maine Local Meats Wine Cheese Fresh Pastries

ROSEMONT market & BAKERY

HOLIDAY PREORDER 2026

Season's Eatings!

Order your locally sourced holiday meal today!

Local

Our Maine Farmer & Supplier Stories

Thanksgiving & December Holiday Food & Wine Preorder Menus

Rosemont Recipes & Holiday Tips

OUR MARKETS

Brighton Avenue
580 Brighton Ave.
Portland, ME
207-774-8129

Yarmouth
96 Main Street
Yarmouth, ME
207-846-1234

Falmouth
231 US Route 1
Falmouth, ME
207-956-7997

Cape Elizabeth
537 Shore Road
Cape Elizabeth, ME
207-536-1768

Scarborough
246 U.S. Route 1
Scarborough, ME
207-885-0018

West End
40 Pine Street
Portland, ME
207-699-4181

@rosemontmarket
Rosemont Market

rosemontmarket.com

Questions? Email
hello@rosemontmarket.com

TIPS FROM THE TEAM

"Login to reorder last year's meal!"

—Finn, Marketing Manager



Your account

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Dear Neighbors,

It's a special time of year. The days are shorter, the air is cooler, and more meals are cooked at home. After the hustle of a sunny Maine summer, life slows down a bit, giving us room to reconnect and savor time with friends and family. For us, that means more time around the table, sharing good food, celebrating traditions, and enjoying the change of seasons.

The holidays are an important time for all of us, and an essential one for Maine farmers and producers. Thanks to families who work the land year-round, some for generations, you can put a holiday dinner on the table that is entirely grown and made in Maine. Build your meal around meat raised right here, from Tide Mill Farm, Caldwell Beef, Maine-ly Poultry, or Greaney's Farm. The result is a delicious, meaningful meal that directly supports the people who grow our food and who count on their communities to support them in return.

At Rosemont Market & Bakery, we are proud to be a Maine-first company. Sharing local food brings us together and makes our communities stronger. We are deeply grateful to everyone who produces food in our state, and to you for your support. We wish you a peaceful, delicious, and happy holiday season.

Warmly,

Mark Law, CEO



IMPORTANT DATES

Tuesday, 10/20
Thanksgiving Preorder Opens

Sunday, 11/22
Thanksgiving Preorder Closes

Tuesday, 11/24 & Wednesday, 11/25
Thanksgiving Preorder Pickup

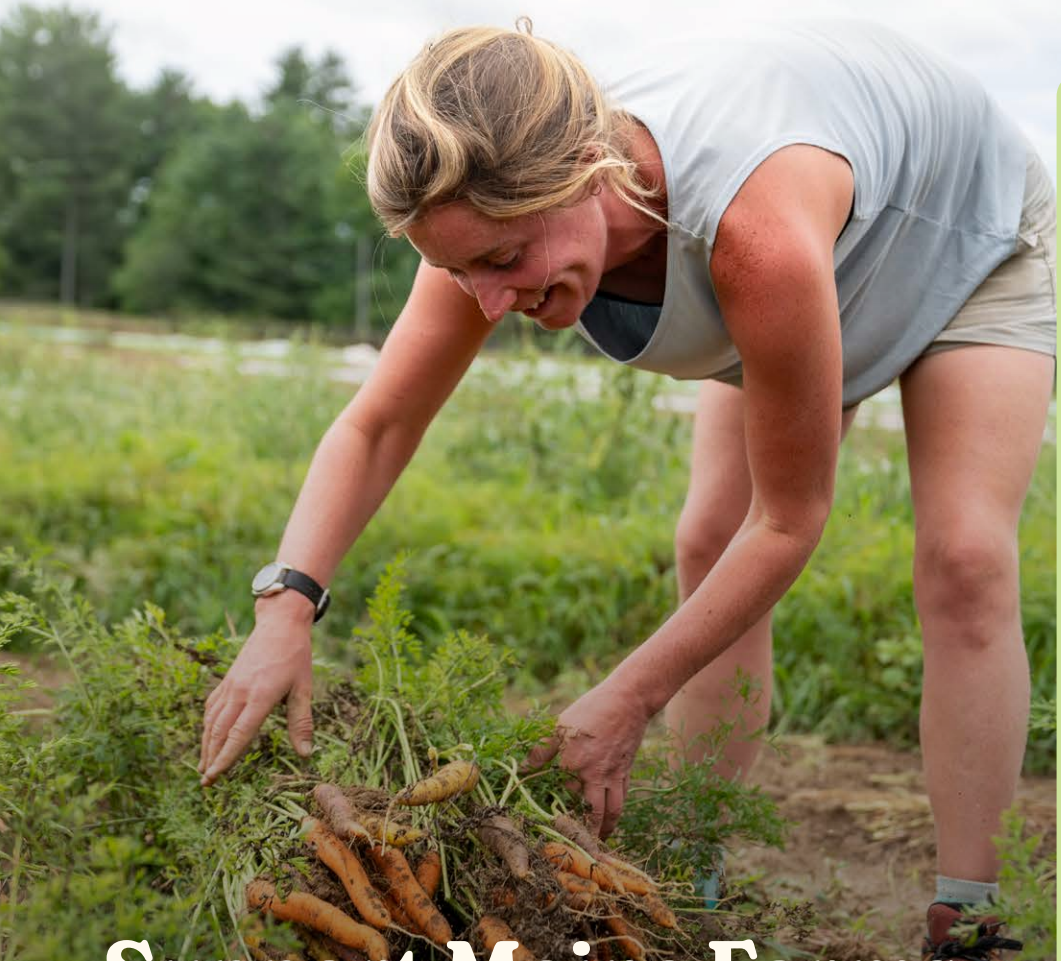
Wednesday, 11/25
December Holiday Preorder Opens

Monday, 12/21
December Holiday Preorder Closes

Wednesday, 12/23 & Thursday, 12/24
December Holiday Preorder Pickup

Preorder Today!
Bring local flavor to your holiday table.

preorders.rosemontmarket.com



Support Maine Farms this Holiday Season

When you shop local, you help strengthen Maine's economy, support real people on small farms, and ensure your food is fresh and seasonal. At Rosemont, over 60% of what you bring home comes from right here in Maine—meaning every meal helps your neighbors thrive.





Our Maine Holiday Partners

BONDESON FARM
New Sweden

BRACKETT'S ORCHARDS
Limington

BUMBLEROOT FARM
Windham

CRYSTAL SPRING FARM
Brunswick, ME

GORANSON FARM
Dresden

HALL BROOK FARM
Thorndike

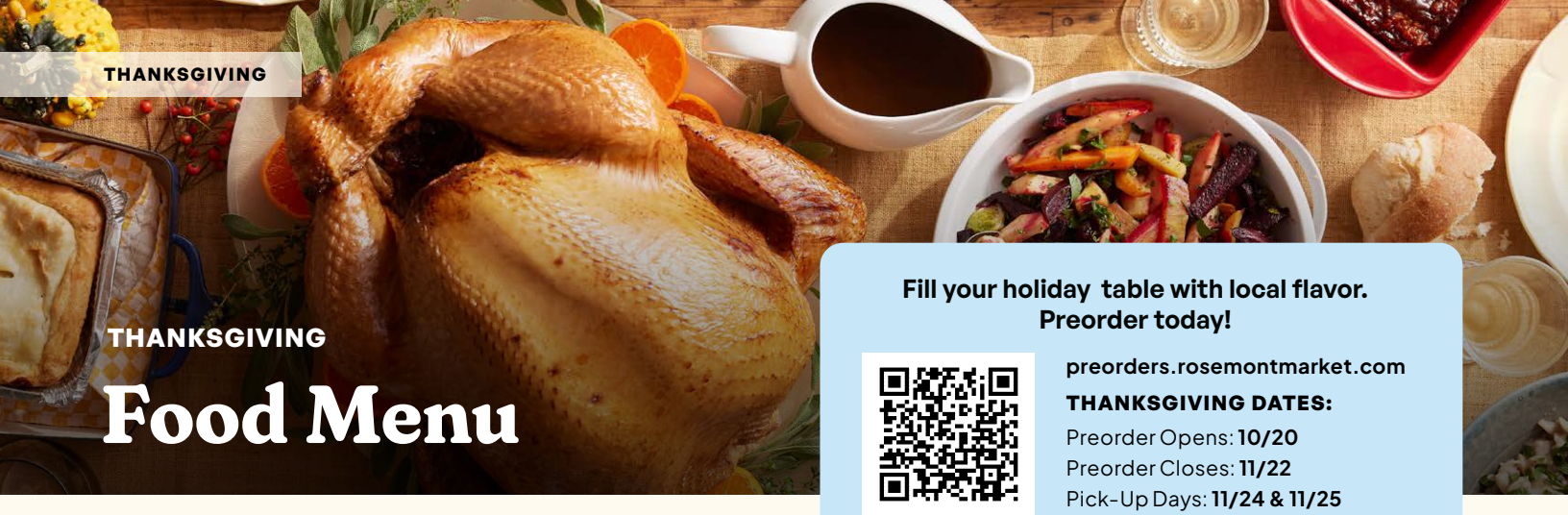
HARVEST TIDE FARM
Bowdoinham

MORNING DEW
Damariscotta

OLIVIA'S GARDEN
New Gloucester

STONECIPHER FARM
Bowdoinham

SUGAR HILL FARM
Columbia



THANKSGIVING

Food Menu

Fill your holiday table with local flavor. Preorder today!

preorders.rosemontmarket.com

THANKSGIVING DATES:

Preorder Opens: **10/20**
Preorder Closes: **11/22**
Pick-Up Days: **11/24 & 11/25**

TIP: Order early to get your perfect-sized bird!

Maine Poultry

TURKEY

Whole Turkey Free Range *10–21 lbs* **$6.99/lb**
Maine-ly Poultry, Warren, ME
Greaney's Turkey Farm, Mercer, ME

Whole Organic Turkey Free Range *9–22 lbs*... **$7.99/lb**
Tide Mill Farm, Edmunds, ME

Hotel Cut Turkey Free Range **$9.99/lb**
Greaney's Turkey Farm, Mercer, ME

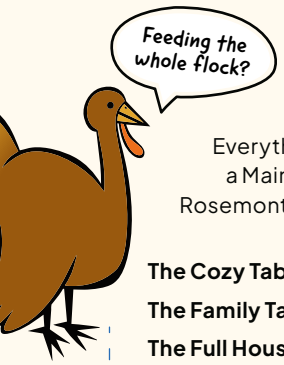
OTHER POULTRY

Maine-ly Poultry, Warren, ME

Chicken Free Range *6–8 lbs* **$6.99/lb**

Duck Free Range *6–8 lbs* **$8.99/lb**

Note: Poultry orders require a non-refundable $35 deposit



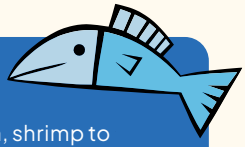
Meal Bundles

Everything you need for Thanksgiving dinner—a Maine-raised turkey to roast at home, plus Rosemont-made sides and pie—sized for your table.

The Cozy Table *serves 2–4* **$124**

The Family Table *serves 5–8* **$213**

The Full House *serves 9–12* **$296**



Preorder Seafood

From oysters to salmon, shrimp to crab, our seafood makes the holiday table feel a little more special.

From Our Bakery

PASTRY

Apple Crumb Pie *serves 8* **$19.99**

Pumpkin Pie *serves 8* **$19.99**

Pecan Pie *serves 8* **$19.99**

Blueberry Pie *serves 8* **$19.99**

Vegetable Quiche *serves 8* **$17.99**

BREADS

Pull-Apart Milk Buns *6 per pack* **$8.99**

Garlic Bread *serves 8–10* **$5.99**

Italian Loaf *serves 8–10* **$4.99**



Flowers

Jumbo Bouquet **$29.99**

From Our Kitchen

Pork Sausage Stuffing *serves 4–6* **$22.99**

Mashed Potatoes *serves 4* **$13.99**

Classic Gravy *serves 4–6* **$9.99**

Porcini Mushroom Gravy *serves 4–6* **$8.99**

Cranberry Sauce *serves 4–6* **$6.99**

Glazed Carrots *serves 4* **$13.99**

Harvest Jarvis Salad *serves 4–6* **$16.99**

Lasagna *serves 4* **$18.99**

Mac n' Cheese *serves 4–6* **$19.99**

Heat n' Eat Thanksgiving Dinner *serves 1* **$27.99**



THANKSGIVING

Wine Menu

TIPS FROM THE TEAM

"Pair to the table, not the turkey."



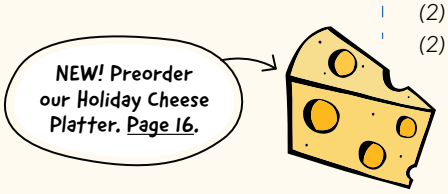
With a dozen flavors on the plate, skip the big, heavy reds. Bright, easygoing wines like Beaujolais and Pinot Noir get along with everything from cranberry sauce to stuffing. Plan on one bottle for every two guests. **—Kevin, Wine Buyer**

Standout Thanksgiving Picks

Domaine Dupeuble **Beaujolais Cuvée 1512**	$33.99
Grgich Hills **Zinfandel**	$37.99
Clos Cibonne **Rosé**	$34.99
Sesti **Rosé**	$25.99
Punta Crena Barbarossa **Rosé**	$37.99
Matthiasson Napa **Cabernet Sauvignon**	$89.99
Matthiasson Napa **Chardonnay**	$44.99
Domaine Ostertag **Riesling**	$36.99
Domaine Ostertag **Pinot Noir**	$36.99
Maison Tricon **Chablis**	$33.99
Robert Denogent **Mâcon Chardonnay "Les Sardines"**	$47.99

Thanksgiving Wine Preview Tasting

November 19, 4-6pm Sip, compare, and find the perfect bottles for your holiday table.



Party Packs

WINE BUNDLES

Wine for 2–4 people **$33**
(1) Domaine Dupeuble Beaujolais
(1) Julie Biet Sauvignon Blanc

Wine for 6–10 people **$99**
(2) Domaine Dupeuble Beaujolais
(2) Julie Biet Pinot Noir
(2) Julie Biet Sauvignon Blanc

Wine for 12+ people **$195**
(3) Domaine Dupeuble Beaujolais
(3) Julie Biet Pinot Noir
(3) Julie Biet Sauvignon Blanc
(3) Le Meurger Mâcon Chardonnay

6-PACKS

Julie Biet
Sauvignon Blanc **$85**

Julie Biet
Pinot Noir **$85**

Kermit Lynch
Cuvée Cyprès Côtes du Rhône **$85**

Le Meurger
Mâcon Chardonnay **$105**

Domaine Dupeuble
Beaujolais **$110**

Mixed Beaujolais **$125**
(2) Domaine Dupeuble Beaujolais
(2) Le Meurger Fleurie
(2) Le Meurger Moulin-à-Vent



Meet Our Turkey Farmers

Every Rosemont turkey comes from a farm we know and a farmer we trust. This year, we're proud to work with three Maine farms raising birds the right way, with room to roam and plenty of care.

Tide Mill Organic Farm

Edmunds, ME At around six weeks old, baby turkeys arrive at Tide Mill Organic Farm, where they grow to roam lush coastal fields and graze on fresh grass and organic grains. Farmers Aaron Bell and Carly DelSignore are a husband-and-wife team with a mission beyond the farm: nourishing food, sustainable land management, and a stronger agricultural economy for Washington County, Maine, and beyond.

TIPS FROM THE FARM

"Dry bird, crisp skin."

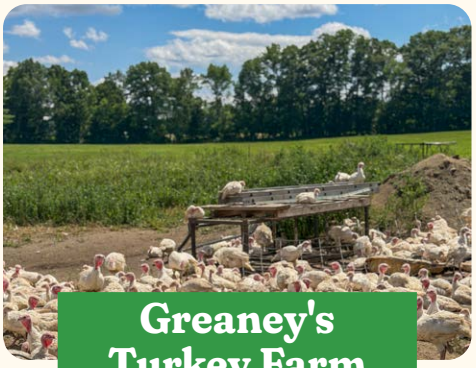


After you rinse your turkey, pat it dry and leave it uncovered in the fridge overnight. Dry skin is the secret to that crackly, golden finish. **—Aaron Bell, Tide Mill**

Aaron and Carly are focusing more of their time on chickens and family this year, so Tide Mill turkeys are available in limited quantities. Order early!

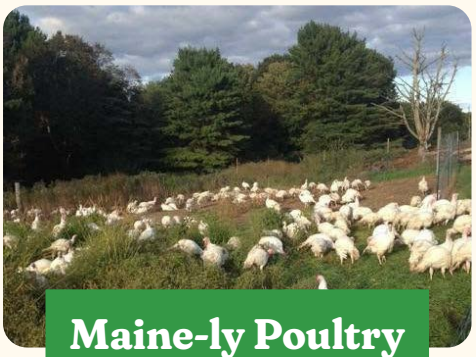
When it comes time for processing, the turkeys don't leave the farm, thereby avoiding the stressful ordeal of transportation. This not only constitutes a more humane treatment but also ensures that the resulting meat is low in stress hormones. This makes for a turkey product that is consistently tender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

Aaron and Carly are focusing more of their time on chickens and family this year, so Tide Mill turkeys are available in limited quantities. Order early!



Greaney's Turkey Farm

Mercer, ME New to Rosemont this year! Scott and Tracey Greaney are second-generation turkey farmers near Farmington, and the farm is a true family effort: their son Ben runs the on-farm processing, and their daughter-in-law Blake runs the farmstand, fondly known as the "Blakery." Their turkeys spend their days grazing on grass and playing in the big sand piles Scott built to keep them content. While not certified organic, Greaney's birds are raised without chemicals and processed the traditional way, right on the farm.

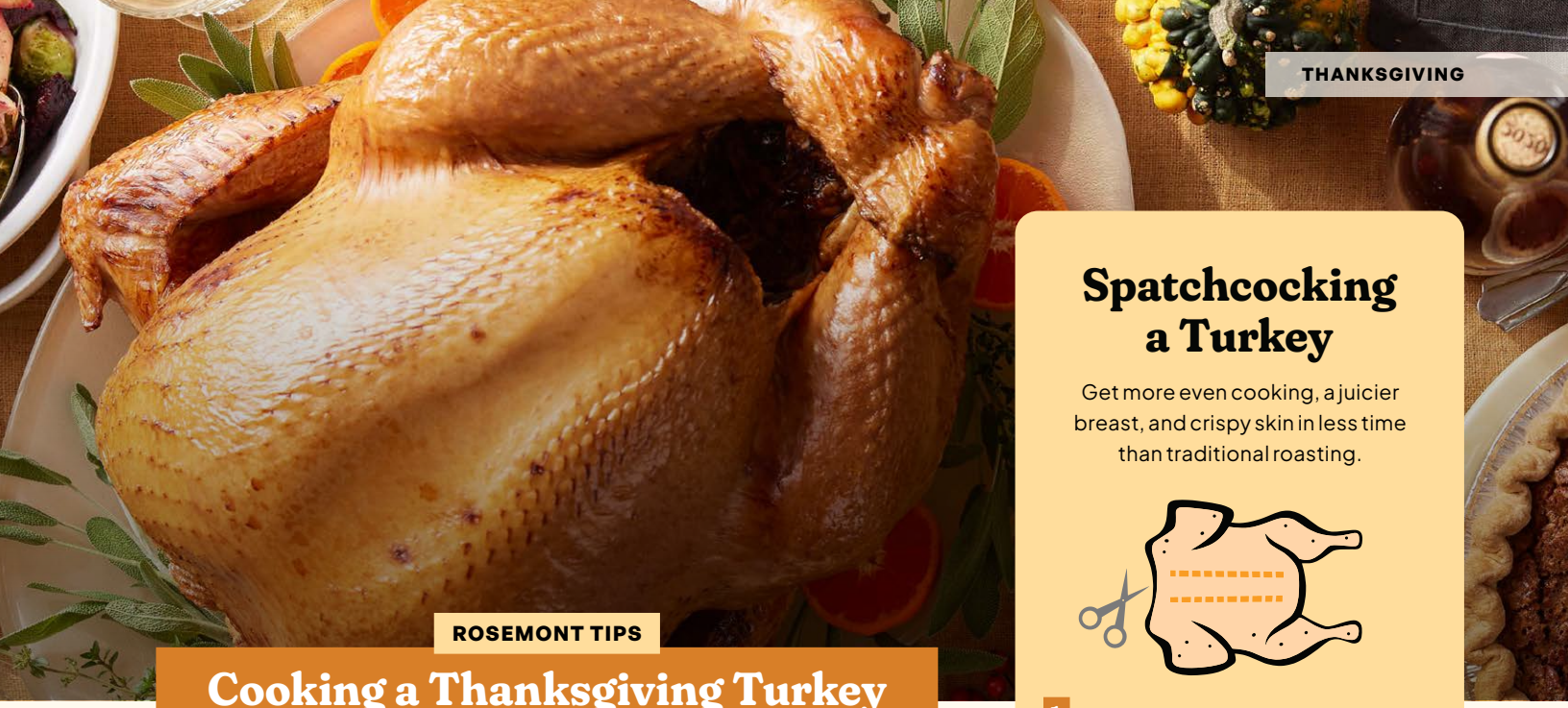


Maine-ly Poultry

Warren, ME John Barnstein has been raising fresh, local poultry on his family-run farm in Warren for over 35 years. His birds are free-range and raised on pasture, with no growth hormones, antibiotics, or steroids. As John likes to say, "All of my birds have smiles on their beaks." Maine-ly Poultry raises chickens year-round and turkeys just for the holiday season, and with deep roots in the Midcoast community, the farm has long been a trusted name for Maine families at Thanksgiving.

Preorder Your Maine-Raised Bird

Get a turkey from farms we know and trust.



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 turkeys. 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

FAQ: How do I know how much turkey to order?

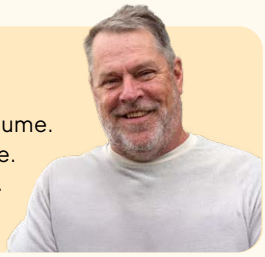
We recommend 1.5–2lbs of turkey per person for a full meal (and leftovers too!)

TIPS FROM THE TEAM

"Check early."

Pasture-raised birds cook faster than most recipes assume. Start checking an hour early, before you think it's done. You're looking for 165°F in the thickest part of the thigh.

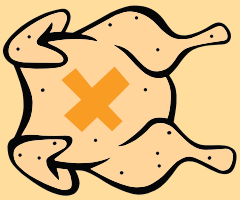
—John, Owner & Poultry Expert



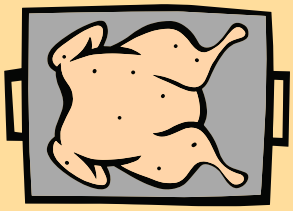
Spatchcocking a Turkey

Get more even cooking, a juicier breast, and crispy skin in less time than traditional roasting.

1 **Remove the Backbone:** Place the turkey breast-side down on a sturdy surface. Using kitchen shears, cut along both sides of the backbone from the tail to the neck to remove it. Set the backbone aside for stock or discard it.



2 **Flatten the Bird:** Flip the turkey over so it's breast-side up. Press down firmly on the breastbone with both hands to flatten the turkey, breaking the breastbone slightly to help it lay flat. You should hear a slight crack.



3 **Tuck the Wings:** Tuck the wing tips under the breast or secure them against the body to prevent burning. The turkey is now spatchcocked and ready for seasoning and roasting!



KNOW YOUR PRODUCE FARMER

Goranson Farm

Dresden, ME Goranson Farm is a certified organic family farm, now in its second and third generation, owned by Jan Goranson, Rob Johanson, and their sons Carl and Goran. Jan's parents, Everett and Geneva, grew potatoes on this land beginning in the 1960s, and since 1985 Jan and Rob have worked to keep the farm thriving and preserve the open space along Merrymeeting Bay.

Powered by solar energy, draft horses, and a dedicated crew, they grow a wide range of organic produce and make their famous wood-fired maple syrup.



BRING GORANSON FARM TO YOUR THANKSGIVING TABLE

sweet potatoes, starry night squash, carrots, russet potatoes, Kennebec potatoes (their heritage variety)

Powered by solar energy, draft horses, and a dedicated crew, they grow a wide range of organic produce and make their famous wood-fired maple syrup. This season we're carrying their sweet potatoes, sweet potato fingerlings, Starry Night squash, carrots, and 5 lb bags of russet and Kennebec potatoes. The Kennebec is the family's heritage variety, the one Jan's dad was known for.



KNOW YOUR SUPPLIER

Colvard & Co.

From classic bratwurst to inventive new flavors, there's something for traditionalists and adventurous cooks alike.

Ellsworth, ME Colvard & Co., founded in 2016 on the coast of Maine by Chef Carter Light, began as a side business selling restaurant-made sausages to local markets. Today, Colvard & Co has earned a loyal and growing customer base by handcrafting artisan sausages.

Using only the highest quality, all-natural ingredients, Colvard & Co sausages are free from artificial colors, fillers, and are gluten-free. Their dedication to old-world craftsmanship ensures that every sausage is made with care, delivering a consistently delicious product. From classic bratwurst to inventive new flavors, there's something for traditionalists and adventurous cooks alike.



Maple-Miso Roasted Vegetable Farro

by Trent Pheifer (@storeboughtisfine)

- 1 lb. Goranson Farm sweet potatoes
- 1 lb. Brussels sprouts
- 1 medium red onion
- 2 tbsp white miso
- 1½ tbsp maple syrup
- 1 tbsp apple cider vinegar
- ½ tsp crushed red pepper flakes...

Get the full recipe!



At Rosemont, over 60% of our sales come from Maine farmers and food producers.







SHOP SMALL. STRENGTHEN MAINE.

Small Business Saturday

Tucked behind the frenzy of Black Friday is the humble yet powerful Small Business Saturday: a day created to celebrate and support the independent businesses that keep our communities strong. What began in 2010 as a national movement has become a lasting reminder that where we spend our money matters.

When you choose to shop small, you're doing more than making a purchase—you're investing in your neighbors, your community, and the Maine economy. You're helping sustain the people, places, and traditions that make our state unique, from the family farms that grow our food to the small shops that bring it to your table.

> What began in 2010 as a national movement has become a lasting reminder that where we spend our money matters.

Shopping local fuels real relationships, creating a more resilient and connected community. At Rosemont, we know small choices add up—how buying a loaf of bread, a bottle of wine, or a bag of apples can have a lasting impact on Maine's local food system and the future we all share.



Meet Our Maine Producers

Explore our interactive map of Maine farms, fisheries, and producers, and get to know the people behind the good food on our shelves.

Three Reasons to Shop Local on Small Business Saturday

YOUR DOLLARS STAY CLOSE TO HOME

Shopping small keeps more money in Maine—supporting local jobs, families, and farms right here at home.

YOU STRENGTHEN OUR COMMUNITY

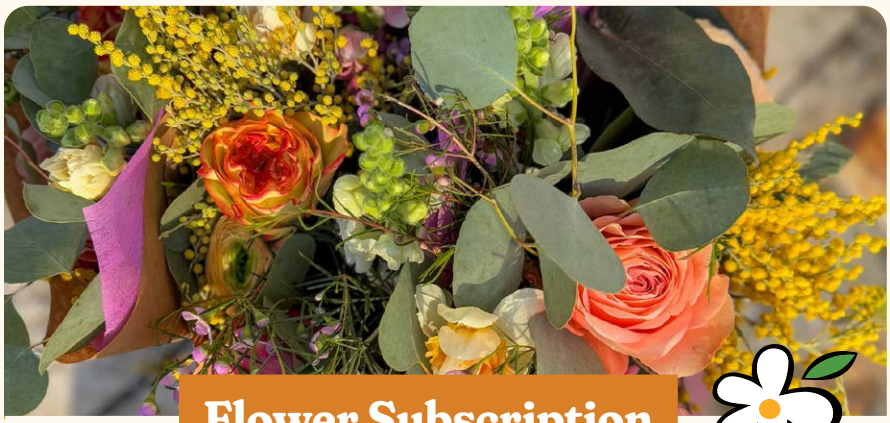
Every local purchase builds connections between neighbors, farmers, and makers—helping our communities thrive.

YOU GROW MAINE'S FOOD FUTURE

Choosing local supports the farms and producers shaping a more sustainable, resilient regional food system.



Rosemont's Holiday Gifting Guide



Flower Subscription

Enjoy bright bouquets all year long beginning in January 2027 with Rosemont's Year of Flower Bouquets. With this special offering, you'll receive 12 bouquets (one per month) for $16 a bouquet (normally $19.99).

- **12 months of bouquets**
- **Arranged by our expert in-house florists**
- **Easy pickup!**

Brighten someone's year (or your own)!

Preorder today to fill 2027 with fresh flowers!

Note: Preorder is open only during Christmas preorder.

Give Thanks, by the Pie

Looking for the perfect way to say 'thank you' to your clients?

Take 10% off 25 or more Rosemont-made pies.



Email catering@rosemontmarket.com by November 15.

Short on time? A Rosemont gift card is always in season.



Rosemont Gift Boxes

Scan to preorder gift boxes

LET US PACK IT FOR YOU

Three gift boxes filled with local favorites, packed by hand and ready to give.
Pick up at your market or ship anywhere in the U.S.



Pasta Night Gift Box

Everything for a cozy Italian-inspired dinner at home.



Maine Breakfast Box

A classic Maine morning, from first cup to last pancake.



Maine Favorites Box

Treats and keepsakes from makers we know.

Products are subject to change. Order by December 15th for Christmas arrival.

BUILD YOUR OWN BOX

Grab a Rosemont gift box at any market and fill it with whatever they love.
Start with their favorites from our shelves, then add something handmade.

For the Baker
Out of the Woods bread and bagel slicers





For the Table
Pretty Flours aprons, tea towels, and napkins





For the Maine Lover
Blue Butterfield calendars and *Maine Love Story*

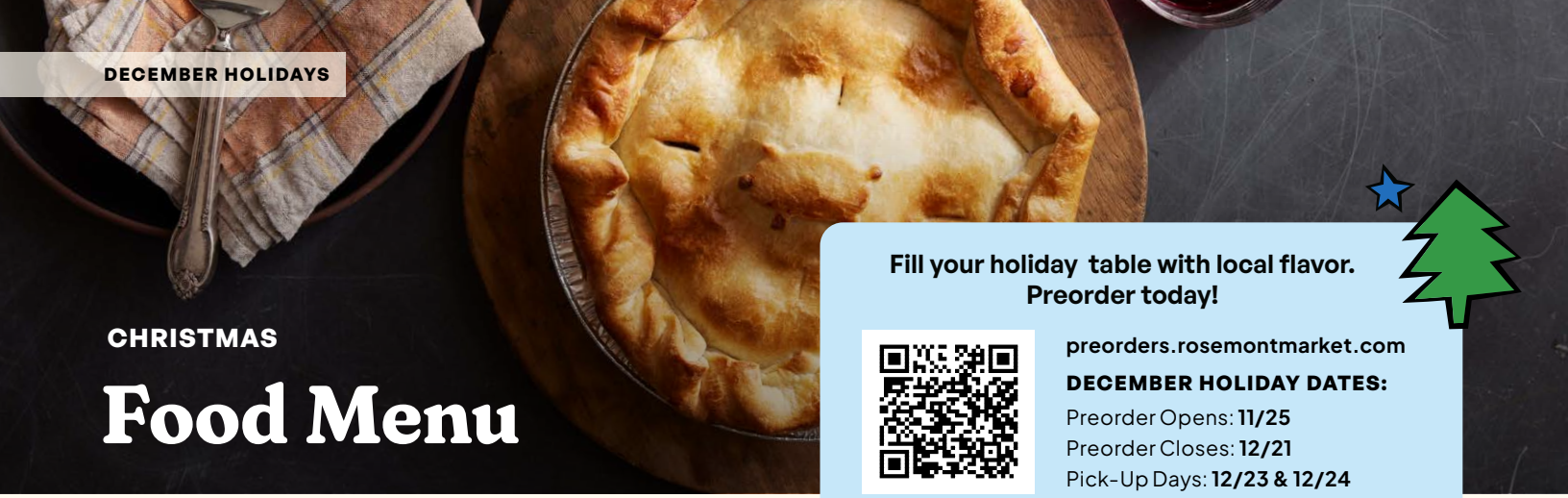
For the Cook
Olive wood spoons in four shapes



Finish it off with a Katharine Watson card to say it right.



All items sold separately in our markets.



CHRISTMAS

Food Menu

Fill your holiday table with local flavor. Preorder today!

preorders.rosemontmarket.com

DECEMBER HOLIDAY DATES:

Preorder Opens: **11/25**
Preorder Closes: **12/21**
Pick-Up Days: **12/23 & 12/24**

Specialty Meats

MAINE POULTRY

Maine-ly Poultry, Warren, ME

Duck Local, Free Range *6–8 lbs* **$8.99/lb**
Chicken Local, Free Range *6–8 lbs* **$6.99/lb**
Turkey Local, Free Range *16–22 lbs* **$6.99/lb**

MAINE BEEF

Pineland Farms, New Gloucester, ME & Caldwell Farm, Turner, ME

Prime Rib *3 or 4 bone* ..... **Market Price**
Tenderloin Roast *2–3 lbs* ..... **Market Price**

MAINE PORK

Maine Family Farms

Honey Glazed Spiral Half Ham, bone-in *8–12 lbs* **$10.99/lb**
Hardwood Smoked Old-Fashioned Ham, bone-in *8–12 lbs* **$9.99/lb**

L&P Bisson & Sons, Topsham, ME

Loin Roast *4–6 lbs* **$6.99/lb**

MAINE LAMB

Stoneheart Farms, South Paris, ME

Lamb Leg, Boned & Tied *4–5 lbs* **$20.99/lb**
Lamb Rack *2–4 lbs* **$29.99/lb**
Lamb Shoulder *3 lbs* **$22.99/lb**

Note: Weighted meat orders require a non-refundable $20 deposit

From Our Bakery

PASTRY

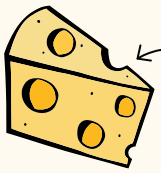
Flourless Chocolate Torte *serves 6–8* **$18.99**
Yule Log *serves 6–8* **$26.99**
Holiday Cookie Box *serves 8–10* **$16.99**
Tiramisu *serves 4–6* **$18.99**
Chocolate Cream Pie *serves 8* **$19.99**
Tourtière Pie *serves 8* **$19.99**
Chicken Pot Pie *serves 8* **$19.99**

BREADS

Pull-Apart Milk Buns *6 per pack* **$8.99**
Challah *serves 6–8* **$7.99**
Italian Loaf *serves 8–10* **$4.99**

From Our Kitchen

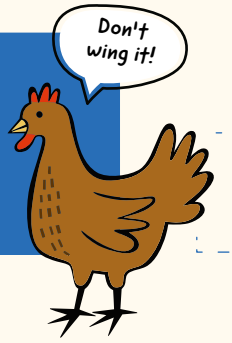
Lasagna *serves 4* **$18.99**
Mac n' Cheese *serves 4–6* **$19.99**
Mashed Potatoes *serves 4* **$13.99**
Glazed Carrots *serves 4* **$13.99**
Chicken Orzo Bake *serves 4–6* **$22.99**
Broccoli Cheddar Casserole *serves 4–6* **$20.99**



NEW! Preorder our Holiday Cheese Platter. Page 16.

Shop Meal Bundles

Whether you're feeding four or fourteen, our Rosemont-made meal bundles are sized so you don't have to do the math.



Flowers

Jumbo Bouquet **$29.99**



CHRISTMAS

Wine Menu

Party Packs

WINE BUNDLES

Wine for 2–4 people **$33**
(1) Domaine Dupeuble Beaujolais
(1) Julie Biet Sauvignon Blanc

Wine for 6–10 people **$99**
(2) Domaine Dupeuble Beaujolais
(2) Julie Biet Pinot Noir
(2) Julie Biet Sauvignon Blanc

Wine for 12+ people **$195**
(3) Domaine Dupeuble Beaujolais
(3) Julie Biet Pinot Noir
(3) Julie Biet Sauvignon Blanc
(3) Le Meurger Mâcon Chardonnay

6-PACKS

Julie Biet
Sauvignon Blanc **$85**

Julie Biet
Pinot Noir **$85**

Kermit Lynch
Cuvée Cyprès Côtes du Rhône **$85**

Le Meurger
Mâcon Chardonnay **$105**

Domaine Dupeuble
Beaujolais **$110**

Mixed Beaujolais **$125**
(2) Domaine Dupeuble Beaujolais
(2) Le Meurger Fleurie
(2) Le Meurger Moulin-à-Vent



Reach out to Kevin to create a custom holiday wine order!

kevinl@rosemontmarket.com

Champagne!



R Dumont
Champagne ..... *reg. $48.99* **sale: $39.99**

André Clouet
Grande Réserve ..... *reg. $68.99* **sale: $59.99**

José Michel
Special Club 2016 ..... *reg. $99.99* **sale: $79.99**

Peseval-Farge
Premier Cru 2009 ..... *reg. $159.99* **sale: $125.99**

Beyond Champagne

Château Martinolles
Blanquette de Limoux ..... *reg. $19.99* **sale: $16.99**

Sommariva
Prosecco Superiore Brut ..... *reg. $24.99* **sale: $20.99**

Punta Crena
Lumassina Frizzante ..... *reg. $30.99* **sale: $24.99**

There's More in the Cellar
Explore limited-time pricing on more hard-to-find bottles, from Beaujolais and Burgundy to Barolo.



HANUKKAH

Here's to Joy, Light, and Latkes

This festive season is marked by the warmth of community gatherings, where tables are abundantly set with Maine's finest offerings, from locally grown potatoes to the freshest, locally caught seafood. Holiday meals become a celebration of the region, a perfect opportunity to enhance the joy and culinary richness of the season with ingredients that reflect our commitment to quality and locality. While our holiday dishes aren't available for preorder, we're excited to offer all these exceptional ingredients and more at your neighborhood Rosemont, ready to bring the flavors of Maine to your table.



Traditional Latkes

4 medium potatoes, peeled
1 white onion, peeled and quartered
2 large eggs...

Get the full recipe and prep tips!

EVERYTHING YOU NEED FOR LATKE NIGHT

For the Latkes

- Bondeson Farm potatoes
- Green Meadow eggs
- Local onions

For the Top

- Oakhurst Dairy Sour Cream
- Dunstan's Smokehouse Lox
- Dunstan's Smokehouse Pastrami Lox
- Dunstan's Smokehouse Atlantic Salmon Pâté
- Applesauce using local Brackett Orchard's apples



KNOW YOUR POTATO FARMER

Bondeson Farm

New Sweden, ME Bondeson Farm honors their Swedish heritage and community by using crop rotation, hand-weeding, and organic fertilizers to maintain soil health, aiming to produce nutritious potatoes while preserving the land for future generations. The mission is simple: to honor the land and the farming heritage that built this community by cultivating crops in harmony with nature.

Sign up!

Want to learn more about your local food farmers and suppliers?

Sign up for our newsletter to hear from Maine farmers, find local products, and try recipes from our kitchen.



KNOW YOUR BEEF FARMER

Caldwell Family Farm

- 100% Maine-raised beef
- No hormones or antibiotics
- Exceptional flavor and quality

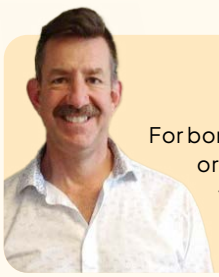
Turner, ME The Caldwell family has been raising beef in Turner for more than 65 years. Their Black Angus cattle are 100% Maine-raised, without hormones or antibiotics, and their approach is rooted in respect for the animals, the land, and the generations of knowledge that guide their work.

At Rosemont, we do our homework on the meat in our markets, tasting and testing to find the very best. Caldwell beef earned its place on our shelves for its bold flavor, buttery texture, and rich finish.

> Their approach is rooted in respect for the animals, the land, and the generations of knowledge that guide their work.

PREORDER THESE SPECIAL CALDWELL FARM CUTS

Rib Roast · Tenderloin



TIPS FROM THE TEAM

"Order like a butcher."

For bone-in prime rib, plan on one pound per person, or one rib for every two guests. For tenderloin, six to eight ounces each. Not sure? Ask us. We'd rather help than have you guess. **—Buck, Retail**

Order yours!

Holiday Roasting 101

1. **Season & Prep:** Generously salt your roast 1 to 24 hours ahead, and add fresh herbs like rosemary and garlic. Bring the meat to room temp before cooking for even roasting.
2. **Sear & Roast:** Start at high heat (425 to 450°F) for a crusty exterior, then lower the temperature and cook low and slow to your desired doneness. Use a meat thermometer for accuracy.
3. **Rest & Serve:** Let the roast rest for 15 to 30 minutes before carving to keep it juicy. Use the drippings to make a quick pan gravy for added flavor.



Roast Tenderloin of Beef with Bacon & Crispy Potato Pave

SERVES 4

- 2½ pounds beef tenderloin
- 10 slices applewood smoked bacon
- 3½ pounds potatoes
- ½ cup olive oil, duck or beef fat...

Find the full recipe from renowned local Chef Josh Berry



Holiday Cheese Platter

Skip the shopping list and let us build the board. Three cheeses everybody loves and all the fixings, ready to set out and share. Just set it out and pour yourself something good.

SERVES 4-6 · $39.99

Preorder Your Cheese Platter



Fromager d'Affinois
Double Crème Brie



Beemster Vlaskaas
Gouda, 5-Month



Prairie Breeze
Aged Sharp Cheddar

ACCOUTREMENTS Festive Cracker · Hot Honey · Fig Spread · Marcona Almonds

MORE FOR YOUR BOARD



Festive Frolic

Exclusive to Rosemont: Haymay's brie-style Frolic, wrapped in red peppercorn and rosemary. Soft and buttery with spice and pine, it tastes like the season.



Raclette

We bring this one in just for Christmas. Melt it over warm potatoes, pickles, and good bread for the coziest meal of winter.



Withersbrook Blue

A creamy blue from Jasper Hill, soaked in ice cider for a sweet, fruity finish. Rich, a little boozy, and made for the end of the meal.



KNOW YOUR CHEESEMAKER

Haymay Creamery

Farmington, ME Haymay Creamery is the work of Kate and Zack, partners in life and in cheese. They met in Vermont at 4am over a delivery of 100-pound milk cans: she was the cheesemaker waiting on the milk, he was the new farmhand bringing it. Kate spent a decade as Head Cheesemaker at Shelburne Farms, with Zack working the dairy nearby, learning that the deeper you go into one cheese, the bigger it gets.

After a leased farm and a big plan didn't pan out, the two stepped back, reset as a young family, and asked what they actually wanted from cheese. Kate and Zack came home to Western Maine to make small-batch cheese the way they wanted: sustainable for their family and supportive of farmers. Kate grew up there, swimming in the lakes, skiing the local mountain, and playing in the woods. Their farm in Farmington has rolling hills, a hidden pasture, and heritage apple trees, and their children, Hazel and Rowan, are growing up the same way.

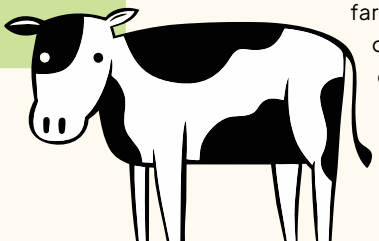
Kate and Zack came home to Western Maine to make small-batch cheese the way they wanted: sustainable for their family and supportive of farmers.

We're proud to be among the first to carry Haymay's handmade wheels, including Frolic, a creamy brie-style round, and Pudge, a gently funky washed rind. Their care for family, farmers, and the land comes through in every bite.

SHOP THESE HAYMAY CREAMERY CHEESES

Frolic · Pudge · Wally Everyday Eating Cheddar

Don't miss their **Festive Frolic**, only available at Rosemont



DID YOU KNOW?

Maine has lost a third of its dairy farms since 2020.

Help support our dairy farmers by filling your holiday with cheeses from local dairies.



TIPS FROM THE TEAM

"Cut it cold, serve it warm."

Slice cheese straight from the fridge, when it's firm and cuts clean. Then let it rest, loosely covered, for 30 to 60 minutes before guests arrive. Cold mutes flavor, so the rest lets a good cheese taste the way its maker meant. Your board looks and tastes better, and the work is done before the doorbell rings.

—Atticus, Cheese Buyer





Pop the Cork on the Season

Add sparkling wine to your preorder and we'll have it all ready together.

New Year's Eve

The ball drops at midnight, but the good wine should land well before that. Preorder now and toast the new year with two favorites from Nate & Sadie, who've spent a decade at Rosemont sniffing out the best bottles from small, family-owned producers.

ROBERT DENOGENT MACON-VILLAGES

Les Sardines

Les Sardines is a red herring. A low-intervention, natural take on the most prestigious of French Chardonnay, this wine has little in common with other Burgundies. It's the dropout who ditched pedigree for idiosyncrasy.

On the nose *Les Sardines* is a bit stupefying, and the first sip deepens the mystery. There's the earthiness of bloomy brie, prickly apple cider, some aroma that calls to mind ripe avocado. It's an intoxicating riddle. If Chardonnay is a classical overture, this wine takes that melody and interpolates it into a playful essay in Funk. Pick up *Les Sardines* if you want a conversational, possibly controversial, centerpiece to mull over with the wine-lovers at your holiday feast.



If Chardonnay is a classical overture, this wine takes that melody and interpolates it into a playful essay in Funk.

—Nate

PAIR WITH

Oysters with Mignonette

Delice de Bourgogne

Feast of Fishes



R. Dumont is Grower Champagne: made by the same family that farms the grapes, not blended from many growers like the big houses.

R. DUMONT

Champagne



Oh, the Holidays. Your family is getting cozy in their flannels and fleece and it seems like the whole world is urging you to snuggle down under the covers and rest…but what's that? Is your silk shirt from last month begging to be worn? Fear not, forgotten garment. The Holidays aren't just about comfort. They're also about PARTY.

This organic, hand harvested, green apple sparkler is lighter than air-all thanks to the incredibly knowledgeable Dumont family who has been making wine in the Southern Champagne region for over 200 years. Breezy fruitiness and slight creamy notes make this wine a permanent guest at my birthday, and one of Rosemont's best Champagnes.

Breezy fruitiness and slight creamy notes make this wine a permanent guest at my birthday, and one of Rosemont's best Champagnes.

—Sadie



Come Taste With Us

Uncork the holidays with us!

Don't miss these upcoming events.



NOV. 19

Thanksgiving Wine Preview Tasting

4-6pm Sip, compare, and find the perfect bottles for your holiday table.



DEC. 04

Holiday Local Vendor Fair

4-6pm Meet the makers, taste the local flavors of the season, and stock up on gifts for everyone on your list.



DEC. 11

Cellar Sale

4-6pm Dig through our cellar for special bottles at rare prices, just in time for holiday gifting and gatherings.



DEC. 18

Sparkling Wine & Oysters

4-6pm Bubbles and briny Maine oysters: the season's most festive pairing. Come sip, slurp, and celebrate.

TIPS FROM THE TEAM

" Aim for a sigh, not a pop."



Chill your bubbles for three hours in the fridge, or 30 minutes in a bucket of ice and water. To open, hold the cork still and slowly twist the bottle. You keep more bubbles in the glass, and the cork stays out of the ceiling. **—Kevin, Wine Buyer**



Sicilian Spritz Recipe

- 3 oz. Santa Tresa Sparkling Frappato
- 1 oz. Contratto Vermouth Bianco
- 1 oz. blood orange juice

Your holiday toast starts here. Get the recipe!

maine Local Meats Wine Cheese Fresh Pastries

ROSEMONT Market & BAKERY

THANK YOU FOR SHOPPING

LOCALLY

THIS HOLIDAY SEASON!

To show our gratitude for your continued support, enjoy

$5 OFF

your purchase of $25+ at any Rosemont Market during January 2027.

For Use at all Rosemont Market & Bakery locations. All coupons begin 1/1/2027 and expire 1/31/2027. 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.

V8>OQ1



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