLane.com/Portugal)

## 28 FRI Fish Fry-Day

5 p.m. • The Loft at DLM Springboro • Market Price

Featuring a line-up of IPAs and a fried cod sandwich served with fresh toppings and fries. *While supplies last.*

## 28 FRI Bell's Brewery Pint Night

5-7 p.m. • DLM Washington Square Wine Bar

We're celebrating the arrival of spring with this event starring the release of Bell's Brewery Oberon! Buy a pint, keep the glass (*while supplies last*).

## Monthly Must-Haves

Limited-time, chef-driven creations that are here this month.

#### SANDWICH OF THE MONTH

**Chesapeake Crab Cake Sandwich**

#### FICELLE SANDWICH OF THE MONTH

**Smoked Salmon**

#### BREAKFAST SANDWICH OF THE MONTH

**Roasted Tomato & Egg**

#### CURD OF THE MONTH

**DLM Wisconsin Reserve Cheddar**

#### NAPLES-STYLE PIZZA OF THE MONTH

**White Clam**

#### GRAB-&-GO PIZZA OF THE MONTH

**Pesto**

#### DIP OF THE MONTH

**Dill Pickle**

#### SAUSAGE OF THE MONTH

**Philly Beef Sausage**



Smoked Salmon FICELLE SANDWICH OF THE MONTH



## Join Us for Upcoming Fish Fry-Days

Featuring fried fresh cod sandwiches with our housemade tarter sauce & a selection of IPAs on tap.

MARKET PRICE

DLM WSQ: Friday, March 14

DLM SPR: Friday, March 28

**STARTING AT 5.P.M.  
WHILE SUPPLIES LAST**



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](https://DorothyLane.com/FoodTour)



**DOROTHY LANE MARKET**

•established 1948•

Oakwood (937) 299-3561  
Washington Square (937) 434-1294  
Springboro (937) 748-6800



# SPRING IS NEAR *Laura's Cookies*

*Happiness is in full bloom with each bite of these floral-shaped Laura's Cookies!*





SHIP NATIONWIDE ONLINE  
DOROTHYLANE.COM/LAURASCOOKIES

**DOROTHY LANE MARKET** | (866) 748-1391  
·established 1948· | DorothyLane.com



## DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

ADDRESS SERVICE REQUESTED

### 2025 Good Neighbor Enrollment is Open!

Club DLM members can choose a participating non-profit they'd like to have credited with a percentage of their purchases from the current calendar year!

*\*Note that the previous year's selection does not roll over.*

**Make Your Good Neighbor Selection at Guest Services or at [DorothyLane.com/GoodNeighbor](https://DorothyLane.com/GoodNeighbor)**



## ORDER ONLINE ST. PATRICK'S DAY DINNER

*Reserve your fully cooked meal by Thursday, March 13.*  
DOROTHYLANE.COM/RSVP

Our fully cooked slow-smoked, house-cured corned beef brisket paired with cabbage and parsley potatoes.

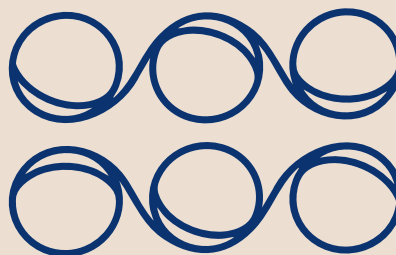


## HEALTH FAIR

Saturday, March 22  
11 a.m. to 3 p.m.

Visit 25+ knowledgeable vendors, collect samples, take part in health screenings, & enter to win fabulous door prizes!

See page 9 for seminar details!



## Springtime in Paris PASTRY SHOW

**Save the Date!**  
Thursday, April 10  
7 to 9 p.m.

Whimsy meets unbridled creativity. Tickets on sale online Thursday, March 20.  
DorothyLane.com/PastryShow

