

February: What's in Season

Bakery

Black Forest Stuffed Cupcakes
Lemon Bar and Key Lime Dessert Bars
Seasonal Quick Breads & Cookies
Buttermilk Pound Cake
Sickles' Own Mini Donuts (Pre Order),
Glazed Donuts & NEW Chocolate Donuts

Deli

House - Made Tortilla Chips
Soups & Chiles
Chicken Pot Pie
Meatballs & Marinara
Fresh Kale Salad
Roasted Monk Fish
Chicken Broth
Guacamole & Salsas
Beef Demi Glaze
Chicken Gravy
Mediterranean Orzo Salad

Dairy

La Fermiere French Yogurts
Petit Pot Puddings
Mush Overnight Oats
Chobani Gimmies Yogurts
Faba Butter, dairy free butter
Dogwood Hills Local Farm Fresh Eggs
Natalie's Fresh Squeezed Orange Juice

Cheese

Bleu d' Auvergne (France): Regarded as a cow's milk Roquefort, Bleu d'Auvergne is a bold and spicy cheese. Like Roquefort it is salty and fruity, rich and creamy. Bleu d'Auvergne is distinctly peppery and is often used in salad dressings, but it is a delicious cheese on its own. It's well suited to a dessert wine like Riesling or a strong red like Cahors. Aged four weeks minimum.

Coolea (Ireland): Named in tribute to the village in which it's made, Coolea is a superlative farmhouse-style Gouda. Coolea's flavor is toasty, butterscotch, with a faint saltiness. Its texture is dense, crystalized and with a little time on the tongue, deliciously creamy. Excellent with a California Zinfandel. Made in small batches by the Williams family.

Raclette (France) - This cheese bears a smooth, firm, open-textured paste, with an exquisitely fruity, buttery, milky flavor. While it is an adequate table cheese, it's better appreciated as a melting cheese. Raclette is the centerpiece ingredient in the dish for which its named: a plate full of gherkins, saucisson, pickled onions, and potatoes topped off with sheets of silken, melted cheese.

Cloud Cap (USA) Another offering from artisans Cascadia Creamery, Cloud Cap is a stunning semi-firm cheese. Its flavor is bright and lemony at its center and mineral and earthy towards its edges. As with its flavor, the cheese's texture varies from inside out: It's flinty and cottony at its core and soft and buttery right under its downy, cloud-like rind. Cloud Cap may be named in tribute to the cloud formations around Mt. Adams, near which the cheese is produced. Cloud Cap is recommended for fans of Tomme de Savoie and Gorwydd Caerphilly. Pairs beautifully with boysenberry jam. Aged 60 days minimum.



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Gourmet Grocery

Rancho Gordo Heirloom Beans
Zoup Broths
Morgenster Award-Winning Olive Oil
Sugarfina Candies
Banner Road Granola
Mt. Mansfield Maple Syrup
American Spoon Granola & Preserves
Fran's Gourmet Chocolates

Produce

All Citrus!
Artichokes
Asparagus
Avocado
Berries
Broccoli
Brussels Sprouts
Cabbages
Carrots
Celery
Citrus
Collards
Fennel
Greens
Kale
Leeks
Onions
Potatoes
Pumelo
Radish
Rhubarb
Spinach

Garden Center

Orchids
Tropical Foliage
Succulents
Primrose
Tulips
Daffodils
Hyacinths
Birdseed & Feeders
Firewood
Indoor Pottery
Hellebores
Herbs
Houseplant Fertilizers & Insect Control

Gifts

Valentine's Day Gourmet Chocolates

- ◆ Neuhaus Belgian Chocolates
- ◆ Louis Sherry Chocolates
- ◆ Mc Crea's Caramels
- ◆ Simply Scrumptious Cookies

