

HAPPY LUNAR NEW YEAR

KUNG HEI FAT CHOI

It should come as news to absolutely nobody that Markham is home to a massive Chinese population, which in my opinion is the coolest thing Markham has going for it as it gives our community a lot of flavour and cultural depth. A lot of the success of our business is owed to the East Asian people, both the staff at the store and the customers, who have embraced our family business. To all of you celebrating the holiday, we wish you a Happy New Year and a year full of health and prosperity.

SUPER COLOSSAL SHRIMP

These are not your typical appetizer **Shrimp**, definitely not meant to dangle from a martini glass in a shrimp cocktail. These will topple your martini glass over like Fred Flintstone's car after he picks up his ribs! To give you a point of reference, most shrimp that we see labelled 'jumbo' are between 16 to 30 shrimp in a pound, where these are between 6 to 8 to a pound, comparable to lobster tails in texture and sweetness than they would be to a normal, bite-size shrimp. Probably would recommend two per person if you're using them as an appetizer or four each as an entrée. As for cooking them, I would recommend marinating them as you prefer (a chili lime marinade is killer or you could go with soy sauce, ginger, garlic and sesame oil) and then either grilling or broiling them with the shell on, which will give you a charred flavour while keeping them from overcooking and going rubbery. Reg. \$29.99/lb

25% OFF

VILLAGE CREAMERY'S ICE CREAM OF THE WEEK!

We wanted to pick out an ice cream that would be a hit for Lunar New Year but were kind of stumped as there are so many options to choose from. Nearly every Chinese customer leaves our store with either a tub of our ice cream or a Jelly Roll in their cart. So we ended up deciding on a flavour we haven't featured in a while, our **Raspberry Matcha Jelly Roll Ice Cream**. We take a matcha ice cream and then add in fresh raspberries and bits of our Jelly Roll sponge.

Raspberry Matcha Jelly Roll Ice Cream
Reg. \$12.99/L

\$2.00 OFF

JUMBO CANTALOUPE

BUY ONE GET ONE FREE

Normally I never ever feature **Cantaloupes**, or any melons for that matter, outside of the California season, but these not only tasted exceptional, they are also at a steal of a price. These are jumbo, juicy and sweet.

\$4.99 EACH

CHEESE, PLEASE!

This week we have one of our most decadent and romantic French cheeses, a delicious **Truffle Brie**. A buttery wheel of Brie de Meaux is carefully deconstructed and stuffed with a thick layer of creamy, black truffle-studded mascarpone to create a delectable, three-layer sandwich of rich, silky cheese. Bursting with truffle flavor in every mouthful, its fudgy, speckled center is as good-looking as it is delicious. Enjoy with a bottle of champagne. Featured at:

\$9.99 100G

WHAT'S BAKING FOR LUNAR NEW YEAR?

Mango Tiramisu - Our bakery is a destination for our Chinese customers who come mainly for one of two things, our Jelly Rolls and our Mango Cheesecakes. Both are huge hits because they're not overly sweet, as Chinese desserts are geared towards lighter, creamier preparations with fresh fruit. With this in mind we wanted to feature a new creation that would scratch that itch, so we are making these delicious tiramisu cakes. We soak vanilla sponge in a mango Malibu rum then layer it with mascarpone cheese and mango jelly before topping it with fresh slices of Palmer mango (the really, really good mangos) and surrounding it with ladyfingers. Reg. \$32.99 each

Raspberry Mousse Cakes - I love our mousse cakes, they are so light and fluffy in texture with vibrant flavour. This cake is made with layers of chocolate sponge and our raspberry mousse. Small: Reg. \$32.99 each

Red Velvet Cupcakes - Lunar New Year is an excuse for anything and everything red! We will have our insanely tasty red velvet cupcakes this week. Red velvet cake filled with chocolate ganache, topped with our cream cheese icing and garnished with gold flake. Reg. \$3.99 each

ALL 25% OFF

Also, they are not on sale but I wanted to highlight the **Lychee Macarons** that we've brought in for Lunar New Year. They come but once a year and have the most incredible flavour. Definitely recommend picking a few up.

HONEY GARLIC SAUSAGES

Our sausage of the week is our tried-and-true **Honey Garlic Sausage**. It's coarsely-ground pork with a bright sweetness and a lingering mellow garlic note. Sausages always shine on the grill but if your grill is snowed in like mine is, I just pop these in a 400°F oven and roast for 30 minutes, flipping them halfway. They come up juicy as can be with a caramelized finish. Reg. \$6.99/lb

25% OFF

MENNONITE CHICKENS

Succulent white and dark meat, perfectly crisp skin, an abundance of leftovers, no real prep work - a roast chicken dinner has a lot going for it and will forever be one of my favourite meals, especially in the winter months. Not all chickens are made equally and, these **Mennonite Chickens** are the crème de la crème of poultry. These birds are totally free-range and are grass-fed, both which transform chicken from a tasteless protein to a meal fit for a king. They're also pretty huge which means you'll have delicious leftovers for soup, sandwiches or whatever your heart desires. I do mine in a cast iron skillet with loads of veggies (potatoes, celery, carrots) underneath get cooked in the delicious rendered chicken fat and that soak up all the juices. For cooking these, I recommend starting them at 450°F for fifteen minutes, which gives you that gorgeous crisp skin, and then I drop the temperature to 350°F and cook for twenty minutes per pound. These birds usually arrive Thursday afternoon, and are sure worth the wait. Reg. \$5.99/lb

25% OFF

WHAT'S AT THE CAFE?

For our Friday lunch this week we wanted to do something for Lunar New Year and were going to try something traditional, but ended up choosing **Lemon Chicken with Fried Rice**. Yes, I'm aware this is the most North American-ized Chinese food possible but A) Kulam does an amazing job with it, makes the lightest, most crispy batter for the chicken and then tosses it in a zesty, tangy sauce made from hand-squeezed lemons, and B) it's Evan's

favourite meal in the world. So yes, it may not be traditional, but it's damn good and many notches better than your typical takeout. Available Friday January 28th only, starting at 11:00 am while quantities last. Featured at: \$17.00 COMBO

WHAT'S AT THE DELI?

First up, our **Cream of Roasted Pepper & Tomato Soup**. Roasted peppers and tomatoes simmered in homemade chicken stock with carrots, onions and celery, finished with a little cream for some body. Super simple and delicious, begging to be enjoyed with a grilled cheese for a quick and easy lunch. Reg. \$9.99/900ml

One of our signature salads, our **Napa Slaw**. Crisp local napa cabbage tossed in a sweet soy dressing with crispy noodles, slivered almonds and sesame seeds. One of Evan's favourites. Reg. \$1.99/100g

The people have spoken. Apparently we haven't made our **Sweet & Sour Pork with Basmati Rice** in a few weeks and people have been asking for it. We dredge lean pork loin and fry it up until it's nice and crispy and serve it in a homemade sweet and sour sauce with rice. Reg. \$14.99/container

Chinese Five Spice is a super versatile spice mix of cinnamon, fennel, star anise, cloves and ginger. In the Western world, cinnamon is usually used in sweet preparations, but in many cuisines it's used in savoury dishes to great effect, so we wanted to showcase it with one of our favourite fish, European seabass. I guess you could call it an East meets West **Five Spice Crusted Branzino Fillet**. Seabass is usually served whole, and while it's delicious, it can often have many bones. So we've filleted it and picked out the bones, so you can enjoy these deliciously seasoned fillets without the hassle. Reg. \$5.99/100g

Our sous vide of the week is our **Chicken Breast in Porcini Mushroom Sauce**. A pan-seared chicken breast in a deliciously luxurious sauce with wild Italian mushrooms. Just pop the bag into a pot of boiling water and cut it open after ten minutes. I would serve over rice to soak up that yummy sauce. Reg. \$5.99/100g

ALL 25% OFF

VALENTINES DAY DINNER IS SERVED

Thinking ahead to Valentine's Day? Chef Kulam has curated a spectacular Valentine's Day Dinner for 2 which will be sure to impress that special someone in your life. The menu is now available on our website, check it out and give Chef Kulam a call to reserve yours. ♥

AISLE FOUR

Daily Dumpling Wontons - Several years ago I was a little under the weather and my girlfriend at the time took me to the cutest little Shanghaiese dumpling shop around the corner from her place. Very minimalist aesthetic, just a communal table with several red lanterns hanging. Great vibes. We ordered some Shrimp, Pork and Chive dumplings in soup to nurse me back to health. In a single slurp I realized that these were undoubtedly the best dumplings I'd ever had and that we should carry them at the store. We are featuring four flavours this week: **Shrimp, Pork & Chive** (my fave), **Beef & Celery, Chicken, Corn Leek & Squash** and **Shrimp, Pork & Shiitake**. These come frozen and just need to be steamed to serve. Featured at: \$15.99 PACKAGE

We also carry the **Daily Dumpling Wontons Sauces** to serve with them: **Szechuan Chili Oil, Shanghai Peanut Sauce** (my fave) and **Ginger Soy Sauce**.

Terre Nobile Black Truffle Sauce - Truffle Sauce AKA Tartufata is essentially a truffle pesto. It's versatile and appetizing, ready-to-use, simple, and perfect to accompany appetizers, finger food, first courses, and meat, specifically chicken and fish. It's massively popular with our Chinese clientele who often buy it by the case, which I always find curious as I don't really associate truffles with East Asian cuisine. It's used to add some depth, luxury and umami flavour to stir-fry dishes and a lot of seafood preparations. Featured at: \$18.99 JAR

Greaves Apricot Jam - Another item that is beloved by our Chinese clientele, this local apricot jam is a staple for many and is the gold standard of jams, in my opinion. Toast is the obvious application here, especially if you are picking up a loaf of the ultra-luxurious Shokupan bread, this is killer on it! I also love it with pork, specifically our stuffed pork tenderloin. Take it out ten minutes before it's done roasting, liberally brush it with this jam and it will give you an amazing flavour and a sexy, caramelized finish that will push your dish over the top. Featured at: \$4.99 EACH

Speaking of **Shokupan**, we'll be receiving a large delivery this week for you to enjoy.

LUNAR NEW YEAR MUST HAVES

For all of you that celebrate Lunar New Year we have **Money Trees** and **Bonsai Trees**, **Pussy Willow** and **Forsythia Branches**. We also have a selection of **Orchids** in two sizes, and a sea of **Yellow Mums** to choose from. Our floral team is preparing beautiful custom arrangements with Lunar New Year-inspired ornaments for gift giving, and all of your celebration needs. You'll also find lots of **one-of-a-kind fruit baskets**. If you are in need of something specific, please give us a call and we will be happy to help. We will also have our famous **Mixed Berry Jelly Rolls** in abundance, along with a few extra surprises you'll be sure to enjoy.

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY JANUARY 30

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

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