

DOROTHY LANE MARKET

the store that accommodates®

TABLE

DECEMBER 2024

Entertain in Style
**HOLIDAY
ROASTS**
& CHAMPAGNE TO TOAST



RSVP *yours*

Our signature-glazed, spiral-sliced Heavenly Ham® is fully cooked thanks to the slow cure & mild hickory smoking process.



RESERVE ONLINE BY SUNDAY, DEC. 22
DOROTHYLANE.COM/RSVP

HEAVENLY HAM®

Spiral Sliced • Signature Glaze • Fully Cooked

Centerpiece success is yours with Heavenly Ham®, a DLM signature favorite for decades, and the proof is that it's an annual tradition for so many of our wonderful customers who come back year after year. It's dressed with our signature glaze that's sealed in with a high-heat open flame. The result is a rich caramelization that locks in the flavor. To put the ease in entertaining, Heavenly Ham® is fully cooked and ready to heat (if you wish) and serve.

AMOUNT TO BUY

7-8 LB	HALF HEAVENLY HAM®	(SERVES 14-16 PEOPLE)
8-9 LB	HALF HEAVENLY HAM®	(SERVES 16-18 PEOPLE)
15-17 LB	WHOLE HEAVENLY HAM®	(SERVES 30-34 PEOPLE)
6-7 LB	HEAVENLY TURKEY	(SERVES 12-14 PEOPLE)
8-9 LB	HEAVENLY TURKEY	(SERVES 16-18 PEOPLE)

PRO TIP: PLAN FOR LEFTOVERS

As you calculate which size Heavenly Ham® you desire, we recommend including some for leftovers as the results are delicious. Get recipes at DorothyLane.com/Heavenly

Heavenly Ham® is one of our bestselling holiday gifts that ship nationwide!
DorothyLane.com/Heavenly

A World of Sweets **Yule Love**

It's a signal of the most wonderful time of the year when our towering holiday displays appear! Brimming with a trove of European confections, the planning for each year's display starts nearly a year in advance. From Hammond's Candy Canes each striped with joy to German gingerbread and lebkuchen cookies, Scottish shortbread, Italian panettones, and so much more, festive flavors are waiting to be discovered throughout the store. "Customers love the out-of-this-world, unique, festive selection and look forward to these displays being built ... and that's a good feeling," says Jeff Andres, DLM Grocery Category Manager and holiday display mastermind.



THE HOLIDAY PEAR

The Gem of the Season

Exclusively at **DOROTHY LANE MARKET**

while supplies last



IN OUR QUEST FOR THE SWEETEST HOLIDAY PEAR, we are so fortunate to *pear* up with Duckwall Fruit, which is a fourth-generation, family-owned business that's operated since 1919! Grown in Hood River Valley, Oregon, the climate is just right for this extremely sensitive pear and great care is taken every step of the way. With its sweet, buttery, creamy texture, it's easy to understand why we are so excited for its arrival each year.

Our Holiday Pear is a Comice pear, which originated in France under the name *Doyenné du Comice*. Our goal when choosing a grower is to find a high quality Comice pear that is picked at peak time for freshness, packed with great care to avoid bruising, and is grown with integrity.

We are proud to have found all of these things to be true when we traveled the Pacific North-

west to Duckwall Fruit. Duckwall brings together small family farms in the Hood River Valley of Oregon. The result of these family farms joining together under Duckwall Fruit are multiple generations of family farmers who are growing Comice pears from well-established trees that are 40+ years old with reputations for greatness. As Nathan Duckwall says, "plant apples for the day and pears for the heirs" meaning that apples grow faster but pears will bear fruit and livelihood for generations to come.

Once the Holiday Pears arrive to DLM, we handle them with great care as we build towering displays. In addition to enjoying throughout the holiday season, we also have a Holiday Pear gift basket, available for in-store pick-up or to ship nationwide.

Michelle | Produce Director

Pre-Pearing The Holiday Pear

The Holiday Pear is the caviar of pears and is best enjoyed uncooked. Simply slice and enjoy as-is, layer into a salad, or prepare some of these delicious PEARings when entertaining.

GET PEARINGS

DorothyLane.com/HolidayPear



Champagne Wishes & Whimsical Bites

Occasions to break out sparkling wine evoke anticipation and result in special memories, whether celebrating an anniversary, a new beginning, or a toast at a holiday gathering. "Bubbles" are indeed a happy beverage and they pair beautifully with darn near any dish or hors d'oeuvre.

Sparkling wine in any number of varying styles and originating regions can be a magical addition to any special gathering. In thinking about the holiday season, these are some of our favorite small growers and family made "bubbles" from the Champagne region. Thanks to Chef Carrie, we've also suggested bite-sized accompaniments, featuring some hors d'oeuvres from our recent Food & Wine Show.

Toddl | VP Wine & Beer





**PEHU SIMONET FACE NORD
EXTRA BRUT GRAND CRU**

From Montagne de Reims, fourth generation producer David Pehu makes extremely intense, thoughtful wines that are produced organically. A blend of Pinot Noir and Chardonnay, this wine is bone dry with hazelnut, dried flowers, cherry, and hints of green apple.

PAIRS WELL WITH
Salty flavors like a charcuterie tray.



**H. BILLIOT FILS
GRAND CRU ROSÉ**

Laetitia Billiot is the fourth generation to make these beautiful wines from Ambonnay, France. This lovely rosé is a blend of Pinot Noir and Chardonnay that shows raspberry, chalk, and Marcona almond nuances.

PAIRS WELL WITH
Savory yet creamy flavors like Toketti Sardinian Flatbread Crisps and Camembert.



**MARC HEBRART
PREMIER CRU**

Jean-Paul Hébrart makes this Brut-style Blanc de Blancs in Mareuil-Sur-Ay from pure Chardonnay fruit. It exudes toasty bread dough nuances with notes of green aromatics, such as basil, and tree fruits.

PAIRS WELL WITH
Shellfish, like shrimp, oysters, and crab.



**JEAN NOEL HATON
BRUT RESERVE**

Jean Noël and his son Sébastien make this lovely wine with winegrowers in their family dating back to the 1600s! This blend of Chardonnay, Pinot Noir, and Pinot Meunier is dry and complex with hints of peaches, citrus, and hazelnuts.

PAIRS WELL WITH
Grilled salmon or ahi tuna.



**PIERRE GIMONNET & FILS
CUIIS PREMIER CRU**

A Brut-style Blanc de Blancs grown and made by Didier Gimonnet and his family. This pure Chardonnay is grown on chalky soil and is delicate and creamy with minerality.

PAIRS WELL WITH
Foie gras de canard and a cheese plate.



**GASTON CHIQUET
TRADITION PREMIER CRU**

Nicolas Chiquet makes these great wines on his family farm, which traces back to 1919. A blend of Pinot Meunier, Chardonnay, and Pinot Noir, it is both fermented and aged in stainless steel to showcase its extremely expressive fruit in pure form.

PAIRS WELL WITH
The decadent flavors of lobster and caviar.



TRUFFLE POTATO CHIPS

Arrange DLM Kettle Cooked Potato Chips on a baking sheet and sprinkle with Parmigiano-Reggiano and truffle salt before baking for a few minutes.



**TROUT ROE
WITH HERB BUTTER**

Spread a thick layer of herb butter on a slice of pumpernickel bread, add a dollop of trout roe, and garnish with a bit of fresh dill for a refreshing bite.



MINI DLM CRAB CAKE

Procure DLM Crab Cakes from our Seafood department and break into smaller pieces to pan fry. Add a dollop of remoulade to the top and a sprig of fresh parsley.



GOAT CHEESE POPS

Small rounds of goat cheese take on festive flavors when rolled in combinations of chopped herbs, pink peppercorns, nuts, and minced bacon.



FRENCH HAM CANAPÉS

On a DLM Artisan French Baguette slice, add a thin schmear of butter and Dijon mustard before topping with a fold of French ham and a French cornichon, sliced.



CAVIAR DEVILED EGG

Prepare your deviled egg using DLM Organic Large Eggs. Top with a small amount of your favorite caviar and minced fresh chives for garnish.

HOLIDAY ROAST

PREPARATION GUIDE



The holiday roast is met with great excitement, but when it comes to preparing some of the most classy cuts, it can be met with great trepidation—until now. Be ready with these chef-approved prep tips.

WHY PRIME MATTERS

The holiday main dish can seem like a daunting decision. You will see plenty of grocers vying for your attention and it can be hard to distinguish between the options.

To confuse things even more, the word “prime” is often used inaccurately, so look for the distinction of USDA Prime when it comes to deciphering it all. Only about 2% of cattle make this grade that qualifies the use of “USDA Prime.” This distinguishes an intrinsic marbling that adds richness throughout when cooked. A USDA Prime steak or holiday roast results in an experience for the home chef that rivals fine dining.

If you're looking for the ultimate centerpiece, look no further than our USDA Prime DLM Natural Beef Prime Rib, also known as a Standing Rib Roast. It's a classic holiday roast and the flavor is the true prize. With a firm texture and that signature marbling that melts evenly when cooked, the result is a deeply satisfying, juicy flavor. USDA Prime Beef Tenderloin, a New York Strip Roast, or a Manhattan Roast are also top-notch options that'll delight.

Beyond the top marks from the USDA, these cuts are from our line of DLM Natural Beef, so are lifetime free of antibiotics and added hormones, and fed a vegetarian diet.

DECK YOUR PRIME RIB

Looking to serve with a fresh horseradish cream sauce or an au jus?

GET RECIPES
DorothyLane.com/PrimeRibPrimer

RSVP *yours*

RESERVE YOUR HOLIDAY ROAST FROM OUR MEAT DEPT BY SUNDAY, DEC. 22
[DOROTHYLANE.COM/RSVP](https://DorothyLane.com/RSVP)

REVERSE SEAR USDA Prime Standing Rib Roast

SERVES 4-6

- (1) 7-lb USDA Prime DLM Natural Beef Standing Rib Roast
- Kosher salt
- DLM Grilling & Seasoning Rub

If you can, generously season the roast with Kosher salt and DLM Grilling & Seasoning Rub the day before you plan to cook. Cover loosely with plastic wrap and refrigerate 8 hours to overnight. Remove roast from refrigerator and allow to come to room temperature prior to cooking, about 2 hours. (Season at this time if you were unable to earlier.)

Preheat oven to 200°F. Bake roast in a foil-lined roasting pan in the preheated oven until internal temperature reaches 115°F for medium rare, about 3-4 hours depending on size of roast. Use a good meat thermometer. Regardless of any recipe or advice, a thermometer is the only way to guarantee perfectly cooked meat. Remove from oven and loosely tent with aluminum foil; allow to rest for 20-30 minutes. Increase oven temperature to 500°F. Uncover roast and return to the oven and bake until well-browned, 6-10 minutes. Slice and serve.



GARLIC HERB CRUST New York Strip Roast SERVES 10

- (1) 4-to 5-pound boneless beef loin
New York Strip Roast
- 3 Tbsp salt
- 4 garlic cloves, minced
- 2 Tbsp fresh thyme, minced
- 2 Tbsp fresh rosemary, minced
- 4 Tbsp DLM Pure Olive Oil
- 1 Tbsp black pepper

Preheat oven to 225°F. Season roast generously with salt and bring to room temperature. Finely mince the garlic and herbs and mix in the olive oil and black pepper. Rub all over roast. Line roasting pan with foil; top with rack and seasoned roast. Roast 2 hours, or until internal temperature reaches 115°F. Remove roast from oven and let rest at least 25-30 minutes.

Increase oven to 500°F. Return roast to preheated oven and cook an additional 10-15 minutes, allowing a nicely browned exterior crust to form. Remove from oven and allow to rest for at least 10 more minutes before slicing.



SHALLOT & HERB Beef Tenderloin

SERVES 4-6

- 1 center-cut trimmed Beef Tenderloin, 2 to 3 pounds
- Kosher salt and freshly ground black pepper
- 4 Tbsp unsalted butter
- 1 shallot, roughly sliced
- 4 sprigs thyme
- Coarse sea salt, such as fleur de sel or Maldon, for serving

Generously season tenderloin with salt and pepper. Transfer to a wire rack set in a foil-lined rimmed baking sheet and refrigerate uncovered, at least 4 hours or overnight. Preheat oven to 225°F. Place baking sheet with rack and tenderloin in oven and roast to an internal temperature of 120-125°F, using a good instant-read meat thermometer (approximately 2-3 hours). Remove from oven and set aside at room temperature, 15 minutes.

About 15 minutes prior to serving, add butter to a medium heat pan and swirl, raising heat to high until butter starts to foam and then stops. Let butter cook until a light nutty brown, then add the tenderloin, shallot, and thyme. Cook, turning occasionally and spooning hot butter and aromatics over roast, until meat is well browned on all sides and internal temperature registers 125°F for rare or 130°F for medium-rare, about 1-2 minutes. Transfer tenderloin to a cutting board and allow to rest for 5 minutes before slicing. Sprinkle with finishing salt before serving.



WINTER Jubilee

SATURDAY, DECEMBER 14 • 11 A.M. TO 4 P.M.

Spread cheer as we highlight festive flavors of the season, such as **roasted chestnuts, cocoa, cookies, and more!** Our Bakery is excited to debut a **Cookie Walk** where you can customize a container from a selection of cookies. Looking to spruce up a vase with fresh, festive winter flair? Step up to our winter **greenery bar**. There's so much fun to be had at our Winter Jubilee!



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



DOROTHY LANE MARKET
•established 1948•

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



HOLIDAY GIFTING

Gourmet gifts that ship nationwide!

Satisfy cravings this holiday season with our Bakery favorites and artisan gifts galore!

DorothyLane.com/HolidayGifts

Corporate gifting options available upon request.

DOROTHY LANE MARKET

•established 1948•





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DOROTHY LANE MARKET

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\$33,946

WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN OCTOBER



RSVP *yours*

HOLIDAY FAVORITES

Let us help your holiday table shine with less stress and plenty of flavor! Reserve some of our most popular items online now, such as Heavenly Ham®, Holiday Dinners, and our elegantly delicious Cheesecake Cakes.



RESERVE ONLINE NOW
[DOROTHYLANE.COM/RSVP](http://DorothyLane.com/RSVP)



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