

# HAPPY MOTHER'S DAY!

One of the busiest weekends at the store every year. I was having coffee with my dad last week and he remarked that over the years Mother's Day has become a busier weekend than Easter. I was initially shocked but I guess that not everybody celebrates Easter, but everybody is born with a mom.

As somebody who grew up with a mom who showed me unwavering support and love and who I must admit spoiled me, I believe this weekend is a great opportunity to pay back that incalculable debt that I owe my amazing mother (and technically, my boss). We've curated specials so that you can pamper and spoil and indulge not only your mother, but any wonderful women you may have in your life.

## ATLANTIC HALIBUT

When I think of the perfect fish for the grill, the first one I think about is...well, probably swordfish or tuna, but halibut is 100% up there, too! It's mild and sweet on its own and only benefits from some charbroiled deliciousness. I usually liberally season with the Lemon Herb Rub from David's and grill over high heat with the lid closed until the flesh is opaque in the center, about 6-8 minutes depending on the size, turning once. If you nail it, you (and potentially the mom you're cooking for) are in for a treat. **20% OFF** Reg. \$39.99/lb

## SALMON NEPTUNES

If there's one thing that Gary loves to make, it's people angry, but he also loves whipping up Salmon Neptunes, the perfect treat for Mother's Day. We cut a pocket in a salmon fillet and stuff it with a homemade lemon & dill bread stuffing with baby shrimps and crabs mixed in. I would recommend seasoning simply with a sprinkle of salt and pepper and then roasting in a 425F oven for 15-18 minutes.

## CATHY'S VEAL SAUSAGES

We usually resurrect these delicious sausages that we would make at our old location just once a year for Cathy's birthday, as they are her favourite, but I figured Mother's Day is just as great an opportunity. We make these with finely-ground provimi veal and delicately season it with thyme, lemon zest, salt, pepper and a flourish of garlic. Super tasty, no wonder these are Cathy's faves! **25% OFF** Reg. \$19.99/lb

## SUNDRIED TOMATO CHICKEN BURGERS

This year I suggested our whole family get Jays tickets and go to the game on Mother's Day. Cathy was less than enthusiastic with this plan, all she wants is for all of us to get together for a meal, and as it's May, that is usually synonymous with BBQ. Cathy's go-to on the grill is chicken burgers, and we've crafted a special burger for a special lady. If you've had our chicken burgers before, you're undoubtedly familiar with how succulent and juicy they are. These are the same except we season them with a homemade sundried tomato pesto made with roasted red peppers, toasted almonds, handfuls and handfuls of freshly grated parm, rosemary and lemon. You get that rich, tomato-y, earthy sweetness, with some zesty garlic notes and a brightness from all the lemon. I would suggest serving on a Blackbird bun with goat cheese and arugula. Featured at: **\$9.99 /LB**

## PROSCIUTTO WRAPPED ASPARAGUS BUNDLES

We got our first batch of local asparagus in this week and wanted to celebrate by featuring the perfect appie for a Mother's Day feast. We bundle steamed asparagus with slices of Niagara prosciutto, at a stupid price. Available at the deli. **\$9.99 /FOR 4** Featured at: **4 BUNDLES FOR...**

## CHARCUTEZZ OF THE WEEK

**Delice de Bourgogne** - This cheese right here is an absolute legend and one of the most delicious things to ever grace the shelves of the store. 'Delice' is the cheese that all bries aspire to be, it's about as rich and creamy as butter, unapologetically runny with pungent mushroomy notes and is almost, but not quite, like a mild blue cheese in aroma and flavour. This has a huge following, we can never keep it on our shelves for long. I enjoy letting it come to room temperature and just spreading it on slices of Blackbird baguette with a pepper jelly or whatever jam or chutney I have on hand. Featured at: **\$7.99 /100 G**

**Kulam's Smoked Salmon Mousse** - Another spreadable indulgence, our homemade Salmon Mousse is to die for. We take the leaner tail portions or any piece of our homemade Evan's Smoked Salmon that isn't 100% beautiful, and blend it with cream cheese, a touch of sour cream, fresh dill, lemon zest, peppercorns and a touch of smoked paprika. This impeccable spread is begging to be liberally slathered on pumpkinnickel rounds and enjoyed in rapid succession. Featured at: **\$9.99 /JAR**

## CATHY'S PIZZA

Years ago when I was the pizza guy at the store, my mom asked me to make this for her and I was so impressed with the toppings that I started making it for the counter. It was a hit from day one! Crumbled Italian sausage, taggiasche olives (those sweet little black ones in olive oil), sundried cherry tomatoes, spinach sauteed with garlic, and bocconcini. Like the woman herself, it's classy and always in good taste. Featured at: **\$16.99 /EACH**

Our frozen soup of the week will be our **Vegetarian Soup**. A rich vegetable stock loaded with zucchini and onions and broccoli and carrots and cauliflower and red peppers and peas and leeks and spinach and potato, and just about every vegetable we could think of, along with some barley. Very healthy without compromising on flavour. Reg. \$10.99/900ml **25% OFF**

# VILLAGE CREAMERY ICE CREAM OF THE WEEK!

I let Cathy take the driver's seat for this week's ice cream specials and asked for her two favourites which she had ready for me in about 0.1 seconds. Both fruit-forward selections, we'll have our **Mango Ice Cream** as well as our **Amarena Cherry Ice Cream**. The Amarena in particular is a favourite. We coarsely chop up those wild Italian cherries and fold them into ice cream that we flavour with that delicious nectary syrup that they sit in. Unbelievably tasty!

**Mango Ice Cream & Amarena Cherry Ice Cream**  
Featured at: **\$11.99/Litre**

## WHAT'S ON THE BBQ?

Greek Easter may be over for the year but in my heart, every day is Greek Easter, which is why we are serving an amazing **Chicken Souvlaki** with **Greek Fries** and **Orzo Salad** for lunch this Friday and Saturday at our BBQ. I was going to serve this last week but I thought it was redundant as we had the souvlaki on sale at the meat department, and unless your name is Rita Gougholopoulos, you can't have souvlaki for every single meal. You'll get a skewer of juicy, grilled chicken with fries that we season with fresh rosemary, oregano, garlic salt and lemon zest and then sprinkle with feta, served with Better than Yiayia's Tzatziki and a side of our amazing Greek Orzo Salad. Opa! Featured at: **\$20.00 /MEAL**

## WHAT'S FOR LUNCH?

Behind every great mother lies another great mother, at least that's the case with my late maternal grandmother, Doreen. She wasn't just a great parent, but she was a world class cook, a tireless work horse and one of the most pleasant people to ever walk the earth. The Village Grocer probably wouldn't be in business and definitely wouldn't be what it is today without that saintly woman and all the miracles she used to make happen in our kitchen. It would be impossible to pick out just one contribution of hers to highlight, as so much of what we still do is from her recipes, but if I had to pick one, I would pick her **Egg Salad Crossiant**, which was nothing short of perfection every time she whipped it up. Chunky, yolky, seasoned to perfection, it's hard to go wrong, especially when it's on one of our all-butter croissants, and at a killer price. Featured at: **\$6.99 /EACH**

Our Café lunch menu for next week:

- Monday May 13th**  
Monte Cristo Sandwich with Tomato & Cucumber Salad
- Tuesday May 14th**  
Brad's Perogy Lunch with Bacon & Onions and Herbed Sour Cream
- Wednesday May 15th**  
Maryland Crab Cakes with Tartar Sauce and Green Salad
- Thursday May 16th**  
Porchetta Sandwich with Potato Salad
- Friday May 17th & Saturday May 18th**  
Long Weekend Lobster Rolls!

## AISLE FOUR

**Harney & Sons Teas** - If you're looking for a quick and easy pick-me-up that any mother under the Sun would love, it's Harney and Sons Teas. They have a variety of high quality loose leaf and bagged teas that are exquisitely flavoured and come in a sharp-looking tin. A no-brainer gift for mom, I'm particularly fond of their Paris blend, which is tantamount to sipping on liquid silk. Featured at: **\$10.99 /EACH**

**Rosewood Estates Honey** - We'll have a trio of locally produced honeys from our friends at Rosewood Winery in Niagara. Firstly, we'll have their Wildflower Honey which is just an excellent all-purpose honey. We'll also have their Smoked Honey. This amazing condiment is just screaming to be put on a cheese board and is also wicked good in marinades. Lastly, we'll have their Nutty Honey which is loaded with walnuts, providing an interesting texture and unbelievably unique flavour. This pairs especially well with soft cheeses like the Delice we have on sale or a creamy blue like St. Agur. Starting at: **\$7.99 /BTL**

**Greaves Strawberry Jam** - Local strawberries are in bloom which means we are about two weeks away from the finest fruit that the late spring/early summer season has to offer. For now you'll have to settle with this super popular Strawberry Jam that we bring in from historic Niagara-on-the-Lake, made with local berries at the peak of their flavour. Featured at: **\$5.99 /JAR**

**Efferve Lemonades** - When life gives you lemons, use them to squeeze on the halibut you bought on sale this weekend at the Village Grocer. Don't bother making lemonade as we have delicious sparkling lemonade that we bring in from France on sale this week. Not too sweet, just the right amount of tart, in a beautiful glass bottle with a swing top. Featured at: **\$7.99 /BTL**

## FROZEN SOUP OF THE WEEK

# WHAT'S IN BLOOM?

Mother's Day is synonymous with flowers, and we've got them inside, we've got them outside, Mariella has them stacked on the BBQ's outside and filling just about every square inch of real estate in the store. As I write this we are unloading Kimberley ferns, mandevillas and beautiful window boxes outside. As for our indoor gazebo, we have tons of cut flowers and seasonal bouquets at a variety of price points available. We'll have pictures on our Instagram to give you an idea of our huge selection at the store, and don't forget to check out the floral guide on our website.

## ORGANIC BLUEBERRIES

Another week, another amazing deal on delicious, delicious berries. These have been coming in fantastic: a well-balanced sweet/tart flavour with a nice crunch and good sizing, and as an added little bonus, they're organic. **\$6.99 /FOR 3** Featured at: **3 FOR...**

## FLORIDA CORN

We are still months away from the delicious Welsh Bros Corn, potentially my favourite thing about summer, just thinking about a cob lacquered in butter has me drooling. For now, our friends at Welsh Bros Farms are harvesting their equally fantastic Asparagus, which you will find on our shelves. This corn is from Florida and has been coming in fresh, super sweet, with perfect sizing, and the price is sharp. I thought this would be the perfect side for those of you BBQing for Mother's Day. **\$2.99 /5 PKG** Featured at: **PKG OF 5 FOR...**

## THE SWEETEST LIL' GRAPE TOMATOES

AKA Sugarbombs! I have been aggressively promoting these for the last couple weeks, as I have made it my personal mission to get everybody in Unionville hooked on them. These grape tomatoes are the closest to an actual grape I have ever had: super firm and bursting with an unparalleled sweetness, unlike any tomato you've ever had. Great in a salad or addictive just to snack on, as I said, these really are as sweet as grapes. And the sweetest thing about these is the price. **\$3.99 /EACH** Featured at: **BUY ONE GET ONE...**

## WHAT'S AT THE DELI?

**Cathy's Cranberry & Lime Coleslaw** - I absolutely love this stuff, it's the ubiquitous side dish at my parent's house and I'll also feature it at the café all the time as a side for lunch, as it goes with about everything. Shredded cabbage with julienned peppers and red onions with dried cranberries and cilantro in a zesty and creamy lime dressing. All other slaws pale in comparison. Reg. \$2.49/100g

**Curried Coconut Chicken Soup** - I think this is one of the best soups that Kulam makes. It's incredibly flavourful, like a south Asian chicken noodle soup if you add some vermicelli noodles. Chicken breast simmered in a creamy and tangy coconut curry broth with veggies and shredded coconut. Just the slightest, faintest hint of spice that will warm your palate. Reg. \$10.99/900ml

**Asparagus & Smoked Salmon Risotto** - I've never met a risotto I didn't like, and this weekend is no different as Chef Danny, the Filipino love machine who moonlights as a chef, has whipped up a sensual risotto special for the weekend. A buttery rice dish with tender asparagus, lots of lemon, lots of lovin' and flakes of our famous Evan's Smoked Salmon. \$19.99/entree

## ALL 25% OFF

**Lobster Fettuccine in Rose Sauce** - A special occasion like Mother's Day calls for a special ingredient like Lobster, and Chef Marco AKA Daddy a la Genovese AKA the Italian Stallion has made a sumptuous pasta dish with big chunks of lobster claw meat folded into a creamy and velvety rose sauce. This is perfect for anybody who loves their mother. **\$19.99 /EACH** Featured at:

## WHAT'S BAKING?

Mother's Day is an absolute mad house at our bakery, right up there with Thanksgiving, Christmas and Easter. To accommodate the demand, we have to streamline our offerings. You will find our Mother's Day menu in the store and on our website. Pre-order before close on May 10. There are a lot of VG classics on the menu, but I wanted to highlight a few new additions that you should check out...

**Passionfruit & Strawberry Jellyroll** - The quintessential VG dessert with a tropical facelift, we make a passionfruit curd that we spread on our jelly roll sheet before we roll it up with freshly diced strawberries and oodles of whipped cream.

**Lemon & Elderflower Buttercream Cake** - Actually not the first time we've made this. Based off Prince Harry and Meagan's wedding cake, we take a white sponge and brush it with elderflower syrup and then layer it with lemon curd and a lemon buttercream. Zesty, floral, the perfect cake for spring. As with all buttercream cakes, you will want to serve this at room temperature.

**Pistachio & Raspberry Mousse Cake** - Two flavours that go together beautifully, paired together for a light and refreshing mousse cake made with white sponge.

**Lemon Chiffon Cake** - I got to try the sponge for this cake, and is it amazing! Impossibly light and fluffy with loads of lemon zest baked in. We fill with our strawberry pie filling and then finish with whipped cream and fresh berries.

**White Chocolate Praline Mousse Cake** - If you are familiar with our flourless chocolate flan, you are already aware that this fudgy, brownie-esque cake is one of the greatest things on the planet. For this cake, we use it as the base and layer it with white chocolate mousse, candied pecans and caramel.

**Mango Shortcake** - I am so, so excited for this cake! Our strawberry shortcake is legendary, so we thought why not make it with slices of fresh Haden mango which we toss in a mango puree.

We'll also have stunning Pavlovas, Heart-shaped Empire Cookies, Lemon Tarts, Chocolate-Dipped Strawberries and tons of other stuff to choose from. Get your orders in before close on Friday, but even if you miss the cutoff, we will have a stacked counter of cakes and pastries for you to choose from.

## SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY MAY 12TH

**Store Hours: Monday - Friday: 8:00 am - 7:00 pm**  
**Saturday & Sunday 9:00 am - 6:00 pm**



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