

DOROTHY LANE MARKET

the store that accommodates®

# TABLE

APRIL 2026



*April  
in Paris*

A CELEBRATION OF MAGNIFIQUE  
FRENCH FOOD FINDS.

# Fantastique FRENCH FINDS Fromage & More

A lot of folks think of art, romance, and the Eiffel Tower when France comes to mind. For us, it's all about the food & wine! Every region of France produces some great beverage or gastronomic morsel that is in demand throughout the world. We are so fortunate to have such a plethora of great French items here at DLM that it is so easy to have a quick French picnic, build a French cheese plate, or enjoy a leisurely French inspired dinner. Throughout this issue, discover a multitude of *fantastique* French finds.

*Tout* | VP Wine, Beer, &  
The DLM Cheese Shop

## 1 P'TIT BASQUE

Super flavorful cheese with nuances of caramel, butter, and a nutty finish. 100% sheep's milk, it makes a fantastic grilled cheese sandwich or paired with charcuterie and a light red wine.

## 2 DÉLICE DE BOURGOGNE

This richly textured French triple-cream cheese from Burgundy is quite buttery in texture and has hints of mushroomy aromas. Pairs perfectly with Champagne or smear a bit of St. Dalfour Preserves along with it on a cracker.

## 3 COMTÉ GRUYERE

Easily one of our favorite cheeses of all time! An Alpine-style hard cheese from the Jura Mountains that's nutty, sweet, fruity, and perfect for melting, cooking, or on a cheese board!

## 4 LE PAPILLON ROQUEFORT

This is the ultimate example of a creamy, rich blue made in the famous Combalou caves. It should be a standard on your cheese board or paired with fruit, nuts, or crusty bread (and wine, of course)!



# Pantry Finds For Francophiles

## 5 LES DÉLICES DU LUBERON AÏOLI GARLIC MAYONNAISE

Local olive growers' and farmers' products are used in this Provence-based line of artisan products. We love this mayonnaise with steamed fish, vegetables, or to add vibrant flavor to a sandwich.

## 6 ESPRIT DU SEL FLEUR DE SEL

Harnessing the natural elements of sun and wind from Île de Ré off the west coast of France, this sea salt is a culinary treasure harvested from the water's surface.

## 7 JACQUES GONIDEC SARDINES

Tinned fish seems to be all the rage right now, and we so happen to have some of the best! These sardines packed in olive oil are the ultimate treat smeared on a cracker, bread, or enjoyed straight from the tin for a quick snack.

## 8 NICOLAS ALZIARI 1868 CUVÉE PRESTIGE EXTRA-VIRGIN OLIVE OIL

This fruity olive oil has been made with a closely guarded recipe well over a hundred years with aromas of almond, mango, artichoke, and hazelnut. Ideal drizzled over raw vegetables.

## 9 ST. DALFOUR PRESERVES

These bright preserves are made in the "Garden of France" in Aquitaine, between the Pyrenees and Bordeaux. Using only 100% fruit with vineyard-ripened grape must (the sweet byproduct of winemaking) as a natural sweetener, the flavor shines. Serve with a cheese board or slather thickly on a DLM All-Butter Croissant or slice of Farmhouse Bread.

## 10 EDMOND FALLOT MUSTARD

This is one of our favorite mustards from Burgundy, France! The moutardier is family owned since 1840 and is run by founder Edmond's grandson, Marc Desarmenien. These flavorful mustards in several varieties are the perfect accompaniment to a cheese & charcuterie board or on a sandwich!





Fantastique  FRENCH FINDS

# Boulangerie & Pâtisserie

Part of our mission is to cultivate passion for the history and flavor of great food from around the world. This is why you often hear us use the phrase "we travel, we taste," and our past travels to France are no exception. Take for instance *Pain au Levain*, a French bakery staple. It's the inspiration behind our *Miche*, a unique loaf with a dark, hearty crust and unmistakably French flavor. After several DLM associates traveled there in 2013, we knew we had to master baking this flavorful yet complex bread. Our Pâtisserie chefs are classically trained, so it's second nature for them to look to techniques and recipes mastered in France to craft a perfectly sweet *crème brûlée* or delicate, flaky *pâte à choux* that you'll find layered into so many pastries!

## **DLM ALL-BUTTER CROISSANTS**

True to old-world Parisian perfection, we craft ours with European butter and traditional methods to deliver 81 flaky layers of pure flavor.

## **LE PITHIVIER**

Named after the town where it originated in the Loire region of France, this delicate puff pastry is filled with a light almond cream.

## **DLM FRENCH BAGUETTE**

With a recipe honed in Paris by Scott Fox, DLM Bakery VP, we pride ourselves on a deep, golden-hued crust with an interior that boasts scents of whey and a creamy flavor.

## **DLM ARTISAN MICHE**

Wheat and whole rye flour are folded into our perfected sourdough base for this quintessential French bread that is both simple and complex.

## **MACARONS**

Crafted locally by our dear friend Chef Ghyslain Maurais, flavorful ganache is sandwiched between delicate shells with unique flavor combinations like blueberry lemon, pistachio strawberry, and more.

## **NAPOLEON**

Exquisite layers of buttery puff pastry are filled with pastry cream and freshly whipped cream. Known as *le mille-feuille* in French, or *a thousand leaves*, this delicacy is finished with a fondant glaze and geometric chocolate pattern.

## **CRÈME BRÛLÉE**

Featuring a rich custard, you'll top with sugar and caramelize with a kitchen torch prior to serving. Or, ask a Bakery associate to complete this important final step.

# Fantastique FRENCH FINDS *Spring in France*

In France, there is a proverb that warns of the fickle nature of spring weather: “*En Avril, ne te découvre pas d’un fil; en Mai, fais ce qu’il te plait.*” (“In April, don’t take off a thread; in May, do as you please.”) It’s a reminder that good weather is on the way. The wine regions are in the midst of bud break starting in March. Bud break happens in the vineyard each spring as the vines wake up from dormancy. As temperatures rise and the days lengthen, they are suddenly bursting with vitality. They draw on the energy they’ve stored to push out the first green leaves of a new growth cycle. April brings the transition from bud break to flowering in May. Let’s explore wines from Bordeaux, Burgundy, Loire, and Southern Rhône this April at the start of a new wine-growing season.

## **BORDEAUX**

### **Château Barde-Haut Saint Émilion Grand Cru 2016**

Blend of 80% Merlot and 20% Cabernet Franc. Dense, purple hues with notes of cassis, black cherries, damp earth, and violets. On the palate, it’s precise and pure fruit with a deep, layered texture, sweet tannins from ripe fruit, and a sense of minerality on the finish. It has the depth of fruit and elegance to shine today and can evolve for many years. *Pairing: USDA Prime Herb-Crusted Rib-Eye.*

### **Château Lamothe de Haux Blanc**

Right Bank wine with 40% Sauvignon Blanc, 40% Sémillon, and 20% Muscadelle. The wine is aged on the lees for about 3 weeks, which accounts for its round, smooth, and fruity flavor. *Pairing: seafood, cheese, or as an apéritif.*

## **BURGUNDY**

### **Michel Sarrazin et Fils**

#### **Givry Clos de la Roche 2023**

100% Pinot Noir from Burgundy. Bright red cherry and raspberry aromas lifted by subtle floral notes and a touch of spice. The palate is silky and refined, with fine tannins, vibrant freshness, and a long finish. *Pairing: roasted poultry, duck, or mushroom dishes.*

### **Louis Jadot Chablis 2023**

The nose is bright with aromas of lemon, tart apples, and floral notes. This 100% Chardonnay is crisp with flavors of lemon and a hint of white peach and apple. Serve chilled, but not cold. This is a wine that can be enjoyed young but has the potential to evolve over time. *Pairing: mussels or crisp salads.*

## **LOIRE RIVER VALLEY**

### **Domaine Laurent Kraft Vouvray 2023**

This 100% Chenin Blanc is pale gold with aromas of green apple, lemon zest, and subtle floral notes, with a hint of minerality. On the palate, it’s crisp and dry with lively citrus and green apple flavors, balanced by a creamy texture and refreshing acidity. *Pairing: chicken, seafood, and shellfish.*

### **Le Rocher des Violettes**

#### **Cabernet Franc**

An organic, medium-bodied red wine known for its intensely aromatic profile of violet, red berries, and graphite. It features a structured, slightly earthy, and tannic palate, aged in oak for 12-24 months, offering a fresh, elegant, and long finish. *Pairing: roasted poultry and savory dishes.*

## **SOUTHERN RHÔNE**

### **Gigondas La Cave L’Hallali**

#### **Grande Reserve 2022**

Luscious, medium-to-full-bodied red from Southern Rhône, offering ripe berry, dark cherry, currant, and earthy notes. Known for its aromatic profile featuring hints of spice, pepper, and olive. *Pairing: robust dishes like grilled meats.*

### **Famille Lançon La Solitude**

#### **Blanc Côtes-du-Rhône 2024**

Blend of 70% White Grenache brings the fruit notes, 15% Roussanne the roundness, and 15% Viognier the aromatic richness. A nose of white flowers and fresh fruits with a round mouthfeel, peach notes, and a tasty finish. *Pairing: grilled fish and Asian cuisine.*





# The Noble Baguette

& More Fantastique 🇫🇷 FRENCH PICNIC FINDS

When you shop at Dorothy Lane Market, you most certainly see that we're passionate about finding, making, and sharing good food. But how do you measure what is good? For a starting point, quality is most discernible when food is presented in its simplest state.

Take bread, for example. Every few years in Paris, *une compétition intense* takes place called *La Coupe du Monde de la Boulangerie*—Bakery World Cup. It draws the best bread bakers from all over the world: America, Japan, Brazil, France, and more. Bakers are judged in various categories. The most prized award is the simplest, yet most difficult bread to perfect: the baguette.

While our cadre of artisan bakers at the DLM Bakehouse produce an impressive array of artisan breads, from hearty Raisin Walnut to cheesy Asiago, to our famous, lip-smacking Sourdough, the Baguette is still our first love. Perhaps the name invokes the romance of an April picnic in Paris. Or, maybe it's a symbol of easily accessible, good eating?

The baguette has a long history of excellence at our Bakery. DLM VP Scott Fox honed our very own baguette recipe baking alongside members of the French team who had competed in *La Coupe du Monde* while on a journey he made some three decades ago on a trip to Aurillac, France. That recipe still guides how we make our baguettes today.

To this day, I can't help but smile every time I visit our Bakehouse and see artisan baking alive and well! You see the pride and passion our bakers take in their craft. They use the finest organic flour, mix the dough with expertise, and use purified water at specific temperatures. The bakers then shape every loaf by hand, and bake on the hearth in our beautiful bread ovens.

How do you tell the difference between ordinary and artisan baguettes? A mass market baguette will have an even, light tan color. The texture will be soft and the surface smooth, giving easily to the touch. It's usually in the shape of a perfectly round cylinder.

*"The baguette has a long history of excellence."*

Our artisan baguette is markedly different. The color is a deep, golden hue. Its shape will not be perfectly cylindrical; rather, has a flat side, a bit more uneven elsewhere with perhaps a little bulge here and there. The uneven shape is part of its beauty, made so by the dough being dropped directly onto the hot surface of the stone hearth oven. The intense, direct heat from the stone causes the bread to "jump" creating the little holes and giving the loaf its texture. The outside is crackly and crispy, while the interior has scents of whey and an almost creamy feeling on the palate, which is ahhh ... such a delight!

So how do you judge good food? In this case, authentic good bread? Go to the most common, yet toughest of loaves to perfect: the baguette. We enthusiastically submit ours for your scrutiny ... and more importantly, your enjoyment! Just tear a piece and slather with a rich salted butter, as I'm doing for lunch today, dipping into a tasty fisherman's stew. Whether on your dinner table or at a picnic, be sure to have a DLM Baguette. You don't need to wait for a special occasion. Anytime is good to enjoy the simple pleasure of the noble baguette!

*Calvin*



Fantastique  FRENCH FINDS

# Classic French Sauces

3 EASY-TO-MAKE CLASSIC SAUCE RECIPES TO ADD FRENCH FINE DINING FLAIR TO YOUR USDA PRIME STEAK.



## RED WINE & SHALLOT

Pair with *Onglet de Bœuf* (Hanger Steak). Makes 1 cup

3 Tbsp butter, divided  
8 medium shallots, peeled, trimmed, and thinly sliced  
Salt and pepper to taste  
2 Tbsp red wine vinegar  
½ cup dry red wine  
2 Tbsp parsley, finely chopped

Heat a sauté pan over medium heat and add 1 Tbsp butter. When butter is melted, add shallots and season with salt and pepper. Cook, stirring frequently, until shallots are softened but not colored, about 3-5 minutes. Add vinegar and cook until it evaporates. Add wine, bring to a boil, and allow it to cook down until it is reduced by half. Pull pan from the heat and swirl in remaining 2 Tbsp butter; stir in chopped parsley.



## ROQUEFORT SAUCE

Excellent on USDA Prime New York Strip Steak. Makes 1 cup

¼ cup minced shallot  
2 Tbsp butter  
1 cup dry white wine  
2 Tbsp flour  
1 cup milk  
1 cup Roquefort, crumbled (about ¼ lb)  
2 Tbsp parsley, chopped (optional)  
Salt and pepper to taste

In a small, heavy saucepan, cook the shallot in the butter over low heat for about 3 minutes, until it's softened. Add wine and boil mixture until the liquid is reduced to about 1 Tbsp.

Add flour and cook for about 3 minutes, whisking throughout. Slowly add milk, whisking while bringing to a boil, and continue whisking for 2 minutes. Remove from heat and add the Roquefort a little at a time until it is melted and incorporated.



## BÉARNAISE

Perfect over USDA Prime Filet Mignon. Makes 1¼ cup

¼ cup white wine vinegar  
1 small shallot, peeled and minced  
½ tsp freshly cracked black pepper  
1 Tbsp and 1 tsp tarragon, chopped  
16 Tbsp (2 sticks) butter  
3 large egg yolks  
Salt, pepper, and lemon juice to taste

Add vinegar, shallot, black pepper, and 1 Tbsp tarragon in a small saucepan set over medium heat. Bring to boil and reduce heat to a simmer until there are only a few tablespoons of liquid left, about 5 minutes. Remove from heat and set aside to cool.

In a separate pan, melt butter and keep hot (180°F). In a bowl, process egg yolks in blender or with immersion tool. Slowly add cooled shallot mixture. While slowly blending, add melted butter and process until mixture is emulsified and creamy. Season to taste with salt, pepper, and a splash of fresh lemon juice.

# Quiche

## THE FRENCH WAY



I love the way the French eat, as they are always picking out the right balance of items to make a perfect meal. A good example of that is how they serve and eat quiche. Unlike most Americans who would only think of eating quiche for breakfast or brunch, there is more to this flavorful concoction. For the French and many other Europeans, quiche is a meal that is good any time but especially for lunch and yes, dinner, too.

At its core, quiche is a rich, savory, tart-like entrée full of flavors. Serve alongside a crisp and briny salad as they balance one another quite nicely. Throw in a glass of white wine and you have a perfectly delicious dinner.

For those of you who may already be familiar with Made Right Here DLM Quiche, it is a bestseller for good reason. It's a symphony of flavors that work together from the perfectly flaky crust to the silky, rich egg custard and fillings that bring in unique flavor variations.

Our quiche has a tender, flaky crust made in-house by our bakers. We've worked hard on perfecting our crust and the results are well worth it. The quiche's custard is rich, silky, and perfectly smooth. We bake them at a lower temperature in our ovens to help the custard slowly set for the perfect texture. When it comes to varieties, we feature the classic Quiche Lorraine and Broccoli Cheddar. You may also find Florentine and Mushroom available at most of our stores. By popular demand, we now feature a Quiche of the Month that will reflect the flavors of the season, such as this month's special Leek & Bacon Quiche.

Our quiches can be served hot, warm, at room temperature, or even cold if you wish. Get out of the morning routine and try it for dinner tonight. *Bon Appetit!*

*Chef Carrie* | Culinary Director

# April 2026

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

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

## Wine Tastings

Enjoy a rotating selection of both wines & beers daily, or join us for curated weekly wine tastings during the indicated times.

**Mason, Springboro, & Washington Square locations**  
Saturdays • 12-4 p.m.

**Oakwood location**  
Saturdays • 3-7 p.m.

## Cook-Ins

Get ready for great food and company during our weekly Cook-Ins, spotlighting a featured menu item!

**Springboro location**  
Tuesdays • 5-7 p.m.

**Oakwood location**  
Fridays • 5-7 p.m.

**Washington Square location**  
Wednesdays • 5-7 p.m.

## Mason Music Mondays

Kick off each week with us at our newest location with live music and specials on Naples-Style Pizza & pints!

**Mason location**  
Mondays • 5-7 p.m.

## Pizza & Pint Night

Celebrate the start of a new week with specials on Naples-Style Pizza & pints!

**Springboro & Washington Square locations**  
Mondays • 5-7 p.m.

## 10 FRI HighGrain Brewing Pint Night

4-7 p.m. • DLM Mason Wine Bar

Join us and our local friends at HighGrain Brewing for this can't-miss event featuring quality brews crafted with locally sourced ingredients when possible.

## 22 WED HEALTHY LIVING SEMINAR Longevity Self-Defense In a Modern Age

7-8:30 p.m. • DLM Mason Culinary Center  
Complimentary • Presented by Gary Huber, D.O.

Why is the lifespan and healthspan in America lower than any other developed countries? It's time to remove your blinders, take off the gloves, and enter a bare knuckle battle in defense of your own health. Explore topics like finding ultra-processed food in your pantry, technology overload and how it relates to your health, and understanding the semaglutide craze.

REGISTRATION REQUIRED • LIMITED SEATING  
DOROTHYLANE.COM/HEALTHY

## 10 FRI Three Floyds Brewing 30<sup>th</sup> Anniversary Pint Night

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

Come celebrate this momentous occasion with great brews & a raffle for Dark Lord Day tickets! Plus, buy a pint & keep the glass (while supplies last).

## 18 SAT & 19 SUN April in Paris

*Explore Magnifique French Finds!*

11 a.m. - 4 p.m. • All locations

Say *oui* to *fantastique* French food finds as we celebrate one of our favorite food-loving countries! Stop in for some tastings, featuring fromage, croissants, and more! Plus, we'll build customizable boxes of macarons, serve panachés and French wine tastings (Saturday only), and highlight special menu items.

## 24 FRI 50 West Brewing Company Pint Night

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

Love Local during this night filled with great brews! Buy a pint & keep the glass (while supplies last).

*View more upcoming events at [DorothyLane.com/Events](http://DorothyLane.com/Events)*

## Monthly Features

NAPLES-STYLE PIZZA  
**Ham & Asparagus**

GRAB-&-GO PIZZA  
**Ham & Pineapple**

FRITTATA  
**Ham & Asparagus**

QUICHE  
**Leek & Bacon**

DIP  
**French Onion**

SANDWICH  
**The Frenchy**

FICELLE  
**Pâté de Campagne**

BREAKFAST SANDWICH  
**Dijonnaise**

CURD  
**Marbré des Alpes**

SAUSAGE  
**Cincinnati Chili-Style Sausage**

JACK'S GRILL BURGER  
**Rosemary Lamb Burger**

CAVIAR  
**Petrossian Tsar Imperial  
Ossetra Caviar**



*Ham & Asparagus  
Naples-Style Pizza of the Month*



## ROTISSERIE CHICKEN FROM *La Rôtisserie*

There's a moment every day—usually right when the store starts to hum—when the glow of our *Ferrari*-red French-style rotisserie oven catches your eye. It's not just the color, though that bright red feels like something out of a bustling European market. It's the way the oven moves: slow, steady, and almost hypnotic with rows of plump, juicy birds turning in perfect rhythm, cooking low and slow so that the heat wraps around each bird from every angle. You can hear the gentle sizzle as the drippings from the chicken above fall onto the one below, creating a natural basting that feels like a little bit of magic. It's the kind of cooking that's been done for generations, the kind that fills a space with warmth long before you take your first bite.

We start with a bigger bird that's fuller, meatier, and air chilled. Air chilled means the chickens are cooled with circulating air rather than water, which keeps the flavor pure and the texture firm, never diluted. Throughout the day, we cook in small batches so every chicken is fresh and at its peak. When you pick one up, you know it hasn't been sitting—it's been cared for, tended to, and cooked the way rotisserie chicken should be. By the time they're ready, the skin has turned a beautiful, even golden brown that's not too crisp, not too dark. It's that inviting color that tells you dinner is going to be good, *really good*.

*Draw*

Executive Director Meat,  
Seafood, Prepared Foods,  
& Sushi



Classes now available  
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Culinary Centers

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# FEATURED GIFT *French Cheese Flight*

*A perfect harmony of flavors for fellow food explorers!  
This gift features French cheeses & preserves.*

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LOCAL FOOD BANKS IN FEBRUARY



# APRIL in *Paris*

**Explore *Magnifique*  
French Finds!**

**APRIL 18 & 19  
11 A.M. TO 4 P.M.  
ALL LOCATIONS**

Say *oui* to *fantastique* French food finds! Stop in for some tastings, featuring fromage, croissants, and more! Plus, we'll build customizable boxes of macarons, serve panachés and French wine tastings (Saturday only), and offer special menu items.

Mason (513) 229-2500 | Oakwood (937) 299-3561 | Springboro (937) 748-6800 | Washington Square (937) 434-1294

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