

DOROTHY LANE MARKET

the store that accommodates®

TABLE

DECEMBER 2025



*Centerpiece
Success*

WITH HEAVENLY HAM®
& MORE FAVORITES!



Holiday Entertaining **Create a Caviar Experience**

Food and celebrations go hand in hand. Every party or gathering starts with the question, “What will we have to eat?” Everyone has their favorites, and lately we’ve been noticing that caviar is growing as a way to bring cheer and festive flavor!

Often thought of as an exclusive for black-tie events and fine dining, caviar is no longer reserved for only special occasions. Our Seafood departments’ selection of fresh caviar and fish roe will be sure to transform any event into a memorable experience. The menu has something for the caviar connoisseur and fish roe newbie, alike. In addition to true purebred American-farmed Beluga, several varieties of the ever-favorite Osetra, and wild-harvested Alaska Ikura Salmon Roe, look for a rotating Caviar of the Month.

Never sacrificing on freshness, all of our caviar is hand-packed, malossol salt-cured, and delivered overnight directly to our stores. By choosing a fresh, never pasteurized caviar, we ensure a more robust, complex,

and nuanced flavor profile. Choosing fresh also maintains the delicacy of the soft, individual “pearls” providing eggs that burst with a slight pop when eaten. We have selectively sourced and procured our listing of caviar and roe from sustainable, reputable farms that are producing and packing eggs of the highest quality from each of their harvests.

We believe good food is for everyone. Long gone are the days of exclusivity when it comes to caviar and fish roes. You will be sure to elevate your hors d’oeuvres, enhance a recipe, or find the perfect topper for your favorite potato chip. No need to look further for blini, mother of pearl spoons, or crème fraîche; all can be found in our stores.

Make your next event, celebration, dinner, or snack (I’m serious, potato chips are the way to go) an experience and memory to live again and again. Caviar bumps all around! Cheers.

Seafood Director

CAVIAR & ROE MENU

We have a carefully curated menu of the finest caviar from around the world, such as Marky’s Beluga 00, Petrossian Tsar Imperial Ossetra, Caviar Russe Golden Osetra, Imperia Royal Ossetra, Petrossian Tsar Imperial Alverta, Caviar Russe Siberian, Haute Golden Trout Roe, & Alaska Ikura Salmon. *Also, be sure to ask about our Caviar of the Month!*



HOLIDAY ENTERTAINING

Centerpiece Success



RSVP *yours*

Reserve Online BY DEC. 22
[DOROTHYLANE.COM/RSVP](https://dorothy-lane.com/rsvp)

USDA Prime Standing Rib Roast is the most iconic of the classic holiday roasts, and sourcing the finest in the world is no easy feat. At DLM, our selection process begins with cattle raised naturally, without antibiotics or growth hormones—ever. From this group, we choose only those that have earned the prestigious USDA Prime grade, a distinction awarded to less than 2% of all cattle. Unlike others who use the term “prime rib” to elevate a standard roast, our Prime Rib is genuinely 100% USDA Prime beef. The meat features a firm texture and fine marbling throughout—marbling that melts evenly during cooking, resulting in a roast that’s exceptionally juicy and tender.

PRIME RIB PRIMER

PREP YOUR PRIME RIB

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

REVERSE SEAR

When cooking prime rib, you must have a good meat thermometer on hand and keep in mind that the roast will continue to cook another 5-10 degrees once you take it out of the

oven and allow it to rest (which is an important step).

After preparing your roast prior to cooking, preheat your 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 meat thermometer to check. Remove from oven and loosely tent with aluminum foil; allow to rest for 20-30 minutes. Increase oven temperature to 500°F. Uncover roast, return to the oven, and bake until well-browned, 6-10 minutes. Allow the roast to rest again before carving and serving.

DECK YOUR PRIME RIB

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

GET RECIPES
[DorothyLane.com/](http://DorothyLane.com/PrimeRibPrimer)
PrimeRibPrimer

RSVP *yours*

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DOROTHYLANE.COM/RSVP

HOW TO CARVE USDA Prime Standing Rib Roast

Make sure your roast is well rested, allowing 15 to 30 minutes (depending on size) for the juices to redistribute throughout the meat. This step is important as you don't want those juices spilling out and your beef to lose all that flavor.

Place roast on a cutting board fat-side up. For bone-in roasts, carefully cut along the bone to remove it before slicing. For cradled ribs, remove the twine and bone slab. Boneless ribs are ready to slice!

Begin carving near the end of the roast using a sharp knife. Make sure to slice against the grain, the muscle fibers that run in a specific direction. By cutting against the grain, you shorten these fibers which results in a more tender,



melt-in-your-mouth texture. Decide if you want thick slices or more of an English-style slice that is thinner. Take your time while cutting and maintain a consistent angle. And most of all, enjoy the holidays with DLM Prime Beef!



RSVP

yours

HEAVENLY HAM®

Spiral Sliced • Signature Glaze • Fully Cooked

Heavenly Ham® is more than a meal—it's a DLM signature favorite that's become a symbol of coming together and joy found in tradition. The slow cure and hickory smoking give a depth of flavor, the golden glaze made from a blend of honey and spices is caramelized to perfection with high-heat open flame, and the spiral slices make serving effortless as each slice falls away with a gentle tug. It's a centerpiece dish that has earned a place at the heart of every holiday.

Amount to Buy

We suggest ½ to ¾ lbs per person.

7-8 lb Half Heavenly Ham®
serves 14-16 people

8-9 lb Half Heavenly Ham®
serves 16-18 people

Reserve Online BY DEC. 22
DOROTHYLANE.COM/RSVP

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

**Dorothy Lane Market
Cooked Cocktail Shrimp**

These shrimp have been cooked in the shell within hours of harvest, peeled, and needle deveined. This process seals in the flavor of the shrimp and results in a firm, crisp bite. Raised without antibiotics or added hormones and contains no additives.



Happy Shell-idays!

We believe that Seafood should always be enjoyed at its peak. This same thinking carries through to our shellfish, even when it's mostly available frozen this time of year. We commit to selectively sourcing these sustainably caught and responsibly raised crustaceans each harvesting season. With minimum time out of water, quick processing and freezing, we work with vendors who aim to preserve the peak flavor the best way so you can have a *happy shell-iday* as you plan your next celebration!



Seafood Director

**Alaskan Red King
Crab Legs**

The biggest of the King Crabs, Red King Crab have the largest, richest meat available. Excellent served chilled and dipped in clarified butter.

**Alaskan Golden King
Crab Legs**

Smaller compared to Red King Crabs, Golden King Crab has grown to be as popular. With leaner and sweeter meat than Red King, it's a must have!

Alaskan Bairdi Crab Legs

The largest species of Snow Crab, Bairdi are the meatiest and sweetest of all the Snow Crab. Easy to snap open and a perfect pairing to any surf & turf dinner this holiday season.

**Cold Water
Lobster Tails**

Sustainably sourced from Maine and Canadian lobstermen this time of year, Cold Water Lobsters have the sweetest, firmest, and most tender meat when compared to warm water lobsters. Excellent grilled, sautéed, or roasted in the oven and served with garlic butter.



Bloody Mary Shrimp Cocktail

Makes 12 servings

24 cocktail shrimp, cooked
2 cups Bloody Mary mix
6 stalks of celery, washed and cut into sticks
Stuffed olives for garnish, if desired

Marinate shrimp in 1 cup of the Bloody Mary mix for 1 hour in the refrigerator. Drain and discard used mix. Decoratively place shrimp and celery sticks in a glass or bowl and serve with the additional 1 cup of mix. Garnish with olives if desired.

Crab Rangoon Dip

Makes 4-6 servings

1 lb cream cheese, softened to room temp
¼ cup mayonnaise
1 Tbsp sriracha
1 Tbsp soy sauce
¼ tsp garlic powder
¼ tsp onion powder
¼ tsp white pepper
3 Tbsp sweet chili sauce, divided
3 Tbsp green onion, divided
8 oz crab meat
1½ cup Monterey Jack cheese, shredded

In a mixer, blend cream cheese, mayo, sriracha, soy sauce, garlic powder, onion powder, white pepper, and 1 Tbsp of the sweet chili sauce. Blend until well incorporated. Fold in 2 Tbsp of the green onions, crab, and cheese; mix until combined.

Place in a lightly sprayed or buttered baking dish. Top with remaining sweet chili sauce and the green onion. Bake for 10 to 15 minutes or until dip is hot and bubbly. Excellent served with buttery crackers or fried wonton wrappers.



View more festive recipes at DorothyLane.com/Entertaining

Tiny Bubbles **Champagne Wishes**

Occasions to break out sparkling wine evoke anticipation and result in special memories, whether celebrating a new beginning, an anniversary, or toasting at a holiday gathering. Bubbles are indeed a happy beverage and they pair beautifully with nearly any dish or hors d'oeuvres. Sparkling wine in any number of varying styles and originating regions can be a magical addition to any party. In thinking about the holiday season, these are some of our favorite small growers and family-made "bubbles" from the Champagne region.

AUBRY BRUT PREMIER CRU

Chardonnay, Pinot Noir, and mostly Pinot Meunier, this elegant Champagne shows depth of minerality, light floral-honey tones, and dried pears. Would pair brilliantly with shellfish, shrimp, oysters, or crab.

GASTON CHIQUET BRUT ROSÉ PREMIER CRU

A blend of Pinot Noir, Pinot Meunier, and a bit of Chardonnay, this wine with its nuances of peaches, red berries, and crisp minerality would pair wonderfully with grilled salmon or ahi tuna.

MOËT & CHANDON IMPÉRIAL BRUT

Chardonnay, Pinot Noir, and Pinot Meunier together in a way that has been consistent in taste since its inception in 1869! Bread dough tones mixed with notes of pear, lemon, and mineral make this a perfect apéritif or pair with caviar deviled eggs.

TAITTINGER BRUT LA FRANÇAISE

A classic Champagne blend of Chardonnay, Pinot Noir, and Pinot Meunier, this wine shows a hint of brioche, white flowers, and long finish. Pair with cheese and charcuterie.

CANARD-DUCHÊNE BRUT

This lively, fresh wine with nuances of apple and brioche has been made since 1868 with both Pinot Noir and Chardonnay. Pair with foie gras de canard and a cheese plate for a decadent treat!

Todd | VP Wine
& Beer





Tiny Bubbles **Champagne Wishes**

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 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.

AUBRY BRUT PREMIER CRU

A blend of Chardonnay, Pinot Noir and Pinot Meunier with more of the latter, this elegant Champagne shows depth of minerality, light floral honey tones and dried pears. Would pair brilliantly with shellfish, shrimp, oysters or crab.

MOËT & CHANDON IMPERIAL BRUT

A blend of Chardonnay, Pinot Noir and Pinot Meunier in such a way that it is quite consistent in taste since its inception on 1869! Bread dough tones mixed with notes of pear, lemon and mineral make this a perfect apéritif or pair with caviar deviled eggs.

GASTON CHIQUET ROSE BRUT PREMIER CRU

A blend of Pinot Noir, Pinot Meunier and a bit of Chardonnay this wine with its nuances of peaches, red berries and crisp minerality would pair wonderfully with grilled salmon or ahi tuna.

TAITTINGER BRUT LA FRANCAISE

A classic Champagne blend of Chardonnay, Pinot Noir and Pinot Meunier this wine shows a hint of brioche, white flowers and long finish. Pair with a cheese and charcuterie board.

CANARD-DUCHENE BRUT

A blend of Chardonnay and Pinot Noir, this lively, fresh wine with nuances of apple and brioche has been made since 1868. Pair with foie gras de canard and a cheese plate for a decadent treat!

Tout | VP Wine
& Beer

DOROTHY LANE MARKET FOOD TOUR

Come travel with us!

Adventure Awaits

Over the past three years, our DLM Food Tours have taken guests to some amazing places with travelers not only soaking in the sights and history of their destinations, but the cuisine through behind-the-scenes experiences with artisan producers, gourmet meals, and even hands-on cooking classes. "I [kept] thinking this was the best thing I have ever eaten, then I ate something else! All of the food was amazing ... I truly enjoyed each bite," shared Patty, who joined us in Sicily, Italy, this past year.



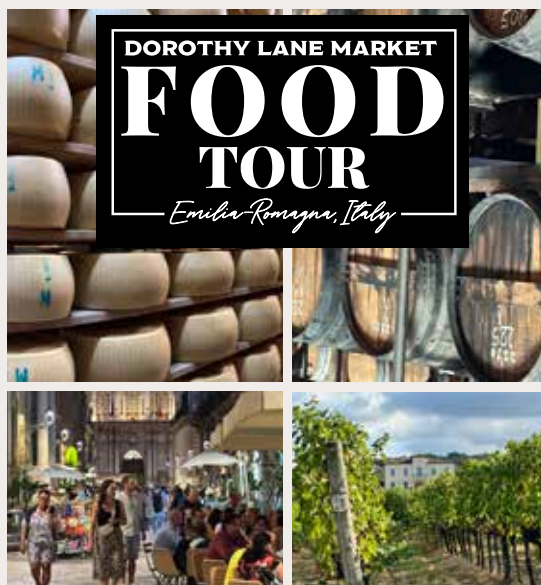
Above & Below: DLM Food Tour guests explore the regional cuisine at restaurants, wineries, and with artisan producers. Many tours include a hands-on cooking class as well where the group prepares a meal together.



Above & Below: DLM Food Tours provide unique experiences with artisan producers! This group of travelers toured the Minelli estate, including the parmigiano-reggiano aging room. The Minelli family prepared a special lunch.



Above: In addition to exploring the cuisine and sharing many meals together, DLM Food Tours are led by a professional travel guide specializing in the destination as well as a DLM ambassador. Trips balance time spent sightseeing as a group with time built in for guests to also explore on their own.



Join Our Upcoming Adventures!

Emilia-Romagna, Italy

When: April 26 - May 4, 2026 • Register by January 12, 2026

Bordeaux, France

When: May 11-19, 2026 • Register by February 3, 2026

Sicily, Italy

When: October 18-28, 2026 • Register by June 18, 2026

View Trip Details & More!
DorothyLane.com/FoodTour



WINTER *Jubilee*

SATURDAY, DECEMBER 13 • 11 A.M. TO 4 P.M.

Spread cheer as we highlight festive flavors of the season, such as roasted chestnuts, cookies, and holiday-themed tastings! Not a baker? That's okay! Our Bakery's Cookie Walk lets you customize a box of sweets from a selection of cookies. Enjoy shopping in a festive environment at our Winter Jubilee!



E-Gift Cards Available **Gift a Taste of DLM**

Looking for the perfect gift that'll unlock a world of good food opportunities? A DLM Gift Card will satisfy any craving and can be redeemed at any DLM location, Culinary Center, or online:

At Any of Our Stores

Redeem on everyday staples, DLM signature favorites, or gourmet treats and food finds. Also valid on DLM Drive-Up orders.

On DLM Mail Order Online Gifts

Shipping nationwide, gift cards can be redeemed on gourmet gifts at www.DorothyLane.com.

In the DLM Culinary Center

Gift a culinary experience with a DLM Gift Card. Ask for our DLM Culinary Center enclosure and schedule of classes.



HOW TO GET A DLM GIFT CARD? DLM GIFT CARDS CAN BE PURCHASED IN STORES OR ONLINE!
IN ADDITION TO PHYSICAL GIFT CARDS, SEND AN E-GIFT CARD! WWW.DOROTHYLANE.COM/GIFTCARD



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

[DOROTHYLANE.COM/RSVP](https://dorothylane.com/RSVP)



Classes now available
at both DLM Mason
& Washington Square
Culinary Centers

REGISTER FOR CLASSES TODAY!

Celebrate the bounty of
the season and hone your
culinary skills with our
curated selection of classes.



VIEW OUR NEW SCHEDULE & REGISTER FOR CLASSES
[DOROTHYLANE.COM/CLASSES](https://dorothylane.com/CLASSES)



Gift Gourmet

SHIP GOOD FOOD NATIONWIDE

Shop our top online gifts that ship nationwide, such as the Killer Brownie® Warm-up, the iconic Heavenly Ham®, & more scrumptious gifts!



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\$35,406
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN OCTOBER



THE HOLIDAY PEAR

*The Gem of
the Season*

In our quest for our Holiday Pear, we are so fortunate to *pear* up with Duckwall Fruit, 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.



**Exclusively at
DOROTHY LANE MARKET**

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

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