

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • FEBRUARY 2021

World-Class Pâtisserie

THAT'S MADE
RIGHT HERE



Made Right Here
**WORLD-CLASS
PÂTISSERIE**

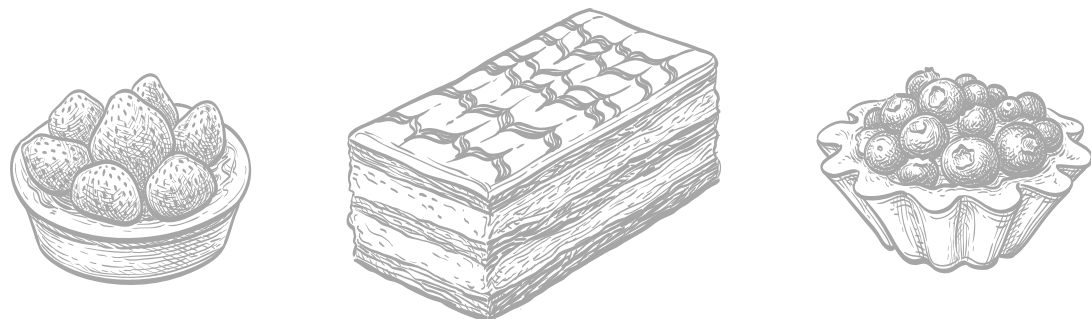
Chef Amy Brown says it best: "There are no shortcuts in pastry."

As she explains further, her statement is true in all aspects, from ingredients and technique to presentation and flavor. The other stipulation for world-class pâtisserie? "It has to look as good as it tastes with pastry," says Chef Amy, DLM Pâtisserie Manager. No detail is left unperfected either. From our housemade almond cream and mascarpone fillings (to name a few), to the flawless application of chocolate mirror glaze, a swirl of homemade whipped topping, and adornments like delicately shaved chocolate curls. Core ingredients range from European-style butter, local organic eggs, and chocolate sourced from our dear friend Ghyslain to local fresh fruit when available.

Our dynamic Pâtisserie is comprised of four extremely talented and hard-working professionals: Chef Amy, Chef Lindsey Lucas, Tina Quintanilla, and Carrie Chrisman. The vivacious laughter of this close-knit team meets with a heaping dose of creativity, resulting every day in the most vibrant (and decadently delicious) pâtisserie selection that rivals that of any big city.

You'll love the dainty cheesecakes, elevated seasonally with varieties ranging from white chocolate raspberry to cinnamon roll. Or, the British-inspired Bakewell Tart with a sweet almond cream nestled in an all-butter crust with a layer of fresh raspberries. Another seasonal favorite of ours is *Le Pithivier*, known as an authentically French Mardi Gras pastry. Our signature almond cream fills a delicate puff pastry that's brûléed. No matter the day, there's always something to fall for in our beloved Pâtisserie case.

Jessie | Marketing & Communications Director



What's for Dinner, Valentine's Edition

SURF & TURF

Why not have the best of both land and sea on your dinner plate? Classic surf and turf was popularized in the 1960s when it was featured at the restaurant that sat atop the Space Needle in Seattle during the 1962 World's Fair. So where is the best place to get it here in Ohio? DLM of course! And our stuffed lobster tail and beef filet are so deliciously decadent!

Whether you want the best of both worlds on each dinner plate this Valentine's Day, or you're willing to share with your sweetie, we've got you covered. For the surf, we are featuring a Stuffed Lobster Tail that can be easily cooked at home (keep reading for more details about this catch)! For the turf, there's nothing better than a DLM Natural Beef Filet Mignon, cut from a beautiful beef tenderloin. Whether you seek a classic filet prep, or something with additional flair, I've got you covered with prep tips, too! Just pop open the wine, play some music, and enjoy some time well spent cooking together.

Chef Camie | Culinary Director

FOR THE "SURF"

Our Stuffed Lobster Tail comes oven ready to bake from our Seafood department, featuring cold water lobster tails stuffed with real crab, plenty of butter, a touch of Old Bay Seasoning tossed with Panko Bread Crumbs, and a squeeze of lemon juice.

DLM Stuffed Lobster Tails

Serves 2

INGREDIENTS:

2 DLM Stuffed Lobster Tails

Melted butter, for drizzling

Fresh lemon wedges

DIRECTIONS:

Pre-heat the oven to 425°F. Place stuffed tails on a lined pan. Drizzle with melted butter and cook for 18-22 minutes or until lobster meat is cooked through and opaque. Serve with a fresh squeeze of lemon.

FOR THE "TURF"

The Filet Mignon cut is from DLM Natural Beef Tenderloin, and is lifetime free of antibiotics and hormones. Let me tell you, when you start with a great quality steak like this, you're in for a treat. Don't be intimidated by this cut of beef! Whether you pan sear, grill, or roast it, this cut is mild and tender. It doesn't need any complicated ingredients to make it shine—just some good sea salt and a grind or two of black pepper. Either separately or together, DLM Beef Tenderloin and our Stuffed Lobster Tail make an elegant dinner that you can prepare at home. Whether you want to share is up to you!

Filet with Blue Cheese Crust

Serves 2

INGREDIENTS:

4 Tbsp butter, divided

3 garlic cloves, chopped

1 large shallot, chopped

1 Tbsp fresh thyme, chopped

3/4 cup low-salt beef broth

1/2 cup dry red wine

1/4 cup Maytag Blue Cheese (2 ounces), coarsely crumbled

2 Tbsp Panko (Japanese breadcrumbs)

2 tsp fresh parsley, chopped

(2) 1-inch thick DLM Natural Beef Filet Mignons, 6 to 8 oz each

DIRECTIONS:

Melt 1 Tbsp butter in heavy skillet over medium-high heat. Add garlic, shallot, and thyme. Sauté until shallot is tender, about 5 minutes. Add broth and wine. Boil until sauce is reduced to 1/2 cup, about 12 minutes. Set sauce aside.

Blend cheese, panko, and parsley in small bowl. Pre-heat broiler. Season filets generously with salt and pepper.

Melt 2 Tbsp butter in sauté pan over medium-high heat. Add steaks and cook to desired doneness, about 3-5 minutes per side for medium-rare. Transfer steaks to rimmed baking sheet; reserve juices in pan. Press cheese mixture on top of steaks, dividing equally. Broil until cheese browns, about 2 minutes. Transfer steaks to plates. Pour sauce into reserved skillet. Bring to boil, scraping up browned bits. Boil 2 minutes. Whisk in remaining 1 Tbsp butter. Season to taste with salt and pepper. Spoon sauce around steak and serve.



Pan-Seared Filets

Serves 2

INGREDIENTS:

2 DLM Natural Beef Filet Mignons, 6 to 8 oz each

2 Tbsp butter

2 Tbsp vegetable oil

Sea salt and freshly ground black pepper to taste

DIRECTIONS:

Pre-heat the oven to 400°F. Generously season the filets with sea salt and pepper. Heat a cast iron or heavy bottomed skillet over high heat. When hot, add the oil and sear the filets evenly on all sides. Remove from heat. (If skillet is not ovenproof, transfer to an ovenproof pan.) Top each filet with a tablespoon of butter and place in preheated oven. Cook the filets for 8-12 minutes to an internal temperature of 120°F for rare to 130°F for medium. Remove the steaks to a platter and let rest for at least 5 to 10 minutes before serving.

Filet Mignon with Madeira & Mushrooms

Serves 2

INGREDIENTS:

1 Tbsp Vera Jane's Extra-Virgin Olive Oil

1^{1/2} Tbsp butter

2 DLM Natural Beef Filet Mignons, 6 oz each

Salt and pepper to taste

6 oz exotic mushrooms, thinly sliced

1/4 cup minced shallots (about 3)

2 garlic cloves, minced

2 tsp fresh thyme, chopped

1/4 cup Madeira Wine

1/2 cup prepared demi-glace

1/4 cup whipping cream

DIRECTIONS:

In a sauté pan, heat olive oil over medium-high heat. Season steaks with salt and pepper. Sauté until desired doneness, about 3 minutes per side for medium-rare. Set aside.

In the same pan, heat butter and sauté mushrooms until tender, about 10 minutes. Add shallots and garlic, and sauté until soft, about 3 minutes. Stir in thyme; season with salt and pepper. Deglaze pan with Madeira and boil until reduced by half, about 3 minutes. Add demi-glace and reduce until slightly thickened. Add whipping cream and boil until sauce thickens slightly, about 2 minutes. Season to taste with salt and pepper. Return steaks to pan and cook until heated through, about 1 minute. Transfer to plates. Spoon sauce over steaks and serve.

Virtual Wine Tasting, Friday, Feb. 12, 6:30 p.m. via Facebook Live

DLM's George Punter & Teresa Kearney will discuss wines to pair with your Valentine's Surf & Turf.

Visit DorothyLane.com/VirtualTasting to view wines!



Fall in Love with LOVE CAKES BY DLM

WE HAD IT ALL METICULOUSLY PLANNED. Last year around this time, we had just moved Love Cakes by Dorothy Lane Market into a newly renovated space, located in the front of the shopping center of our Washington Square location. We were excited to reveal it to you with grand opening fanfare this past March of 2020. Although that never happened, we are still thrilled to share with you why this move was a big step for us.

Love Cakes by Dorothy Lane Market is more than just a grocery store cake experience. Our designers are truly artists and are eager to tackle the most creative requests to create something unique for you. Our new beautiful space gives us ample room to create. The best part is that you can see us when you stroll by. Although we are an introverted bunch, it's rather fun having a passerby stop to admire. It's even more fun when they step inside to check out our ever-changing cake display.

Sabrina | LOVE CAKES
MANAGER

HOW TO PLACE AN ORDER

We'd be delighted to have you stop by or call us directly at (937) 535-5719 to speak to one of our designers. We'll happily coordinate your cake pickup either from our storefront or the DLM Bakery location of your choosing. Or, you are welcome to place an order at any DLM Bakery. *For wedding cakes, please see next page.*

CAKE TRENDS FOR 2021 SMALL YET SPECTACULAR

Although special occasion cakes this year are notably smaller in light of more intimate celebrations, these small cakes are more spectacular than ever. Our Love Cakes by Dorothy Lane Market designers love nothing more than to help bring your vision to life, so talk to us!

In addition to scaling cakes to smaller sizes this year or opting for cupcakes, we are noting that customers are letting their imagination go wild with their designs. We're talking more ornate and more of a "wow" factor than ever!

WEDDING INQUIRIES

We'd love to bring your wedding cake dreams to life! Stop by, call (937) 535-5719, or email CakeShop@DorothyLane.com to arrange a take-home wedding cake tasting!



METALLIC SCROLL

Nothing drips with sophistication more than metallics. We are seeing everything from rose gold to gold and silver. Unique scroll work adds texture and additional visual interest.



ROUGH ICED

This technique creates imperfectly perfect edges that harken a more rustic look. Finishing touches range from rice paper to natural materials, like greenery and fresh flowers.



CASCADES

Rice paper is delicately draped layer by layer in ornate designs to create a modern elegance.



CHARMING SIMPLICITY

Delicate flowers give this design a simple charm that can be paired with metallic accents. Upon closer review, you'll also note a light dusting of gold paint.



Meet Our Talented Designers



**SABRINA FIFFE,
MANAGER**

"I love to do the small intricate details to a cake, and love making huge flowers."



**STACY FELUMLEE,
ASSISTANT MANAGER**

"I like being able to create a cake for people and playing a small part in their special celebrations."



**ALICE COMBS,
CAKE DESIGNER**

"I love doing dainty designs and I love doing flower work on cakes."



**LEE ANN PARSONS,
CAKE DESIGNER**

"I just love my job and decorating cakes. I like to think out of the box and try to do different things."



**WHITLEY ROHRIG,
CAKE DESIGNER**

"As a designer, my strength is fine, intricate details, and symmetry. I love dainty designs."



**TIARA SHACKELFORD,
CAKE DESIGNER**

"I really enjoy having creative freedom and using many forms of art to design cakes such as painting, sculpting, and utilizing unique textures."



**KAYTLYN STANUSZEK,
CAKE DESIGNER**

"I've always been interested in baking and art in general, so by designing cakes I can combine my two hobbies."



**EMMA WARD,
CAKE DESIGNER**

"I love that I get to be creative and that I get to work with my cake shop family."



**NICOL YUKON,
CAKE DESIGNER**

"I love to draw on cakes, creating a cake for someone's special day, and the people I work with."



**AMELIA ADAMS,
DESIGN ASSISTANT**

"I like being able to be creative and learn new techniques."



**AMY LINAREZ,
DESIGN ASSISTANT**

"I love the way we all work together to create something that makes people happy and brings joy."



**JESSICA WELLS,
DESIGN ASSISTANT**

"My favorite thing about my job is the gratifying reactions from our customers."



FILL YOUR HEART WITH *Gratitude* FOR THOSE YOU *Love*

This Valentine's Day, let's be thankful for those who are dearest to us. Roses have long been that symbol of adoration, and it's with gratitude in mind that we lovingly take care of these blooms from the moment they arrive. Proper hydration starts instantly, with each rose receiving a fresh cut. No need to pre-order your roses either. Simply come see us or visit DLMDriveUp.com to add roses to your next curbside order.

Shant Floral & Plant Director

Fresh Flower Basic Care Tips

1. Place fresh flowers in water as soon as possible. If they'll be out of water for longer than one hour once you leave our store, tell us so we can wrap the stems.
2. Beware of extreme temperatures. Fresh flowers in a hot car are doomed as are ones left exposed to the winter elements.
3. Fill a clean vase with cold, clean water. Trim stems with sharp knife or pair of scissors. Remove any foliage that will be below the water. Change water and re-cut stems every three days (don't forget the flower food).
4. Find the perfect spot. Place your vase in an area that is away from sunlight, heaters, or drafts. These will cause your flowers to wilt quickly.

LOVE CAKES BY DOROTHY LANE MARKET
6147 FAR HILLS AVE. DAYTON, OHIO 45459

HOURS: MONDAY-FRIDAY 8 A.M. TO 6 P.M. &
SATURDAY 8 A.M. TO 4 P.M.
CAKESHOP@DOROTHYLANE.COM | (937) 535-5719



View More Photos of our New Location Online!
DOROTHYLANE.COM/LOVECAKESPICS

Congratulations

to our 2020 Associates of the Year & our newest 25-Years of Service Associates!

Associates of the Year

BUTCH MCGLOTHIN, DLM Springboro Front End, **CONNER YOAKUM**, DLM Washington Square Front End, **DEXTER ADAMS**, DLM Springboro Bakery, **ED PENCE**, DLM Oakwood Produce, **ETHAN HERNANDEZ**, ShopDorothyLane.com, **FENGNING LIU**, DLM Washington Square Front End,

GREG TYZZER, Central Bakery, **JENNIFER WOODS**, DLM Oakwood Bakery, **JESSICA SHAW**, Support, **JILL FORD**, DLM Washington Square Front End, **KAYLEY BEAGLE**, DLM Springboro Wine, **STEPHANIE SEEBERGER**, DLM Springboro Dairy.

25-Year Club

ALICE COMBS, Love Cakes by DLM
BEV TANGEMAN, DLM Oakwood Front End
CHRIS DOOLEY, DLM Oakwood Kitchen
GREG ESTES DLM Springboro Meat

UPCOMING VIRTUAL COOKING CLASSES

Cook along with the entire family or learn a new skill from the comfort of your own kitchen with our new line-up of virtual classes at the DLM Culinary Center (registration required)! After you register, we'll send you prep notes and a list of ingredients/equipment. Then, follow along via Zoom at the time of the event.

- **Sunday Supper Chicken & Dumplings, Sunday, Jan. 24, 5-7 p.m.**
- **Sunday Supper Salisbury Steak, Sunday, Feb. 21, 5-7 p.m.**
- **Knife Skills, Wednesday, March 3, 6-7:30 p.m.**
- **Sunday Supper Homemade Ricotta Gnocchi with Quick Bolognese, Sunday, April 11, 5-7 p.m.**
- **Fresh and Fried Spring Rolls, Friday, April 16, 6-7:30 p.m.**
- **Take Out Thai, Thursday, May 6, 6-7:30 p.m.**

REGISTER AT DorothyLane.com/CulinaryCenter



Join Us In Celebrating

SUPERMARKET EMPLOYEE DAY • MONDAY, FEBRUARY 22

When COVID-19 hit, grocery workers everywhere became frontline essential workers almost overnight, and we haven't stopped moving and making a difference in our communities. FMI—The Food Industry Association announced that Monday, February 22, will be Supermarket Employee Day. "Quite simply, Supermarket employees have earned the world's and nation's gratitude—which is why we are creating a holiday to celebrate them," announced the organization. We couldn't agree more! Here are a few ways you can help honor our DLM associates.

- Submit a Video Appreciation Message for our associates! Visit DorothyLane.com/ThankYou
- Your gratitude fills our hearts! As you make your way through our stores, please let our associates know the DLM Difference they've made in your life!

#SupermarketEmployeeDay • Celebrating Supermarket Heroes

NAPLES-STYLE PIZZA

Curbside Pick Up Now Available!

Order your Naples-Style Pizza via our app and choose curbside pick up from DLM Washington Square or Springboro. When you arrive, simply tap, "I'm Here" in the confirmation email and we'll bring your pizza to your car.



Download the app by scanning the QR code or look for it in the App store.



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PICK-YOUR-OWN 10-POINT DAYS!

EARN 10 POINTS FOR EVERY \$2 SPENT!

Today is my 10-Point Day!

Bring this coupon in any day in February 2021 to redeem.
VALID THROUGH 2/28/2021. NO CASH VALUE. Excludes wine, beer, postage stamps, and gift cards.
Club DLM card must be presented at time of purchase. Not combinable with any other offers.



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MELT HEARTS

Not Chocolate

Send your Valentine a sweet surprise with a **VIP Chocolate Bar** monthly club subscription.



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866.748.1391



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com    

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DLM GIVES BACK

Approximately

\$42,196

WORTH OF PRODUCTS
DONATED TO LOCAL
FOOD BANKS IN DECEMBER

New! *From the Heart Gift Box*

Love is in the air and can be delivered right to your front door! Fall for our sweet gifts that ship, like this From the Heart Gift Box filled with four Killer Brownie® treats, such as the seasonal With Love Killer Brownie® variety.

When filled with your dear one's favorite Killer Brownie®, this truly is a gift from the heart. Available in the DLM Bakery and at shop.dorothylane.com.



DOROTHY LANE MARKET
ONLINE SHOP
shop.dorothylane.com

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 02/28/21. Club DLM card is required for all sale prices except beer and wine. In the event of a typographical error, in-store prices will prevail. ©Dorothy Lane Market. Dorothy Lane Market; the Dorothy Lane Market logo; The Store That Accommodates; Eat Real Food; Flat Chicken; Honestly Better; and Killer Brownie are registered trademarks of Dorothy Lane Market, Inc.