

EVERYTHING
YOU NEED FOR
SPRING
2017

Extraordinary Entertaining



Nugget
MARKETS



Perfect
Pairs



Château La Freynelle Blanc + Bellwether Farms Basket Ricotta

A blend of Sauvignon Blanc, Semillon and Muscadelle, this dry white Bordeaux boasts clean, bright flavors and aromatics that shine when paired with the creamy, light and fluffy goodness of this fresh, 100% Jersey cow whole milk ricotta.

Kunde Chardonnay + Fiscalini Bandage Wrapped Cheddar

This well-balanced, medium-bodied white wine hails from Sonoma and is complemented by this local farmstead raw milk cheddar with intensely complex buttery and grassy flavors and a finish reminiscent of a roast's caramelized edges.

Benziger Sauvignon Blanc + Skyhill Farms Chèvre

This crisp, dry white wine is sustainably grown and delicious when enjoyed in combination with the fluffy texture and bright citrusy flavor of this fresh artisan goat cheese handmade locally in Napa Valley.

La Marca Prosecco + Marin French Cheese Supreme Extra Crème Brie

With incredible flavor and versatility, this low-alcohol, lightly sparkling white wine is a fantastic companion of soft cheeses like this local, small batch American original that's made just for us, and has a rich buttery taste and a texture like whipped cream.

Château de Campuget Rosé + Valley Ford Estero Gold

This superb dry rosé is imported from a historic winery in southern France and is a perfect partner for the grassy, fruity notes and caramel, nutty overtones of this creamy, raw fontina-style cheese made locally with 100% Jersey Cow milk.

Muriel Rioja Reserva + Vella Cheese Co. Dry Monterey Jack

A 90-point wine (**Wine Spectator**), this dry Spanish red made from the Tempranillo grape pairs beautifully with cured cheese like the local, aged Dry Monterey Jack with its nutty, brown butter flavors and distinctive black pepper and cocoa rind.

Centerpiece for Spring

For a springtime centerpiece that's sure to impress, look no further than our meat department. Our talented butchers offer a variety of unique cuts, traditional classics and premium selections fit for any occasion.

Please place special orders with our meat department at least 48 hours in advance.



Roli Roti Turketta

This poultry twist on the traditional porchetta features **Mary's Free Range Non-GMO Turkey** seasoned with a blend of white wine, garlic and a variety of herbs and spices, then rolled skin-on in the traditional porchetta technique.



Certified Piedmontese Manhattan Beef Roast

Humanely raised on family ranches, the Certified Piedmontese breed is exceptionally lean and tender with no added growth hormones, steroids or antibiotics. Similar to a filet mignon, the Manhattan cut is a thicker New York strip steak with robust flavor and topnotch tenderness worthy of the finest steakhouses.





Shepherd's Pride Boneless Butterfly Leg of Lamb

Balanced, smooth, tender and juicy. Shepherd's Pride Lamb is raised sustainably and humanely on a 100% vegetarian diet. This all-natural lamb is minimally processed and free from antibiotics, added growth hormones and artificial ingredients.

wine pairing

Kermit Lynch Côtes du Rhône Rouge

A complex, palate-pleasing blend from France, this Grenache-based wine has light cherry and red fruit flavors with hints of oak. It's a great introduction to wines of the region and pairs well with simple, satisfying foods like roasted chicken or lamb.



Proudly Featuring
Boar's Head



Boar's Head Sweet Slice Ham

Boneless convenience with all the flavor of a bone-in ham, the Boar's Head Sweet Slice Ham is smoked in natural juices, extra lean and rich in protein. With no added MSG, no milk and no gluten, this first-rate ham is a classic and delicious choice.

amazing glaze

Boar's Head Brown Sugar & Spice Ham Glaze

Give your ham an amazing glaze with this succulent cooking sauce. Simply coat ham with glaze, cover with foil and bake at 325°F, 15 minutes per pound. Add extra glaze 15 minutes before ham is done, then bake uncovered at 425°F for remaining time.



Bakery Bunch

For a delightful morning get-together, set the table with beautiful baked goods fresh from our bakery.

Please place orders for pastry platters at least 48 hours in advance.

Lemon Poppy Seed Bundt Cake

Made from scratch by our talented bakers, this classic combo of lemon and poppy seed is sweet, tart and finished with a poured icing glaze and more poppy seeds.

Ettore's Muffins (4-pack)

Delivered fresh daily, Ettore's mouthwatering muffins are perfect for breakfast, brunch or entertaining. Assorted four-packs include blueberry lemon, apple crumb, maple praline and seeded muffins.



Pastry Platter

Ideal for morning meetings or brunch for a crowd, our pastry platters feature fresh-baked breakfast items such as flaky croissants, fresh fruit danishes and bagels.

Serves 12-14.



Rockin' Rolls from Our Bakery

Brioche Rolls

Our handcrafted brioche rolls are made in-house with real butter and no preservatives for the freshest rich, buttery flavor. **6 count.**

Challah

Made from scratch in-house by our bakery team, this traditional braided egg bread is delicious on its own or as a fantastic twist on French toast.

Hot Cross Buns

Made from scratch in-house, these sweet, buttery buns are filled with raisins, candied oranges and candied lemon, then topped with iconic crosses of cream cheese icing. **9 count.**



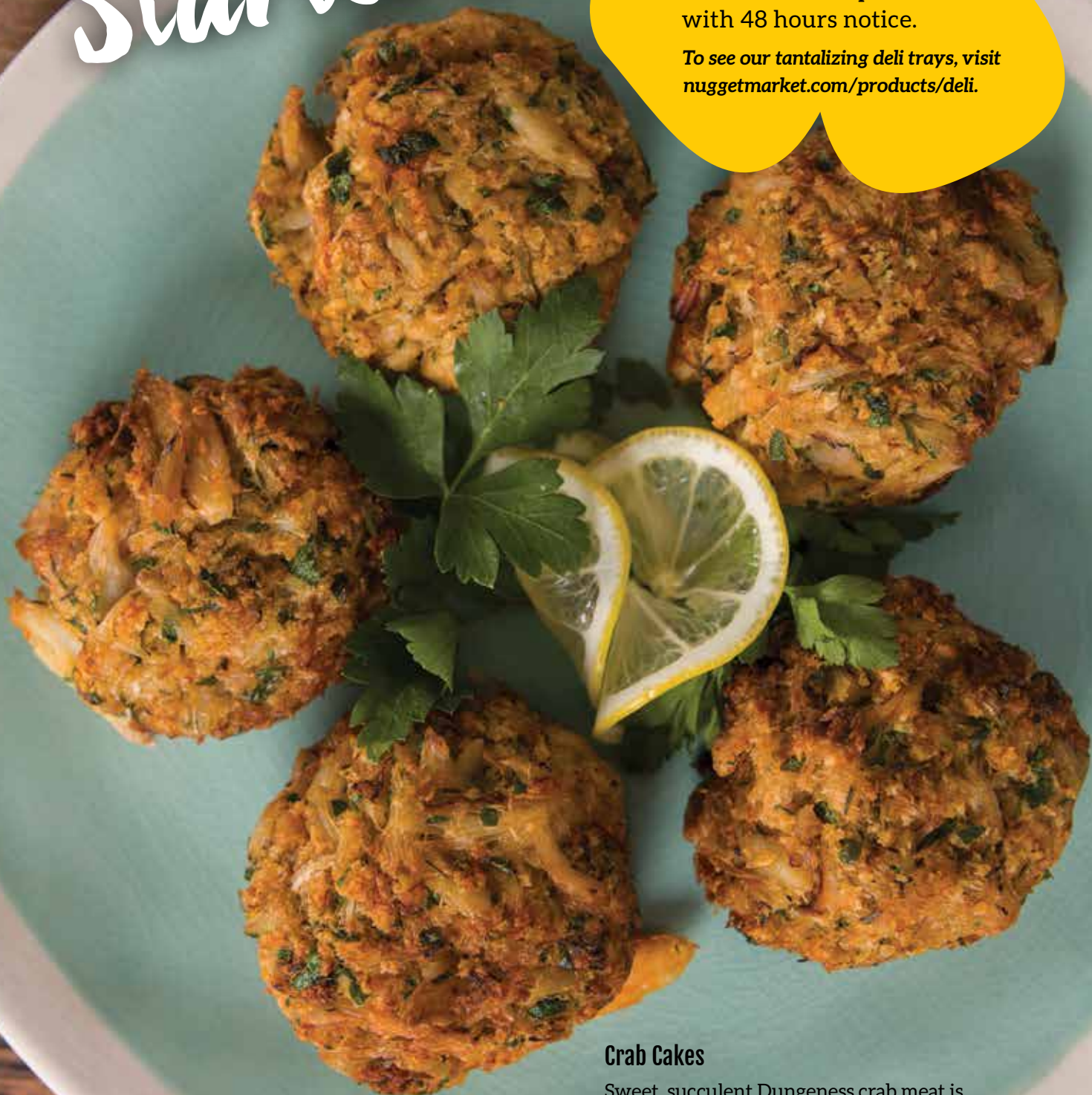


Just for Starters

FROM OUR KITCHEN

Let our chefs help with all your spring entertaining cuisine! From starters and sides to chef-prepared entrées, our gourmet dishes are available fresh from our kitchen and for pre-order with 48 hours notice.

To see our tantalizing deli trays, visit nuggetmarket.com/products/deli.



Crab Cakes

Sweet, succulent Dungeness crab meat is formed into delicate patties and flavored with Italian parsley, thyme, lemon zest, kosher salt and black pepper.



Shrimp Cocktail

Start any celebration in style with a classic appetizer—succulent shrimp with a zesty house-made cocktail sauce.

Deviled Eggs

Chef-prepared with home-style flavor, our deviled eggs feature sweet relish, mustard and a hint of paprika. *Half dozen or dozen.*



Entrées from Our Kitchen

Burgundy Pepper Tri-Tip

Tender **USDA Choice Fresh to Market Angus Tri-tip** is seasoned with burgundy wine, sea salt, onions, garlic and spices, creating a beautiful blend of flavors.

Lamb with Garlic & Rosemary

Petite, boneless leg of lamb is roasted with fresh garlic, rosemary, parsley and black pepper until perfectly tender and delicious.

Poached Salmon with Dill Crème Fraîche

Fresh salmon is poached in Champagne vinegar, lemon and spices until tender, then topped with our house-made dill crème fraîche.

Diestel Turkey Breast

Enjoy the finest locally raised, boneless turkey breasts straight from Diestel Turkey Ranch, seasoned with our special herbs and spices and roasted in-house.



Asparagus & Pancetta Quiche

Made from scratch, this incredible quiche is loaded with sautéed pancetta, creamy ricotta cheese, asparagus and just a hint of rosemary.





Greens & Things from Our Kitchen

Caramelized Broccoli with Garlic

Our chefs sear and caramelize fresh broccoli crowns with California extra virgin olive oil, garlic, lemon juice, chili flakes, kosher salt and pepper.

Strawberry & Almond Salad

This simple, subtly sweet salad features mixed baby greens, fresh strawberries, local almonds, goat cheese and our own balsamic vinaigrette.

Golden Beet Salad

Sweet, roasted golden beets and tender asparagus are dressed in a light Champagne vinaigrette and finished with salty Pecorino Romano cheese.



Beer pairing

Sudwerk Brewing Co. Northern Pilsner



In the hopped-crazed world of IPAs, this local, traditional-style Pilsner is a refreshing change. Light golden in color with mild hop aromas, its light, toasted malt flavors and crisp, clean finish make it great with salads, roasted poultry and, of course, Bratwurst.



The Sides Have It



Truffle Mac & Cheese

Sumptuous truffle mushroom cream elevates this traditional comfort food to decadent new heights.



FROM OUR KITCHEN

Grilled Asparagus & Pasta Salad

Fresh and flavorful, this seasonal salad combines penne pasta cooked al dente with asparagus, pine nuts, basil and Pecorino Romano cheese.

Roasted Fingerling Potatoes

Organic Russian fingerling potatoes are seasoned with olive oil, rosemary, salt and pepper and roasted to perfection.



pâtisserie perfection

FROM OUR BAKERY

End your meal on a sweet note with fresh fruit tarts, enchanting cakes and other sweet treats. Dessert is served!

Please place special orders with our bakery at least 48 hours in advance.

L'Artisan Canelé



Made locally from scratch, these French-style pastries are flavored with rum and vanilla and feature a soft custard center and a decadent, caramelized crust.



Ettore's Flourless Torte



Baked fresh locally, this rich and flavorful single-layer chocolate cake is made with almond meal instead of flour, topped with pastry cream and dusted with cocoa.

Galettes

For a freeform pie that's just the right size, try our bakery's sweet and fruity homemade Apple Cranberry Galette, Blueberry Peach Galette or both!



Ettore's Red Velvet Cake



Handcrafted locally in Sacramento, this gorgeous red velvet cake is light and moist, frosted with a rich cream cheese icing and decorated with organic red rose petals.





Fresh & Fruity Favorites



Strawberry Shortcake

Three layers of snowy white cake are filled with real whipped cream and fresh, sliced strawberries then topped with whole glazed strawberries in this classic springtime dessert.

Fruit Tarts

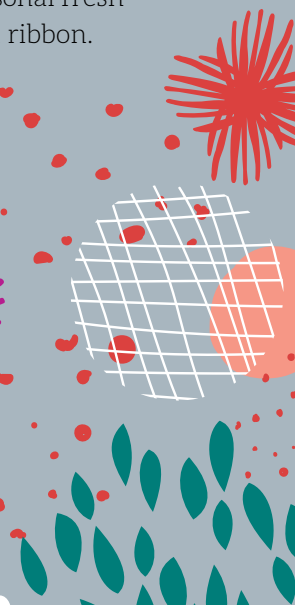
Enjoy rich vanilla custard under a layer of seasonal fresh fruit and a light glaze, all atop a buttery, chocolate-coated shortbread crust.

Available in 5" and 9" sizes.



Elegant Lady Cake

This lovely dessert features airy white cake filled with silky vanilla custard and topped with rich non-dairy whipped topping. It's then wrapped in lady fingers, topped with seasonal fresh fruit and finished with a ribbon.

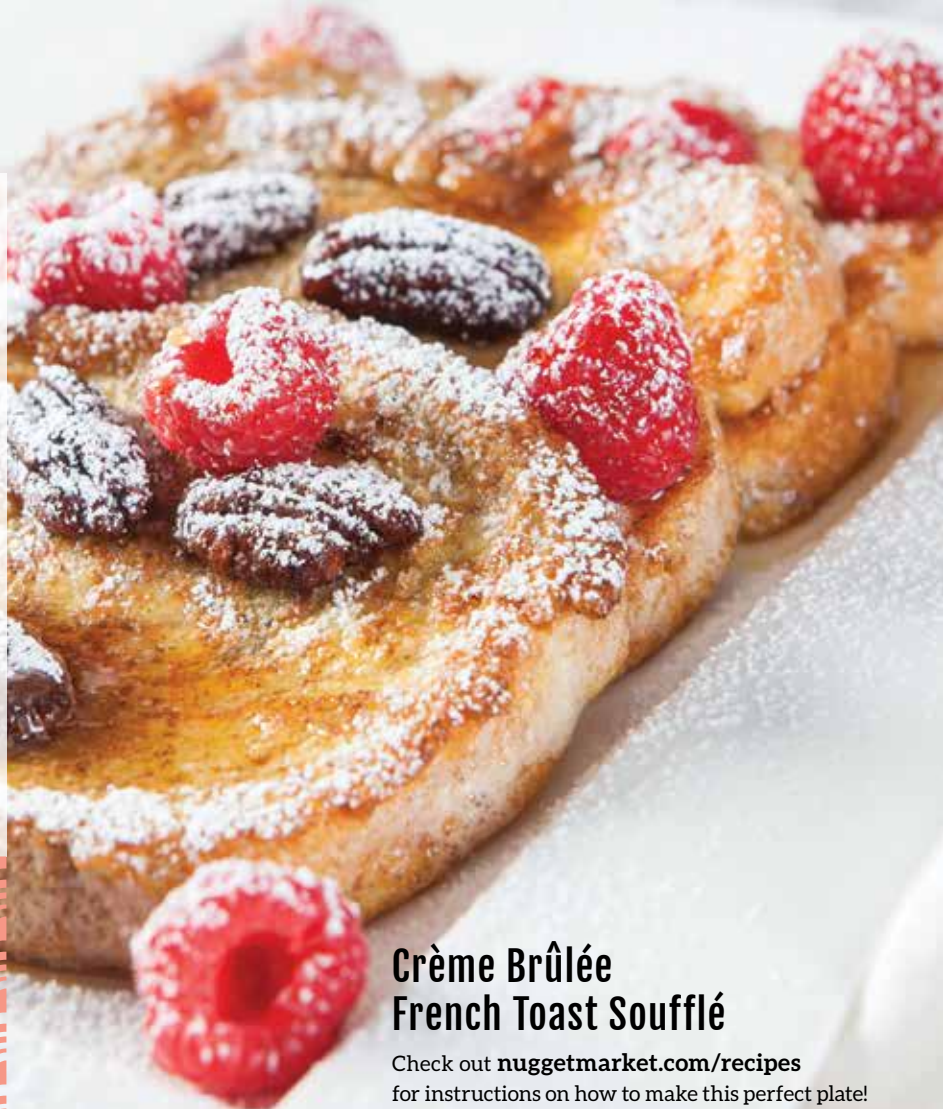


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Crème Brûlée French Toast Soufflé

Check out nuggetmarket.com/recipes for instructions on how to make this perfect plate!



nuggetmarket.com



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