

PRIME RIB ROAST

WITH ALL THE TRIMMINGS!

If there's one thing we know, it's that our customers love a perfectly cooked Prime Rib—and Mike's One-Pan Prime Rib (Blenheim style) delivers big on flavour with minimal effort. Here's how to make it: 1. Season. Take a room-temperature prime rib and coat generously with Montreal steak spice. 2. Prep. Place the roast bones-down on a rack in a roasting pan. Scatter potatoes, carrots, and onions around the roast, season with salt, pepper, and garlic. Toss chunks of beef fat into the corners for crispy veggies. 3. Roast. Start at 450°F for 20 minutes, then lower to 350°F and cook until the internal temp hits 120°F for medium-rare. 4. Rest. Cover the roast with foil to rest, keeping veggies warm in the oven. Use the drippings in the pan to whip up some gravy!

Now the best part.... This week when you purchase a prime rib roast (2 bones or more) we will include, at no additional charge: **2 lbs of Cookstown Organic Penny Potatoes, 2 lbs of Cookstown Organic Heirloom Carrots, 1 lb of Cookstown Organic French Rose Onions** and one small container of our Beef Gravy!

\$30 VALUE!

DON'T FORGET TO GRAB A BAG OF OUR HOMEMADE YORKSHIRE PUDDINGS!

FEATURED AT: \$12.99/PKG

RAINBOW TROUT FILLETS

One of Thomas's go-to weeknight staples, he's always raving about how quick and easy they are to prepare. In just minutes you can enjoy a nutritious and delicious meal with no hassle. Our fillets in the zesty lemon-dill marinade are a fan favourite, with the prep work already done for you, but if you prefer your own method, we will have plain fillets available as well. **Reg. \$19.99/lb**

20% OFF

ENGLISH BREAKFAST SAUSAGES

The legacy of our English Breakfast Sausage recipe is steeped in tradition. This remarkable recipe first found its way to us thanks to a thoughtful customer who brought it to us from a contact in England. The journey of these sausages started when a local butcher acquired a meat store and found the recipe pinned to a door in the butcher shop, and the rest is history. Slightly fattier than typical, These sausages offer a taste of thyme, sage, cloves, onion, and a touch of brown sugar with each bite. I like to cook mine in a cast iron pan over medium high heat: Add a little oil and when hot add the sausages. Cover with a lid (it will pop fat all over like bacon) and turn regularly until browned. **Reg. \$7.99/lb**

25% OFF

WHAT'S COOKING AT THE DELI?

Our **Mediterranean Chickpea Salad** is both nutritious and delicious. Made with a delightful lemon vinaigrette over chickpeas, cherry tomatoes, diced cucumber, olives, Feta cheese and red onion, this light and healthy salad can stand on its own or serve as a side to any protein. Super fresh, super light, super healthy! **Reg. \$2.49/100g**

25% OFF

Tender chicken breast, lightly breaded and fried to golden perfection, topped with melted mozzarella and parmesan cheeses. Our **Chicken Parmesan** is covered in a rich, house-made marinara sauce and served over a bed of pasta. A timeless Italian favourite, lovingly crafted in our kitchen for your dining pleasure. **Featured at:**

\$16.99 /EACH

Chef Kulam's **Butter Chicken** features succulent pieces of chicken in a creamy, mildly spiced tomato sauce. The chicken is marinated in a mixture of yogurt and aromatic spices like garam masala, ginger, and garlic, before being cooked. Serve over steamed rice and add some naan bread to dip into the amazing sauce. **Featured at:**

\$19.99 /ENTREE

Our **Chipotle Barbeque Chicken Breast Sous Vide** is the perfect blend of smoky chipotle peppers and tangy barbecue sauce on tender, juicy chicken breasts. Easy to prepare, each bite delivers a tantalizing mix of spice and sweetness, making it a standout favourite for any meal. **Featured at:**

\$14.00 /PIECE

Our **Tomato-Cumin Soup** is a vibrant and flavourful soup that harmonizes the tanginess of ripe tomatoes with the earthy warmth of cumin. This hearty blend is enriched with garlic, onions, and a hint of chili for a mild kick, making it the perfect comfort food. Impress everyone at the table by adding a little dollop of sour cream and a sprinkle of fresh cilantro to finish. **Reg. \$10.99/900ml**

25% OFF

Seed to Sausage has been a supplier to the Village Grocer for years. We love their artisan cured meats that are created from local, ethically raised, hormone and antibiotic free pork. This week we'll have the **Seed to Sausage Genoa Salami** featured to add a little glamour to your sandwich or charcuterie presentation. This salami is crafted with premium cuts of pork and seasoned with a blend of spices and herbs like garlic and black pepper. The result is a delicate balance of savoury and slightly tangy notes. **Featured at:**

\$6.99 /100G

CHEESE, PLEASE

This week we've got a delicious **Brie Cheese** from Quebec. The rind is slightly bloomy, adding a subtle earthiness that complements the buttery, nutty, and faintly tangy interior. The cheese has a delicate aroma that hints at mushrooms and fresh cream, making it both approachable and sophisticated. Perfect for your charcuterie board, in a gourmet sandwich or as a salad topping. Of course, whenever serving cheese, I highly recommend a nice glass of wine, and in this case, a glass of Champagne, Chardonnay or even a lighter styled Pinot Noir. **Featured at:**

\$3.99 /100G

Dutch Prima Donna is a cheese that combines the traditional Dutch cheese-making process with the intricate flavours of an Italian parmesan cheese. The flavour is slightly nutty with a pleasant sharp note and a sweeter caramel finish. The texture is both firm yet crumbly, with small white dots of tyrosine crystals which add an interesting mouth contrast to its smooth, rich texture. Pairs nicely with red wines like Pinot Noir, Zinfandel, Syrah, and Cabernet Sauvignon. **Featured at:**

\$3.99 /100G

PRODUCE PICKS THIS WEEK..

ABATE PEARS

Abate Pears are a treat for the senses and a testament to the wonders of nature's bounty. Originating from Italy, particularly from the Emilia-Romagna region, these pears have a rich history and are celebrated for their exquisite flavour and unique characteristics. Renowned for their exceptional sweetness and juiciness, the flesh is tender and succulent, providing a burst of sweet, almost honey-like flavor in each bite. Beyond the initial sweetness, Abate pears offer a complex flavour profile with hints of vanilla and subtle citrus undertones. It is this layered taste that makes them stand apart from other pear varieties.

GOLDEN PINEAPPLES

The last time Thomas went on vacation, we ran a special on pineapples. But when he came back and saw their quality (which didn't quite meet his high standards), let's just say he wasn't thrilled. This time, we knew we had to step it up. After a thorough inspection, we're confident these pineapples are top-notch. Fingers crossed Thomas agrees and we live to see another day. **Featured at: BUY ONE GET ONE ...**

\$5.99 /BOGO

RASPBERRIES

We were able to get our hands on some incredibly vibrant, luscious, and sweet raspberries this week. These little Mexican gems are bursting with a juicy taste that's as bold as their gorgeous, ruby-red color. Whether you're topping your morning cereal, adding a zing to your salads, or simply savouring them on their own, these raspberries are a perfect treat and worth stocking up on. **Featured at: BUY ONE GET ONE ...**

\$3.99 /BOGO

VILLAGE CREAMERY ICE CREAM OF THE WEEK!

Evan's creativity shines in this week's **Marzipan Ice Cream**, inspired by his love for marzipan. With a creamy marzipan base, it features Belgian chocolate chunks, chopped cherries, and crushed almonds. At his urging, I tried myself and then proceeded to walk around the store with a handful of spoons allowing customers and staff a sneak sample. Based on the feedback, this may be our best ice cream ever. Seriously, you will want to try this one... absolutely delicious!

Marzipan Ice Cream

Reg. \$14.99/litre

\$2.00 OFF

WHAT'S FOR LUNCH?

We're sharpening our knives to carve up some delicious Rib Eye Roasts for you for our Friday lunch this week. We'll be serving this with buttery mashed potatoes, crisp green beans, gravy and perhaps the best part, homemade Yorkshire puddings. Available this Friday, November 29th, starting at 11 am. **Featured at:**

\$24.99 COMBO

... and as for our Café menu for next week, it is as follows:

Monday December 2nd
Croque Monsieur with Tomato & Cucumber Salad

Tuesday December 3rd
BLT on Japanese Milk Bread with Greek Salad

Wednesday December 4th
Chicken Cutlet Sandwich with Napa Cabbage Salad

Thursday December 5th
Monte Cristo Sandwich with Roasted Potato Salad

Friday December 6th
Lobster & Brie Grilled Cheese with Cathy's Coleslaw

See you for lunch, enjoy!

AISLE FOUR

One of the thrills of the holiday season is **Sheldon Creek Egg Nog**. Not something I would personally consume year-round, I do love to enjoy mine in a chilled glass with a sprinkle of nutmeg or cinnamon, or spike it with a little spiced rum or bourbon. My wife swears by it as a special ingredient in pancake batter and French toast. **Featured at:**

\$7.99 /QUART

Kulam's Onion Jam is a versatile and flavourful condiment that adds a gourmet touch to any dish. Its perfect balance of sweet and savoury flavours, with rich caramel undertones and a hint of tanginess, makes it irresistible. This jam pairs beautifully with cheese boards, charcuterie, roasted meats, or even as a decadent topping for smashburgers and our sausages. **Featured at:**

\$5.99 /JAR

As the cooler months roll in, the charcuterie board sees a lot more action—and one of its standout features is always the dips and jellies, which elevate flavours in unexpected ways. Our **Red Pepper Jelly** is a perfect example. This delightful blend starts with a wave of sweetness and depth from the red peppers, followed by a subtle tang and a mild, lingering heat that adds a tantalizing twist. It pairs beautifully with cheeses, crackers, and all your favourite charcuterie staples. **Featured at:**

\$5.99 /JAR

PIZZA PIZZAZZ

With the colder weather on the horizon, it's time to indulge in a slice of tropical paradise with **Rita's Hawaiian Pizza**. Made in-house with our smoked bacon, Maple Sugar ham, and grilled pineapple, each bite delivers a perfect balance of savoury and sweet, all nestled atop a layer of tomato sauce and a generous sprinkling of mozzarella cheese. Experience the handcrafted delight of our take-home pizza, bringing the flavours of Hawaii straight to your table. Aloha! **Featured at:**

\$17.99 EACH

A NOTE FROM ALLAN BELL...

Vice-President, Community Relations & Corporate Partnerships, Markham Stouffville Hospital Foundation.

On behalf of the Markham Stouffville Hospital (MSH) Foundation, I would like to express a very special thank you to the amazing staff at The Village Grocer, our dedicated volunteers, and the Markham Fire Department for their extraordinary contribution to the annual Giving Thanks initiative. A heartfelt acknowledgement also goes to The Village Grocer family for their long-time support of our hospital and for matching your donations towards this meaningful cause. Thanks to the generosity of our community, the 2024 campaign raised an incredible **\$39,125.86** towards health care excellence at Oak Valley Health's MSH. Thank you for helping us bring a lifetime of care closer to home.

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY DECEMBER 1ST

Store Hours: Monday - Friday: 8:00 am - 7:00 pm

Saturday & Sunday 9:00 am - 6:00 pm

the VILLAGE GROCER

QUALITY FOODS

it takes a Village!

4476 16th Ave. (Just W. of Kennedy)

905-940-0655



facebook.com/thevillagegrocer.unionville

instagram.com/thevillagegrocer

www.thevillagegrocer.com