

TENDERLOIN

STUFFED PORK

I think I ruined **Pork Tenderloin** for myself back in university. The local grocery store would sell it at a ridiculous price, I would always talk myself into it and then proceed to overcook it to dry oblivion. When it's done right, it's super moist and butterknife-tender and, like chicken breast, it's a great vehicle for a ton of preparations and flavours. At the store we stuff ours with a mixture that we have taken to calling the "meatfruit", it's more flavourful than it sounds, don't worry. We take our Sage and Onion Bread Stuffing and mix in dried apricots, raisins, it really brings the pork to life. We'll have them unstuffed as well. Rather than just toss it in an oven, I would recommend browning it in a pan first to give it some texture and eye appeal. **Reg. \$11.99/lb**

25% OFF

FRESH P.E.I. MUSSELS

I love, love, love everything about **Mussels**. They're easy to cook, satisfying to pick at and delicious to eat. They can be dressed up nearly any way, from throwing them in a Thai-style curry, a spicy tomato sauce (the Peperoncino from Louise Pretes is perfect here), or simply with garlic, white wine and Italian parsley. But the best part to me is getting a loaf of crusty bread and using it as a flavour sponge for all those leftover juices when you've eaten them all. The Blackbird bread is perfectly tailored for this! Perfect for an appetizer everybody can share! **Reg. \$7.99/2lb bag**

25% OFF

WHAT'S BAKING THIS WEEKEND?

Apple Crostata - Out of everything that our pastry chef, Brian, has brought to our counter, I think this is my absolute favourite. It's like an open-faced apple turnover on steroids. Slices of spiced apples in a really crisp and flaky pastry topped with a dollop of sweet mascarpone cheese and drizzled with caramel. It's basically a personal-sized galette. If you haven't tried before, this is a must-have. **Reg \$10.99 each**

Sevan's Berry Pavlovas - I had to do a double-take when I saw these in the counter last week, they were absolutely gorgeous, almost too pretty to eat. We make a meringue base, light and crisp on the outside, fluffy on the inside, then top it with a vanilla custard, and dress it with fresh berries. It's beautiful, simple, fresh, elegant, and did I mention beautiful? **Reg \$5.99 each**

Mixed Berry Custard Cake - Our custard cakes are to die for, one of the moistest cakes you will ever have. We load a butter cake with diced strawberries, blueberries, raspberries and apples. Halfway through baking, we poke holes in the cake and pour liquid custard over it, allowing it to soak in before giving it a second bake. We pile on a load of fresh berries and dress them with an apricot glaze once they're cooled. The resultant cake is moist and delicious beyond belief! One of my favourites from that we make. **Reg \$29.99 each**

ALL 25% OFF

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Fraktals Buttercrunch - A taste that is as synonymous with Christmas for me as time-honoured traditions like arguing with my siblings while we have our gift exchange or drinking too much egg nog on Christmas Eve and passing out on the couch. Made in Aurora, this locally produced chocolate is a great little gift or stocking stuffer that is perfect for any chocolate lover. It's like a chocolate-caramel bark studded with cashews. **Featured at: \$16.99 PACK**

Chocosol Coffee - I'll never forget the moment that we opened our first sample bag of this coffee, it was the richest smelling coffee that I've ever come across. I took the bag and just let it sit in my office, picking it up and smelling it nonstop over the next few days, just addicted to its enticing aroma. It also tastes pretty amazing too, a really bold medium dark roast. It's single origin, brought in from Oaxaca, organically grown, fair trade, stone ground, roasted in small batches and brought in fresh. **Featured at: \$16.99 BAG**

Aunt Sarah's Shortbread - I love our own shortbread, but these are pretty too die for as well! A shortbread cookie filled with milk chocolate with a dollop of caramel in the middle, available in raspberry as well. Beautifully packaged to give as a gift or to go home and enjoy for yourself. **Featured at: \$16.99 PACK**

ICE CREAM OF THE WEEK

We'll have a new flavour on this weekend that I'm head over heels for, our **Ferrero Rocher**. We start by making an ice cream with Nutella and then folding in toasted hazelnuts, dark chocolate shavings and *drumroll please* Ferrero Rocher. I'm a sucker for Nutella and all things hazelnut so this particularly appealed to me in terms of flavour, and the little bits of crushed Ferrero Rocher are texturally addictive. I thought this was an instant classic! **Ferrero Rocher Ice Cream: Reg. \$12.99/litre**

\$2.00 OFF

PICKEREL

LAKE ERIE

We had this on a couple weekends ago and it is back by popular demand. Sweet and mild, loved even by the biggest fish haters, this really shines when breaded or battered and fried to a crisp golden-brown. The father of my first girlfriend was an avid fisherman and he would go out in the morning, catch some, bring it back to the cottage and dredge it in the leftover bits of pancake batter we'd have from breakfast and pile it on a great platter and just serve it with lemon. Some of my fondest memories! **Reg. \$24.99/lb**

25% OFF

BUY ONE GET ONE FREE FUYU PERSIMMONS

As with many people, my first introduction to this brilliant orange fruit was when an older coworker convinced me to bite into an unripe Hachiya persimmon (the more elongated, pointed cousin of the Fuyu). My mouth was instantly dried, numb and filled with a horrid bitter taste. I filed them away under the "foods I hate" category alongside olives. Fast forward a few years and I bring these home by the case and look forward to them every fall. We are featuring the Fuyu ones, so whether you enjoy them unripe and crisp or soft and jammy, **Buy One Get One Free.**

\$2.99 EACH

WHAT'S FOR LUNCH?

We are taking one of our biggest hits from our outside BBQ and serving it at our café this weekend, our **Wagyu Smoked Brisket Sandwich**. We dress these gloriously-marbled briskets up, seasoning them with salt, pepper, paprika and garlic, and smoke them for twelve hours until they are 'jiggly' to the touch. They are moist beyond belief with the most impressive, rich beefy flavour that Wagyu is known for. We serve it on a brioche roll with a little drizzle of our Jack Daniels BBQ Sauce, served alongside Cathy's coleslaw and a delicious pickle. **Available Friday November 20th only, starting at 11:00 am. Featured at: \$20.00 COMBO**

SWEET CELEBRATION GRAPES

We are nearing the end of the California grape season before we transition to the South American crop. With a lot of fruits the end of the season is where we see some not-so-nice product that doesn't belong on our shelves, but that's not the case with grapes that grow sweeter and sweeter the longer they are on the vine. These crunchy **seedless red grapes** are beautiful, and a great buy this week, probably the best we will see for a few months. **Featured at: \$2.99 POUND**

PIZZA PIZZAZ

We'll be doing a take on our super popular **Mushroom and Truffle Pizza** this weekend. I was at the market on Monday and got my hands on a ton of wild mushrooms (porcini, hen-of-the-woods, shiitake). So we'll take all that forresty goodness and place it on a pizza with creamy bechamel sauce, Italian parsley and a drizzle of truffle oil to finish. It's luxuriously creamy, rich and earthy, and amazingly "can't miss". **Featured at:**

Mushroom and Truffle Pizza By The Slice \$4.99 each

Mushroom and Truffle Take & Bake Pizza \$12.99 each

AMBIYAN SAMOSAS

We are supporting our good friends at **Ambiyani** on Main Street Unionville, home of some of my favourite Indian food, by featuring their homemade **Samosas**. Available in either chicken or vegetable, mild and spicy for either. **Featured at: TWO for... \$4.99 /TWO**

CHEESE, PLEASE!

We'll have on one of the best French Canadian cheeses this week, **Riopelle de l'Isle**, coming from Ile-aux-Grues (Goose Island), a small island in the St. Lawrence River with a population of only 156 people. They raise cows without the use of chemicals and pesticides and produce this amazingly rich, soft cheese. It has a very woody flavour, reminiscent of hazelnuts and mushrooms. Enjoy with a glass of red Burgundy. **Featured at: \$6.99 100G**

OUTDOOR FLORAL

Our sidewalk is full with everything you'll need to make your home **Christmas** ready! You'll find lots of materials (greenery, branches, berries and birch) for all you do-it-yourselfers, and a huge selection of pre-made urns and patio pots in an array of sizes and styles to suit your decor.

WHAT'S AT THE DELI?

First up, our **Cream of Tomato Soup**. This soup is exceedingly simple. When I'm sick, I love to take it home and jack it up with some hot sauce to clear my sinuses, but also just served alongside grilled cheese it's brought to another stratosphere. It's not too creamy by any stretch of the imagination, just a little bit to give it some body and make it comforting. **Reg. \$8.99/900ml**

From our salad bar we will have a long time VG classic, our **Napa Salad**. Local napa cabbage tossed with sesame seeds, slivered almonds and crispy chow mein noodles in a sweet sesame dressing. **Reg. \$1.49/100g**

Next up will be our **Beef Bourguignon**, the hearty French classic. Tender beef simmered in beef stock and red wine with carrots, mushrooms and pearl onions. **Reg. \$14.99/500g**

Next we'll be slicing up our **Roast Beef**, the one at the deli. These are made in-house and are nitrate-free. We just take a piece of the inside round, season it with salt, pepper and a touch of garlic and slow cook it to a gloriously pink medium-rare. **Reg. \$5.99/100g**

Our sous vide of the week will be a **Chipotle Chicken Supreme**. A pan-seared chicken breast in a spicy and smoky chipotle mango BBQ sauce made from the delicious Haden mangoes we had on feature last week. **Reg. \$5.99/100g**

Our **Champagne Mango Dressing** is light and refreshing, a perfect match with our freshly packed spring mix. **Reg. \$7.99/250ml**

The **Frisée aux Lardons** might be my favourite of the salads we make. We take frisée, the bougiest of all the lettuces, and put it in a creamy dressing with thickcut smoked bacon, grape tomatoes and a pair of poached eggs. Once the yolks are folded open, they mix in with the dressing, just really giving it a rich flavour that pairs beautifully with the salty, smoky bacon. It's really to die for. **Reg. \$16.99/container**

ALL 25% OFF

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING, SUNDAY NOVEMBER 22

**STORE HOURS: MONDAY - FRIDAY 9:00 AM - 7:00 PM
SATURDAY & SUNDAY 9:00 AM - 6:00 PM**

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