



Staff Picks and Specials for the Holidays



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Tastes of the Holidays

Staff Picks From Regional Access



**Small Batch Premium
Eggnog from our friends at
Pittsford Farm Dairy**

**PFD506 Eggnog, Seasonal
16/32oz \$100.00**

**PFD507 Eggnog, Seasonal
9/64oz \$100.00**

Tony at Black Cat Cafe & Bakery makes the best fruit cake we've ever had, hands down. Each loaf is smartly packaged and labeled. Each crust is baked to perfection and glowing golden brown. Light, loaded with natural dried fruits and wrapped in cheesecloth. Brush with your favorite liqueur.



BC200

**Blonde Fruitcake, Small
~11oz \$9.99**

Sally's Baked Sugarloaf

Ingredients:

1 Sheet Puff Pastry, thawed but still chilled
1 -8oz Wheel of Nettle Meadow Sugar Loaf Triple-Cream cheese
1 Egg
1 Tbsp Milk or Cream
1/4- 1/2 Cup Kutik's Japanese Knotweed Honey
(all the Kutik's 1# flavors, currently on sale, work well with sugar loaf's buttery profile)
Optional: toasted nuts or dried fruit
Extra flour for countertop & rolling.

Preheat the oven to 375. Beat the egg with the 1Tbsp milk or cream and a pinch of salt to make an egg wash, set aside.

On a clean surface dusted lightly with flour, lay out a sheet of puff pastry. Place the Sugar Loaf in the center of the puff pastry sheet. Gently lift the corners of the pastry until they just overlap with each other and cover the top of the cheese. Bring the sides of the pastry up and over the top of the cheese, folding it over the sides and top so that it wraps tightly around the wheel. Gently press the edges of the pastry together where they overlap - if they do not stick together, use a bit of the egg wash to seal the seams. Chill for 10-15 minutes.

Set the wrapped cheese in the center of a baking sheet or pie plate lined with parchment paper. Brush the sides and top with a thin layer of egg wash, taking care to avoid any "pools" of egg wash in the pastry folds or around the bottom edge of the cheese.

Bake for 30-45 minutes, until the pastry is golden brown and looks shiny but 'dry'. Color is flavor! Pale puff pastry will deflate and lose its distinctive flaky layers. Remove from the oven and set aside for 10 minutes.

Transfer to a serving dish or plate and drizzle all over with honey. Sprinkle with a pinch of flaky salt, and serve with extra honey alongside crackers, baguette, or sliced apples & pears.

Shopping List

NM352 Sugar Loaf, Triple Cream, 6/-8oz \$19.99/#
KH112 Honey, Japanese Knotweed, Kutik's 12/1# \$72.00
DU982 Puff Pastry Dough, Butter 10/14oz \$84.00
FG461 All Purpose Flour, White, Organic 12/2# \$40.00
RGG003 Eggs, Free Range, Large Carton 15/1doz \$54.00
PFD1044 Heavy Cream 12/16oz \$45.10



Explore the world of **Barrel + Brine**, where they are passionate about using traditional fermentation methods to create unique, delicious and healthy products that will make your taste buds dance with joy.

Established in 2015 by husband and wife team, RJ and Lindsey, in Buffalo, NY, their mission is to craft top-quality, small-batch fermented foods and beverages.



Spiced Ginger Cheer

Ingredients:
 Barrel + Brine Ginger Lemon Kombucha, chilled
 2 oz bourbon
 1/2 oz honey or maple syrup
 1/2 oz fresh lemon juice
 2 dashes Angostura bitters
 Candied ginger slices
 Cinnamon stick
 Lemon zest for garnish
 Ice cubes

Prepare the Glass:
 Fill a glass with ice cubes. Add a few thin slices of candied ginger for an extra kick of spice.

Mix the Cocktail:
 In a mixing glass, combine bourbon, honey or maple syrup, fresh lemon juice, and Angostura bitters. Stir well until the honey or syrup is dissolved and the ingredients are well combined.

Assemble the Cocktail:
 Pour the bourbon mixture over the ice and ginger slices in the prepared glass.

Top with Barrel + Brine Kombucha:
 Gently pour the chilled Barrel + Brine Ginger Lemon Kombucha into the glass to top off the cocktail.

Garnish:
 Stir the cocktail gently with a cinnamon stick to infuse a hint of spice. Garnish with a twist of lemon zest for a burst of freshness.

Serve:
 Serve immediately and enjoy your Spiced Ginger Cheer cocktail, a perfect blend of ginger, citrus, and bourbon flavors, capturing the holiday spirit in every sip.

Harvest Citrus Fizz

Ingredients:
 Barrel + Brine Orange Hibiscus Kombucha
 1.5 oz vodka
 1 oz cranberry juice
 0.5 oz fresh lime juice
 0.5 oz honey or maple syrup
 1/4 teaspoon ground cinnamon
 Ice cubes
 Fresh cranberries and orange slices, for garnish
 Fresh rosemary sprig, for garnish

Mix the Cocktail:
 In a cocktail shaker, combine the vodka, cranberry juice, fresh lime juice, honey (or maple syrup), and ground cinnamon. Add a handful of ice cubes to the shaker and shake the mixture well to chill the ingredients and blend the flavors.

Assemble the Cocktail:
 Strain the shaken mixture into the prepared glass, filling it about two-thirds of the way.

Top with Barrel + Brine Kombucha:
 Gently pour the Barrel + Brine Orange Hibiscus Kombucha into the glass to top off the cocktail. The kombucha's effervescence will add a delightful fizz to your drink.

Garnish and Serve:
 Garnish the cocktail with a few fresh cranberries, a slice of orange, and a sprig of fresh rosemary for a festive touch.

Dive into Barrel + Brine Kombucha HOLIDAY SPECIAL: 20% OFF THROUGH NOVEMBER

BNB100 Kombucha, Hibiscus Orange 12/14oz- \$25.60, \$2.13 ea

BNB110 Kombucha, Ginger Lemon 12/14oz- \$25.60, \$2.13 ea

BNB115 Kombucha, Strawberry Lemon 12/14oz- \$25.60, \$2.13 ea

BNB120 Kombucha, Spirulina Grapefruit 12/14oz- \$25.60, \$2.13 ea

BNB125 Kombucha, Butterfly Pineapple 12/14oz- \$25.60, \$2.13 ea

BNB145 Kombucha, Blueberry Lavender 12/14oz- \$25.60, \$2.13 ea

BNB150 Kombucha, Mango Guava 12/14oz- \$25.60, \$2.13 ea



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Lively Run Dairy

Authentic Artisanal Cheese Interlaken, NY

Family-owned and operated by Steve and Susanne Messmer, and their two sons, Pete and Dave Messmer Lively Run Dairy is one of the longest operating commercial goat dairies in the country, beginning production in New York in 1982 and pioneering goat cheese in the American marketplace. Their Cayuga Blue was awarded first place in its class at the American Cheese Society Cheese Contest in 2017.

The entire team at Lively Run Dairy promotes their mission of crafting delectable artisan cheese inspired by the historic Finger Lakes food culture in a way that honors people, animals, and the land. They aim to empower employees, customers, partners, and the greater community to live healthier, happier lives.



BLUE YONDER

Blue Yonder is a cow's milk blue cheese. Both subtle and complex, this creamy cheese is very approachable. While the rich Holstein milk from which it is made gives the paste lovely yellow tones, it is marbled throughout with pockets and veins of deep blue.



FINGER LAKES GOLD RESERVE

Finger Lakes Gold is a hard cheese made from pasteurized goat's milk cheese. Aged for at least 10 months, it is characterized by a beautiful yellow-gold rind and a white, firm but creamy paste. Finger Lakes Gold is both milky and nutty, a mellow cheese that is perfectly at home on a cheeseboard as well as the kitchen. The Finger Lakes Gold Reserve won first place in its class of "Goat's Milk Cheese Aged Over 60 Days" and was a best-of-show finalist, ranking it in the top 15 out of 1,742 products submitted in the 2019 American Cheese Society (ACS) Cheese Contest.

HOLIDAY SPECIAL

10% off NOV 1-DEC 31

LR600 Blue Yonder, -4# \$14.84/#

LR605 Blue Yonder, Vacuum Pack 12/4oz \$48.60

HOLIDAY SPECIAL

10% off NOV 1-DEC 31

LR603 Finger Lakes Gold, RESERVE, 10-12mo. -8# \$18.89/#

LR6031 Finger Lakes Gold, RESERVE, 10-12mo. 12/4oz \$62.00



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forever CHEESE

A PASSION FOR
GREAT TASTE



Forever Cheese is the premier importer of exceptional cheeses and specialty foods from Italy, Spain, Portugal, Croatia, and Switzerland. For over 25 years, Forever Cheese has been committed to setting the highest standard when it comes to product quality and taking care of their producers, customers, and employees. Each product imported by Forever Cheese has a unique story, and their goal is to celebrate and share the stories behind them. At Regional Access we're thrilled to offer selections, and stories, from Forever Cheese.

NEW CHEESES FOR THE HOLIDAYS



FC233 Leonora® (León)
1/5# \$13.75/#

Named for its home region, Leonora® is a prime example of the recent renaissance in Spanish cheesemaking. Oscar Fernando Marcos Gonzalez created the soft-ripened, brick-shaped cheese, loosely basing it on a traditional cheese from Galicia known as Babia and Laciana. He sources his milk from 2 farms, always from Murciana goats, and helps create the cheese's signature bright, lemony flavor through the process of lactic fermentation.

The lush cheese balances complexity, acidity, and richness, with a mushroomy creamline that develops as the cheese ripens. It exemplifies how Oscar is part of a new generation of cheesemakers that respects traditions but isn't afraid to innovate and expand the definition of what constitutes great Spanish cheese.



FC805 Alisios 2/2#
\$12.99/#

Alisios is named after the trade winds that blow through the island of Fuerteventura. The cheese is made with milk from Canary Island cows (70%) and goats (30%), and is covered in sweet pimentón from Murcia. The paste is smooth and dense with few eyes. It is brothy with toasted notes and has a sweetness from the paprika. The goat's milk adds a slight zing to the creamy paste. Alisios won a Super Gold at the 2016 World Cheese Awards. It is exclusive to Forever Cheese.

NEW MITICA RETAIL CHARTCUTERIE



FC451 Prosciutto, Sliced, Mitica 10/3oz
\$49.00, \$4.90 ea

The best known of Italy's vast array of cured meats, Prosciutto is a mainstay of Italian cuisine. This slow-cured ham is all natural and minimally processed, made with just pork, salt, air, and time. This product is aged a minimum of 400 days.



FC485 Speck, Sliced, Mitica, 10/3oz
\$49.00, \$4.90 ea

This lightly smoked, cured ham is a staple of Alto Adige, Italy's northernmost region. Once the ham is seasoned with a variety of herbs and spices, it is smoked with beech wood in rooms ventilated by the crisp South Tyrolean air, allowing the smoke to penetrate without overwhelming the flavor of the meat.



FC472 Salame Rustico, Sliced, Mitica 10/3oz
\$49.00, \$4.90 ea

Made in the hotbed of exceptional Italian meats, Parma, this dry-cured salami is seasoned with garlic, black pepper, and a blend of other spices. Salame Rustico Mitica® is produced and aged in Italy and sliced and packed in the U.S.

NEW MITICA WOOLLY WOOLLY



Woolly Woolly® is a soft and spreadable fresh sheep's milk cheese log from Jumilla, Spain. Prominently sweet with just a hint of tang, this pillowy soft cheese with a luscious, creamy texture really stands out. Its rich, sweet, and mildly sheepy flavor is wonderful on its own, but also works well in any number of cooking applications. Crumble it over salads, stuff into pasta, mix into eggs, or simply enjoy on toast or a bagel to appreciate its unique flavor.

FC116 Sheep's Milk Log, Woolly Woolly, 10/5oz
\$32.00, \$3.20 ea

FC117 Sheep's Milk Log, Woolly Woolly,
Everything Seasoning, 10/5oz \$32.00, \$3.20 ea

FC119 Sheep's Milk Log, Woolly Woolly,
5 Pepper Blend 10/5oz \$32.00, \$3.20 ea



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Holiday Meat Selections

Staff Picks From Regional Access

BEEF

FZRGG133 Beef, Whole Brisket, ~12#

\$9.59/#

FZRGG1331 Beef, Half Brisket, ~6#

\$9.59/#

RGG199 Beef, Tomahawk Steak, ~24oz

\$16.99/#

FZRGG14 Beef, Boneless Sirloin Tip Roast ~3.5#

\$6.29/#

FZRGG156 Beef, 1/2 Standing Rib Roast ~8-10#

\$14.69/#

FZRGG179 Beef, NY Strip Steak, ~12oz

\$13.64/#

PORK

RGG1081 Pork, Ham Hickory Smoked, B/I ~9#

\$5.97/#

Our processor's signature house cured,
hickory smoked ham.

Agorgeous centerpiece for your table.

FZRGG109 Pork, Fresh Rolled Boneless Hams, ~5#

\$4.99/#

FZRGG103 Pork, Tenderloin, ~1.5#

\$7.34/#

Ellen's Brisket

Ingredients

- 1 Red Gate Grocer beef brisket (3 1/2 to 5 pounds)
- 3 tablespoons extra-virgin olive oil, plus more if needed
- 1 large onion, halved and thinly sliced
- 2 garlic cloves, minced, plus 1 head, halved horizontally
- 2 tablespoons tomato paste
- 1 1/2 cups dry red wine
- 4 1/2 cups homemade or store-bought low-sodium chicken stock
- 2 fresh or dried bay leaves, plus more fresh for garnish if desired
- 2 med sized Sweet Potatoes
- 2 med sized potatoes
- 20 baby carrots (about 8 ounces), peeled and stems trimmed to 1/2 inch or 3-4 carrots cut in small chunks.
- 3 large leeks, cleaned and sliced--
- 1 tablespoon balsamic vinegar
- Coarse salt and freshly ground pepper

Sear the Brisket

Preheat the oven to 325 degrees. Season both sides of the brisket with salt and pepper. Place a roasting pan across two burners on medium-high. Heat 3 tablespoons of oil in the pan. Add brisket; sear until browned, four to five minutes per side. Transfer to a plate.

Add Aromatics and Wine

Reduce heat to medium. Add onion and minced garlic to pan; cook, stirring often, until onion is soft, about four minutes. (Add more oil to the pan if needed.) Stir in tomato paste, and cook for one minute more. Stir in wine, and cook, scraping any browned bits from the bottom of the pan.

Braise

To the roasting pan add stock and bay leaves, and bring to a boil. Add the brisket to the pan, and cover with aluminum foil. Transfer to oven, and cook until meat is very tender, about two hours. Flip meat over. Add a head of garlic. Cover, and roast for 30 minutes more. Add remaining vegetables, cover, and roast until meat and vegetables are tender, about one hour.



NEW ITEMS



BC513
Salami Trio, Beef
 12/5oz
\$106.00

Our Beef Salami Trio is designed to bring everyone to the table. Three flavors of beef salami offer something for everyone. Smoked Beef Salami is classic and mild. Spicy Beef Salami has a bit of a kick to it. And Tuscan Red Wine Beef Salami is bright and balanced with fresh herbs.

This Trio offers variety to build your own charcuterie boards at home with friends and family. Pair with your favorite cheeses, crackers, pickles, nuts, and spreads to create the board of your dreams!

BC512
Salami Trio, Italian
 12/5oz
\$94.00

Our Italian Salami Trio is designed to bring everyone to the table. Three flavors of Italian-inspired salami offer something for everyone. Sweet Soppressata is classic and mild. Hot Soppressata has a bit of a kick to it. And Finocchiona is a fennel salami with a bright and fresh flavor.

This Trio offers variety to build your own charcuterie boards at home with friends and family. Pair with your favorite cheeses, crackers, pickles, nuts, and spreads to create the board of your dreams!

KUTIK'S

EVERYTHING BEES

EST 1978



Family owned and operated since 1978, Kutik's Everything Bees, Oxford, NY began with two bee hives Chuck Kutik received as a Christmas present. As his apiary grew, Chuck soon recognized the difficulty of wintering bees in upstate New York.

In 1978 he moved 30 colonies to South Carolina for the winter, thus joining a unique fraternity of Northeastern migratory beekeepers. Each spring many of the hives are brought back to New York for apple crop pollination in the Lake Ontario orchard belt, then to honey production locations in the Mohawk Valley region.

The extraction and bottling operation begun in 1979. Here we believe nature knows best. Kutik's honey is only heated enough to pump and strain, not to the temperatures commonly used in supermarket honey. The result is a full-bodied taste, preserving all the God-given and healthful properties of nature's oldest sweetener.

NEW 1# FLAVORS

On Holiday Special Through December

- KH104 Honey, Wildflower, Kutik's 12/1# \$78.20, Sale Price: \$72.00
- KH105 Honey, Clover, Kutik's 12/1# \$78.20, Sale Price: \$72.00
- KH106 Honey, Orange Blossom, Kutik's 12/1# \$78.20, Sale Price: \$72.00
- KH107 Honey, Buckwheat, Kutik's 12/1# \$78.20, Sale Price: \$72.00
- KH109 Honey, Blueberry, Kutik's 12/1# \$78.20, Sale Price: \$72.00
- KH112 Honey, Japanese Knotweed, Kutik's 12/1# \$78.20, Sale Price: \$72.00
- KH115 Honey, Sunflower, Kutik's 12/1# \$78.20, Sale Price: \$72.00