



HOLIDAYS 2023

Order your
Maine-made holiday
meal now!

Saint Cosme
Côtes du Rhône

P. 6

Tourtière Pie

P. 13

THANKSGIVING & HOLIDAY
PREORDER MENUS

LOCAL CHEF
RECIPES

UNIQUE WINE
PAIRINGS

HOLIDAY
SHOPPING LISTS

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Our Markets

BRIGHTON AVENUE

580 Brighton Ave.
Portland, ME
[207-774-8129](tel:207-774-8129)

MUNJOY HILL

88 Congress Street
Portland, ME
[207-773-7888](tel:207-773-7888)

YARMOUTH

96 Main Street
Yarmouth, ME
[207-846-1234](tel:207-846-1234)

FALMOUTH

231 US Route 1
Falmouth, ME
[207-956-7997](tel:207-956-7997)

CAPE ELIZABETH

537 Shore Road
Cape Elizabeth, ME
[207-536-1768](tel:207-536-1768)


SCARBOROUGH

246 U.S. Route 1
Scarborough, ME
[207-885-0018](tel:207-885-0018)

WEST END

40 Pine Street
Portland, ME
[207-699-4181](tel:207-699-4181)

 [rosemontmarket](https://www.instagram.com/rosemontmarket)

 [Rosemont Market](https://www.facebook.com/RosemontMarket)

[rosemontmarket.com](https://www.rosemontmarket.com)

Questions? Email

hello@rosemontmarket.com



DEAR NEIGHBORS,

As the autumn air turns crisp and the holiday season approaches, we find ourselves steeped in a sense of reflection and gratitude. Thanksgiving, for us, is not just a date on the calendar; it's a heartfelt celebration that embodies our love of community and local food.

The carefully crafted dishes, from well-loved recipes like Mark's family's Tangy Salad to John's family's sweet potato gratin, are not just recipes but revered heirlooms. They represent our shared histories, traditions, and the love we pour into our communities.

As conversations and stories weave through the fabric of our gatherings, they become as crucial to our celebrations as the food itself. Over the years, our menus may evolve—green bean casserole transforming into roasted Brussels sprouts—but the core sentiment remains untouched. High-quality food, prepared with care and shared in the company of loved ones, remains a cornerstone of our relationships and community building.

As we navigate through another holiday season, we can't help but stress the importance of coming together to find joy and comfort in the simple yet profound act of sharing a meal. At Rosemont Market & Bakery, we are deeply committed to fostering this sense of community through the power of local, seasonal ingredients.

From all of us Rosemont, thank you for making us a part of your celebrations and for supporting local this holiday season.

Warmly,

Mark Law, CEO

John Naylor, Co-Owner

THANKSGIVING

FRIDAY

October 13 Preorder Opens

FRIDAY

November 17 Preorder Closes

TUES. & WED.

November 21 & 22 Preorder Pick-up

THURSDAY

November 23 Stores Closed

SATURDAY

November 25 Shop Small Saturday

PREORDER ONLINE

www.rosemontmarket.com/thanksgiving

Questions? Email hello@rosemontmarket.com

Order your
Maine-made holiday
meals online!

DECEMBER HOLIDAYS

TUESDAY

November 28 Preorder Opens

WEDNESDAY

December 20 Preorder Closes

SAT. & SUN.

December 23 & 24 Preorder Pick-up

SUNDAY

December 24 Stores Close Early

MONDAY

December 25 Stores Closed

MONDAY

January 1 Stores Closed

PREORDER ONLINE

www.rosemontmarket.com/holidays

SATURDAY, 11/25

SHOP SMALL SATURDAY



Shop small,
support local!

15% OFF ALL Products Grown or Produced in Maine

SUPPORT OUR LOCAL FOOD SYSTEM

The Apple Farm, Fairfield • Belanger Farms, Lewiston • Birch Bog Farm, Albany Township • Black Earth Forest Farms, Newcastle • Bondeson Farms, New Sweden • Brackett's Orchards, Limington • Burnt Meadow Nursery, Brownfield • Caldwell Farm, Turner • Checkerberry Farm, Parkman • Clark Farm, North Yarmouth • Community Harvest, Unity • Crystal Spring, Brunswick • Cultivating Community, Lisbon • Dave Martin, Lyman • Dow Farm, Standish • Fishbowl Farm, Bowdoinham • Fresh Pickins Farm, Cape Elizabeth • Goransons Farm, Dresden • Green Meadow, Mapleton • Green Spark Farm, Cape Elizabeth • Hall Brook Farm, Thorndike • Harvest Tide Organics, Bowdoinham • Ironwood Farm, Albion • Jordan Farm, Cape Elizabeth • Kelly Orchards, Acton • Lakins Gorges, Waldoborough • Little River Flower Farm, Buxton • Maine Family Farms, Portland • Maine Salt Farm, Cape Elizabeth • Maxwell's Farm, Cape Elizabeth • Maya's Apiary, Sidney • Milkhouse, Monmouth • Mistybrook, Albion • Mousam Valley, Sanford • Mulberry Farms, Raymond • Olivia's Garden, New Gloucester • Pineland Farms, New Gloucester • Pineland Produce, New Gloucester • Replenova Farm, Durham • Snell Farm, Buxton • Somali Bantu, Wales • South Paw Farm, Freedom • Springworks Farm, Lisbon • Steven Florenz, Norway • Stonecipher Farm, Bowdoinham • Stoneheart Farm, South Paris • Sumner Valley Farm, Sumner • Sunset Acre Farm, Brooksville • Swango Farm, Bath • Thirty Acre Farm, Bremen • Tidemill Farm, Township Of Edmunds • Tree Of Life, Dennistown • Two Farmers Farm, Scarborough • Village Farm, Freedom • Whatley Farm, Topsham • Winter Hill, Freeport



THANKSGIVING

Seasonal Maine produce
in abundant supply!

Preorder from our
delicious assortment
of Thanksgiving sides

Learn more about our
Maine organic turkey
farmer on page 9

SHOPPING LIST

PRODUCE

- ☐ Brussels Sprouts *local, organic*
- ☐ Carrots *local, organic*
- ☐ Cranberries *local*
- ☐ Crimini Mushrooms
- ☐ Holiday Herb Mix
- ☐ Navel Oranges
- ☐ Gold Potatoes *local, organic*
- ☐ Russet Potatoes *local, organic*
- ☐ Sweet Potatoes *local, organic*
- ☐ Diced Butternut Squash
- ☐ Winter Blush Squash
- ☐ Butternut Squash
- ☐ Green Beans



OFF THE SHELF

- ☐ Traditional and Gluten Free Stuffing Mix
Olivia's
- ☐ Turkey Brine Kit
Urban Accents
- ☐ Pecan Halves & Pieces
American Nut Company
- ☐ All Purpose Flour
King Arthur
- ☐ Whole Wheat Flour
Maine Grains, Skowhegan, ME
- ☐ Organic Pumpkin Puree
Farmer's Market
- ☐ Pure Bourbon Vanilla Extract
Dolan's Flavoring Company, Portland, ME
- ☐ Free Range Chicken Broth
Cadia
- ☐ Organic Vegetable Broth
Cadia
- ☐ Maalouf Olive Oil
Olive Harvest
- ☐ Cocktail Sauce
S&F

Pair with Shrimp from Harbor Fish in our fish case

IN THE COOLER

- ☐ Maple Sage Breakfast Sausage
Colvard & Company, Downeast, ME
- ☐ French Onion Dip
Rosemont-Made
- ☐ Cheddar Scallion Dip
Rosemont-Made
- ☐ Muhammara
Rosemont-Made
- ☐ Cream Cheese Bar
Organic Valley
- ☐ Heavy Cream Pint
Organic Valley
- ☐ Whipped Cream
Oakhurst Dairy, Portland, ME
- ☐ Salted & Unsalted Butter
Kate's Butter, Arundel, ME
- ☐ Organic Eggs
Sparrow Farm, Pittston, ME
- ☐ Non-Alcoholic Sparkling Beverage, Assorted Flavors
Töst
- ☐ Tonic Water, Assorted Flavors
Fever Trees

Our pick for flavorful stuffing

WINES

We have over 300 varieties of wine from unique global producers

White

Forge Cellars Riesling

Bone-dry white wine from Seneca Lake in upstate New York's Finger Lakes region.

Red

Saint Cosme Côtes du Rhône

Grown in Limestone and Clay-rich Soils with aromas of bright berry fruits and licorice.

Sparkling

Santa Tresa Sparkling Frappato

An organic, zesty, sparkling rosé from Sicily.

IN THE BAKERY

- ☐ Semolina Rolls
Rosemont-Made, bag of 4
- ☐ Croissants
Rosemont-Made
- ☐ Pies
Rosemont-Made

IN THE FREEZER

- ☐ Free Range Chicken stock
Rosemont-Made
- ☐ Vegetable stock
Rosemont-Made
- ☐ Free Range Turkey stock
Rosemont-Made
- ☐ Vanilla Bean Ice Cream
Parlor Ice Cream Co., Biddeford, ME
- ☐ Puff Pastry
DuFour Pastry Kitchen

PREORDER MENU



MAINE POULTRY

Turkeys range
from 10–25lbs.

Turkey

Local, Free Range \$5.99/lb

Mainly Poultry, Warren, ME

Organic, Local, Free Range \$6.99/lb

Tide Mill Farm, Edmunds, ME

Chicken

Local, Free Range \$5.99/lb

Mainly Poultry, Warren, ME

Duck

Local, Free Range \$7.49/lb

Mainly Poultry in Warren, ME

Please Note: a non-refundable \$35
deposit is required for all meat preorders

FLORAL ITEMS



Seasonal Bouquet \$19.99

Preorder Online

www.rosemontmarket.com/thanksgiving

Thanksgiving Preorder Opens: **10/13**

Thanksgiving Preorder Closes: **11/17**

Preorder Pick-Up Days: **11/21 & 11/22**

Important
Dates!

FROM OUR BAKERY

Over a pound
and a half of fruit
in every apple &
blueberry pie!

Pies

Apple Pie \$24.99

Pecan Pie \$24.99

Pumpkin Pie \$24.99

Wild Maine Blueberry Pie \$24.99

Breads

White Sourdough Boule \$6.00

Pull-Apart Milk Buns \$8.00
6 per pack

Walnut and Cranberry Sourdough \$7.50

White Scala \$6.00



FROM OUR KITCHEN

Herbed Pork Sausage Stuffing serves 4 \$18.99

Made with Maine pork

Wild Rice Stuffed Squash *vegan*, serves 2 \$18.99

Mashed Potato serves 4 \$12.99

Classic Turkey Gravy serves 6 \$9.99

Vegetarian Gravy serves 6 \$9.99

Classic Cranberry Sauce serves 4 \$5.99

Nanny's Sweet Potato Casserole serves 4 \$14.99



Stuffed Honey Bear Squash with Maple Sage Sausage

SERVES 4-6

- 3 Honey Bear Squash
- 2 tbsp Pure Maple Syrup
- 1 lb. Colvard Maple Sage Sausage
- 1 sweet onion
- 2 Celery Stalks
- 1 leek, sliced lengthwise, then diced
- 1 tbsp fresh garlic minced
- 1-2 apples, peeled and diced
- ½ cup grated Parmesan cheese
- ½ cup bread crumbs
- Olive oil
- Salt and pepper to taste

1. Preheat oven to 375°
2. Cut acorn squash in half and slice enough off the ends so that they can lay flat, scoop seeds from the middle with a spoon and discard.
3. Place squash on a baking sheet, drizzle with maple syrup, and season with salt. Bake for 40 minutes or until tender.
4. While that is baking, in a skillet add olive oil over, medium-high heat, and add onions, celery, and leeks. Cook for 2 minutes until the onions begin to turn translucent.
5. Add garlic and cook for an additional minute.
6. Add the maple sage sausage and cook until the sausage is cooked through, making sure to break it up as it cooks.
7. Add the apples and cook for another 2 minutes.
8. Turn off the heat and add in the bread crumbs and grated Parmesan cheese. Mix together.
9. Once the squash is done cooking, remove it from the oven and fill it with the stuffing mixture. Sprinkle the top of the squash with additional Parmesan cheese. Cook for an additional 20 minutes at 375°. Let cool for 2 minutes and enjoy.



ROSEMONT TIPS

COOKING A THANKSGIVING TURKEY

1 Prep

Remove the turkey from the refrigerator one hour before cooking. This will help the turkey cook more evenly and faster.

Brine a turkey in advance to help ensure that the meat does not dry out during cooking.

2 Cook

Preheat oven to 325 degrees.

Cook turkey facing breast-down, so the juices drop down to the breast. Cook for 8-10 minutes per pound for an unstuffed bird (3.5-4 hours).

Check the breasts and the legs. Pasture-raised turkeys will cook faster than factory-farmed birds. Legs often are slower to reach temperature.

3 Cool

Let a turkey **rest** for about 30 minutes before carving.

A Tip from Our Farmers

Our local poultry farmers use large refrigeration units instead of chemical solutions to quickly cool down freshly slaughtered birds. The turkeys arrive in vacuum-sealed packaging and may have a natural smell, which does not indicate spoilage. Rinse your turkey in water to remove any odor and prepare it for seasoning and cooking.

BONUS BENEFIT

Rinsing and patting your turkey dry helps to achieve a crispy skin!

Questions? Email
hello@rosemontmarket.com



TIDE MILL ORGANIC FARM

Edmunds, ME

Local

At around six weeks of age, baby turkeys are welcomed to Tide Mill Organic Farm. The turkeys are raised in lush fields, where they are free to roam and graze on fresh green grass and organic grains. The farm's environment offers them an abundance of fresh air and the region's characteristically varied coastal climate.

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The farm is operated by the dedicated husband-and-wife team, Aaron Bell and Carly DelSignore. They are committed to a mission that extends beyond mere farming; their goal is to provide nourishing food while advocating for healthy lifestyles and sustainable land management.

Through their diligent work, they aim to contribute to and improve the agricultural economy of Washington County, Maine, and beyond, ensuring a richer, more sustainable food system for future generations.

When it comes time for processing, the turkeys don't leave the farm, thereby avoiding the stressful ordeal of transportation. This not only constitutes a more humane treatment but also ensures that the resulting meat is low in stress hormones. This makes for a turkey product that is consistently tender and delicious.

The turkey from Tide Mill Organic Farm is not just flavorful; it also boasts a healthy nutritional profile. The meat is low in calories, fat, and cholesterol, yet high in protein and rich in savory flavor. For culinary inspiration on how to best enjoy this wholesome meat, Tide Mill Organic Farm offers a selection of their favorite turkey-cooking tips.

**Support these
Maine farms this
holiday season**

SOUTH PAW FARM
Freedom, ME

GORANSON FARM
Dresden, ME

CRYSTAL SPRING
Brunswick, ME

TWO FARMERS FARM
Scarborough, ME

SPARROW FARM
Pittston, ME

MORNING DEW FARMS
Newcastle, ME

MOUSAM VALLEY MUSHROOM
Springvale, ME

BRACKETT'S ORCHARD
Limington, ME

KELLY'S ORCHARD
Acton, ME

DOW FARM
Standish, ME





STONECIPHER FARM

Bowdoinham, ME

SOUTH PAW FARM

Freedom, ME

In Freedom, Maine, South Paw Farm is a beacon of agricultural resilience and innovation. Owned by Meg and Ryan Mitchell, and backed by a dedicated crew, their farm focuses on organic practices certified by MOFGA. Their fields yield a diverse array of produce, from heirloom tomatoes to sweet peppers and savory leafy greens.

...they not only support their family but also contribute significantly to Maine's local food systems and agricultural economy.

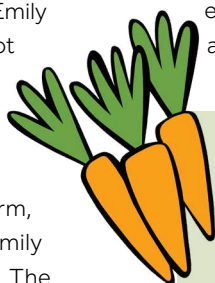
...it's not just about the food; it's about participating in a local system that values community, sustainability, and the hard work of a family dedicated to making a difference.

At Stonecipher Farm in scenic Maine, the land has undergone a remarkable transformation since its purchase in 2008 by Ian Jerolmack. What was once merely woods and a tired hay field has become a bustling center for organic food production. Ian, along with his wife Emily Goodchild, have built not just a farm, but a home for their family of five.

Ian and Emily are the life force behind the farm, fully sustaining their family through its operations. The couple is deeply committed to keeping the land agricultural and enriching their community with locally-produced food.

For those who enjoy the produce from Stonecipher Farm, it's not just about the food; it's about

participating in a local system that values community, sustainability, and the hard work of a family dedicated to making a difference. Through their labor and love, Ian and Emily are not only cultivating a brighter future for their children but are also enriching the food systems and agricultural economy of Maine.



SHOP THESE STONECIPHER FARM CROPS

fresh ginger, leeks,
scallions, beets, turnips,
rutabaga, salad mix



SHOP THESE SOUTH PAW FARM CROPS

onions, shallots, and squash (honey
bear, starry night, delicata, marmalada
kabocha, winter blush kabocha)

DECEMBER HOLIDAYS

Rosemont-Made
Cookie Boxes make a
delicious holiday gift

Preorder a
Rosemont-Made
Yule Log on page 13

Special this year!
Don't miss the holiday
stollen from Bread
& Friends

Find special holiday items such as Maine potatoes, brisket & Hanukkah coins in all our markets for the holiday.

SHOPPING LIST

PRODUCE

- ☐ Winter blush squash *local*
- ☐ Butternut Squash *local, organic*
- ☐ Navel Oranges
- ☐ Carrots *local, organic*
- ☐ Russet Potatoes *local, organic*
- ☐ Sweet Potatoes *local, organic*
- ☐ McIntosh Apples *local*
- ☐ Brussels Sprouts
- ☐ Cranberries *local*
- ☐ Honey Crisp Apples *local*
- ☐ Gold Potatoes *local, organic*
- ☐ Cara Cara Oranges
- ☐ Grapefruit
- ☐ Lemons
- ☐ Limes
- ☐ Hericort Vert Green Beans
- ☐ Clementines

Bottled by the same person who grew the grapes—a grower champagne!

WINES

Holiday Sparklings

R Dumont Champagne Brut

An elegant pale yellow sparkling wine from Epernay in France's Champagne region.

Acinum Prosecco

A smooth, crispy, extremely elegant palate with a long, fresh and tasty finish

Santa Tresa Sparkling Frappato

An organic, zesty, sparkling rosé from Sicily.



OFF THE SHELF

- ☐ Traditional and Gluten Free Stuffing Mixes
Olivia's
- ☐ Turkey Brine Kit
Urban Accents
- ☐ Pecan Halves & Pieces
American Nut Company
- ☐ All Purpose Flour
King Arthur Flour
- ☐ Whole Wheat Flour
Maine Grains, Skowhegan, ME
- ☐ Organic Pumpkin Puree
Farmer's Market
- ☐ Pure Bourbon Vanilla Extract
Dolan's Flavoring Company
- ☐ Chicken & Vegetable Broths
Cadia
- ☐ Cocktail Sauce
S&F
- ☐ Sizzle & Drizzle Olive Oil
Graza

IN THE FREEZER

- ☐ Broths *chicken, turkey, vegetable*
Rosemont-Made
- ☐ Vanilla Bean Ice Cream
Parlor Ice Cream Co., Biddeford
- ☐ Puff Pastry
DuFour Pastry Kitchen

IN THE COOLER

- ☐ Maple Sage Breakfast Sausage
Colvard & Company, Downeast, ME
- ☐ Rosemont-Made Dips
- ☐ Cream Cheese Bars
Organic Valley
- ☐ Heavy Cream Pint
Organic Valley
- ☐ Heavy Cream Pint
Organic Valley
- ☐ Whipped Cream
Oakhurst Dairy, Portland, ME
- ☐ Salted & Unsalted Butter
Kate's Butter, Arundel, ME
- ☐ Non-Alcoholic Sparkling Beverage, Assorted Flavors
Töst
- ☐ Tonic Water, Assorted Flavors
Fever Trees

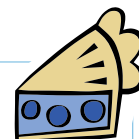
BRUNCH ITEMS

- ☐ Handcrafted Orange Juice
Natalie's
- ☐ Bagel - bag of 4
Union Bagel, Portland, ME
- ☐ Smoked Bacon
Bisson & Sons, Topsham, ME
- ☐ Organic Eggs
Sparrow Farm, Pittston, ME
- ☐ Cream Cheese
Silvery Moon Creamery, Westbrook, ME
- ☐ Smoked Atlantic Salmon
Ducktrap, Belfast, ME
- ☐ Pure Irish Butter
Kerry Gold
- ☐ Pickled Red Onions
La Cebolla Roja



Decorate your
holiday table! Seasonal
bouquets available
for preorder

PREORDER MENU



SPECIALTY MEATS

New England Poultry

Duck local, free range \$7.49/lb
Mainly Poultry, Warren, ME

Big Chicken local, free range \$5.99/lb
Mainly Poultry, Warren, ME

Turkey local, free range \$5.99/lb
Mainly Poultry, Warren, ME

Whole Quail 2 per pack \$19.99/pack
Cavendish Game Birds, Springfield VT

Goose pasture-raised market price
Black Earth Forest Farm Goose, Midcoast, ME

Maine Beef

Prime Rib 3 or 4 bone market price
Pineland Farms, New Gloucester, ME

Tenderloin Roast market price
Pineland Farms, New Gloucester, ME

Delmonico Roast market price
Pineland Farms, New Gloucester, ME

Maine Pork

Honey Glazed Spiral Half Ham \$11.99/lb
Maine Family Farms

Hardwood Smoked Old Fashioned Ham \$10.99/lb
Maine Family Farms

Loin Roast \$7.99/lb
L&P Bisson & Sons, Topsham, ME

Crown Roast \$16.99/lb
L&P Bisson & Sons, Topsham, ME

Maine Lamb

Boned and Rolled Leg \$15.99/lb
Stoneheart Farm, South Paris, ME

Leg Butterflied \$15.99/lb
Stoneheart Farm, South Paris, ME

Full Rack 8-9 bone \$29.99/lb
Stoneheart Farm, South Paris, ME

Please Note: a non-refundable deposit
is required for all meat preorders

FROM OUR BAKERY

Pastry

Maine Wild Blueberry Pie \$24.99

Holiday Cookie box \$14.99

Flourless Chocolate Torte \$16.99

Yule Log \$24.99

Vegetable Quiche \$17.99

Meat Quiche \$19.99

Breads

Pull-Apart Milk Buns 6 per pack \$8.00

Cinnamon Raisin Bread \$7.50

English Muffins 4 per pack \$5.00

Cinnamon Raisin English Muffins 4 per pack \$5.50

Challah Bread \$7.50

SPECIAL THIS YEAR!

Stollen \$38.00

Made by Bread
& Friends with
their house-milled
wheat flour

FROM OUR KITCHEN

Tourtière Pie serves 6 \$32.00

Herbed Pork Sausage Stuffing serves 4 \$18.99

Wild Rice Stuffed Squash vegan, serves 2 \$18.99

Mashed Potato serves 4 \$12.99

Gravy turkey or vegetarian, serves 6 \$9.99

Nanny's Sweet Potato Casserole serves 4 \$14.99

Preorder Online: www.rosemontmarket.com/holidays

Holiday Preorder Opens: **11/28**

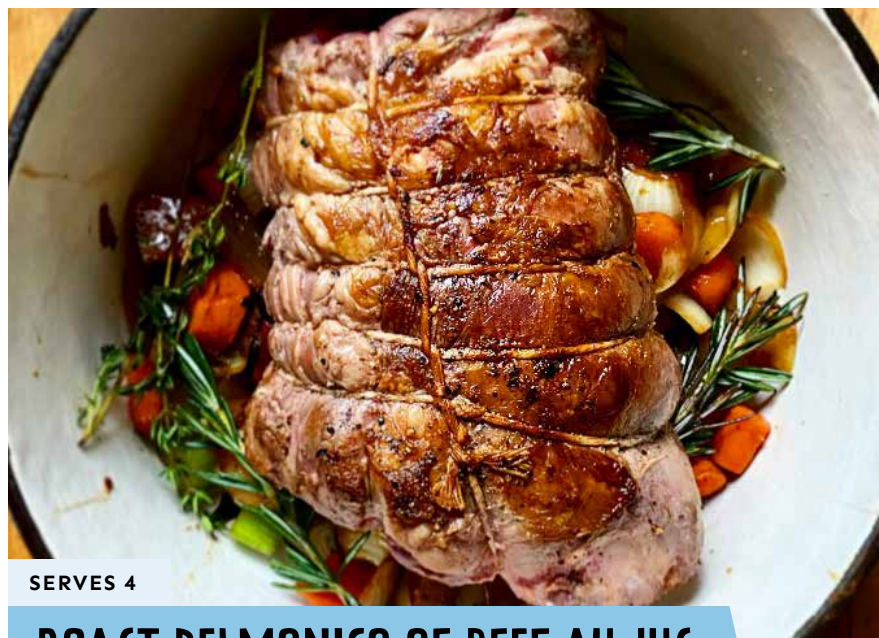
Holiday Preorder Closes: **12/20**

Preorder Pick-Up Days: **12/23 & 12/24**

Important
Dates!



Recipes created
by local Chef
Josh Berry



SERVES 4

ROAST DELMONICO OF BEEF AU JUS

- 2 ½ lb. Delmonico Roast from Pineland Farms
- 2 tablespoons olive oil
- 3 each carrots, medium chopped
- 3 each stalks celery, medium chopped
- 2 each onions, medium size, medium chopped
- 3 each cloves garlic, minced
- 4 sprigs thyme, fresh
- 2 sprigs rosemary, fresh
- ½ cup red wine
- 1 quart beef stock
- Season salt and freshly ground black pepper

1. Bring meat up to room temperature. If it has been in the refrigerator, let sit out for 30-40 minutes.
2. Truss the roast with butcher twine, season with salt and pepper.
3. Heat a Dutch oven (use a Dutch oven that will fit the roast and has a cover).
4. Sear the beef on all sides until good and golden brown. Remove from Dutch oven and place on a plate. At this point the roast will leak some of its natural juices, this is okay.

5. Preheat the oven to 375f degrees.
6. Add the carrots, celery, onion and garlic to the Dutch oven and caramelize.
7. Deglaze the vegetables with the wine and add the herbs.
8. Add the rib back to the Dutch oven atop the vegetables. Pour over any of the resting juices.
9. Place the top on the Dutch oven and put in the preheated oven.
10. Cook the roast for 40 minutes. Remove the Dutch oven from the oven and keep the cover on for an additional 15 min.
11. Remove the roast from the Dutch oven and keep in a warm place (not too hot as you do not want to keep cooking the meat).
12. Place the Dutch oven on a medium heat burner. Add the beef stock and reduce by half.
13. Strain out the vegetables and herb stems. Season to taste with salt and pepper.
14. Slice the beef and spoon over the au jus. Enjoy!



Roast Tenderloin of Beef with Applewood Smoked Bacon

SERVES 4

- 2 ½ pounds beef tenderloin from Pineland Farms, center cut, cleaned and trimmed
- 10 slices apple wood smoked bacon
- Season salt and freshly cracked black pepper
- 2-3 tablespoons extra virgin olive oil

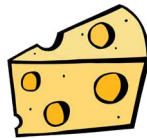
1. Lay the bacon out flat, overlapping slightly. Let sit at room temperature for 5-10 minutes. This will help the bacon "stretch" around the beef.
2. Place the beef loin a top of the bacon. Wrap the bacon around the loin and place seam side down on a baking tray.
3. Season the bacon wrapped beef loin with salt and black pepper.
4. Roast in a 350f oven for 25min.
5. Remove from the oven and let rest for 8-10 min before you slice.
6. Drizzle the extra virgin olive oil and adjust seasoning

CHEESE & CHARCUTERIE BOARD

CHEESE

- ☐ **Nancy's Hudson Valley Camembert**
Old Chatham Creamery
- ☐ **Blue Cheese**
Point Reyes Farmstead Cheese Co.
- ☐ **D'Affinois Cheese**
Fromager d'Affinois
- ☐ **Classic Gouda**
Beemster
- ☐ **Drunken Goat**
Mitica
- ☐ **Cabot Clothbound Cheddar**
Jasper Hill Farm
- ☐ **Champlain Triple Cream**
Champlain Valley Creamery
- ☐ **Classic Gruyere**
Le Gruyere Switzerland AOP
- ☐ **Humboldt Fog**
Cypress Grove
- ☐ **Delice de Bourgogne**
Fromagerie Lincet
- ☐ **Cheddar Prairie Breeze**
Milton Creamery

American Cheese Society 2023 Winners



CURED MEAT

- ☐ **Prosciutto Di Parma**
Pio Tosini
- ☐ **Golfetta Salame**
Golferia
- ☐ **Classic & Hot Salami**
Salt & Twine
- ☐ **Old Forest Salami**
Piller's

Pio Tosini says there are only four ingredients that go into this ham: Italian pork, salt, air & time.

ACCOUTREMENTS

- ☐ **Valencia Almonds** *herbs or truffle*
Mitica
- ☐ **Fig & Chili Fig Jam**
Divina
- ☐ **Cranberry Almond Crackers**
Maine Crisp
- ☐ **Savory Fig & Thyme Crackers**
Maine Crisp
- ☐ **Blueberry Walnut Crackers**
Maine Crisp
- ☐ **Mediterranean Olives** *assorted flavors*
Divina

Made with Maine buckwheat—naturally gluten free!



ROSEMONTMarket.com



**WE HOPE YOU HAD A WONDERFUL
THANKSGIVING CELEBRATION!**

To show our gratitude for your continued support, **enjoy \$5 off \$25**
at any Rosemont Market the week after the holiday.



V8>KSD

*For Use at all Rosemont Market & Bakery locations.
All coupons expire on 12/2/23. Coupons must be physically
presented to the cashier for a discount to be applied. Coupons
may not be reused. Non-transferable, not redeemable for
cash. May not be combined with other discounts.*