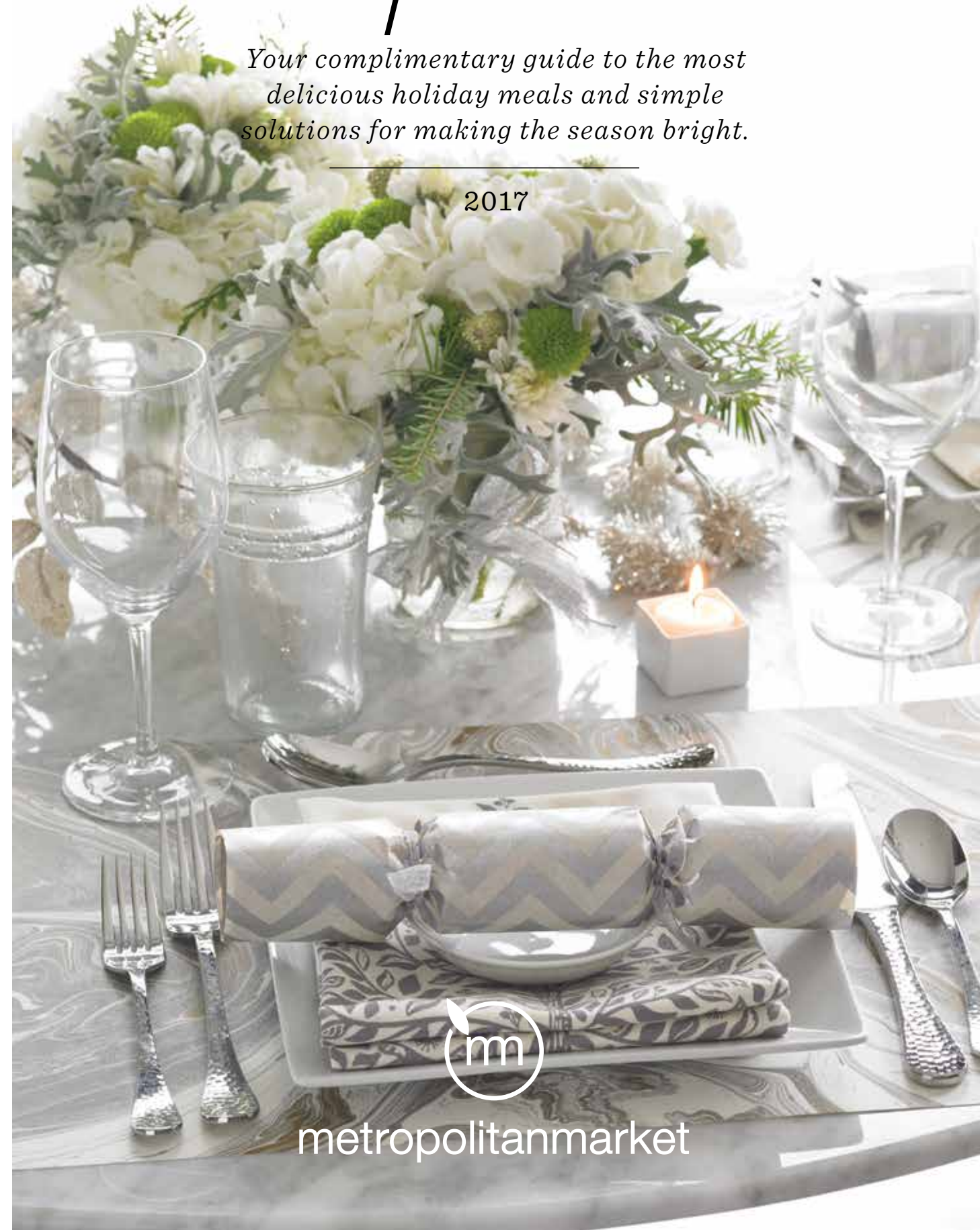


Holiday Handbook

*Your complimentary guide to the most
delicious holiday meals and simple
solutions for making the season bright.*

2017



metropolitanmarket

Welcome

It's that time of year when the weather cools down, party season heats up, and holiday cheer is all around. When it's your turn to host the fête, turn to Met Market for everything from baking needs to baked goods, wine pairings to Holiday Pears. We welcome you to the cheeriest, easiest, portablest guide to making the season bright.

You'll be stylin' with glassware, dishes, table linens and other housewares items shown on these pages, by shopping at Met Market housewares department. We have all the kitchen and tableware you need to celebrate in style.

TABLE OF CONTENTS

4

Appetizers

6

Cheese & Charcuterie

8

Turkey, Meals & More

14

Beef It Up!

16

Ham, Pork & Lamb

18

Seafood

20

Wine

22

Confections

24

From the Bakery

26

Baking at Home

28

Entertaining

30

Culinary Gifts

32

Cocktails

34

The Holiday Pear



Party Time in No Time

Whether you're short on time or just in a hurry to get the party started, keep snacks simple and sensational with a little help from our elves. We work night and day to make the most delicious food for you and your guests. Give your snack table a major boost with a stunning Brie en Brioche, and invite your friends to dig into our new Pecan Cheese Ball with crispy, classic Metropolitan Market Crackers. Every cheese plate needs a heaping helping of flavorful favorites like Girl Meets Dirt Tomato Jam, locally made on Orcas Island. Stop by our olive bar to round out your antipasti, and don't forget a well-placed bowl of our Lightly Salted Virginia Peanuts!

LIFE OF THE PARTY



CRACKERS

With four great flavors of our new crackers, there's no end to the pairing possibilities. Check each box for primo cheese picks!



LIGHTLY SALTED VIRGINIA PEANUTS

Party necessity, American classic — in four flavors.



PECAN HOLIDAY TRAY

Crunchy pecans ready to spice things up or sweeten the deal, in a convenient serving tray. (Psst great gift!)



DRY SODA

Lightly sweetened, culinary inspired sodas make great mixers or non-alcoholic options.



ITALIAN NATURAL SPARKLING WATER

Get fizzy with gently carbonated mineral water from Northern Italy.

It's not a Northwest holiday without some sea-worthy snacks, like these simple satisfiers.

TINY TUNA MELTS

Get toasty with tiny tuna melts, using premium Metropolitan Market Albacore Tuna and shredded cheddar for a quick bite.

PROSCIUTTO WRAPPED SCALLOPS

Fancy meets fabulous (and fast). Wrap prosciutto strips around fresh scallops, secure with a skewer, pan-sauté in butter — et voilà.

TARTINE SANDS

Smoked salmon is so versatile! Try open-faced tartines with our Parisian Poilane bread, a smear of ricotta, and a sprinkle of chives.

CRAB CAKES AND PIGS IN BLANKETS

Swing by the Meat & Seafood Departments to pick up your secret weapon, our fresh-made Mini Crab Cakes, and pop some frozen pigs in a blanket in the oven.

PAIR WITH THIS:

Metropolitan White #20 Vintage 2016

Zesty citrus meets minerality, kiwi fruit, and gooseberry in this wine built for seasonal entertaining.

Metropolitan Red #31 Vintage 2015

Dark, ripe fruit builds the core of our red wine, layered with stylish complexity for a wide-range of pairing possibilities.



'Tis the Sea-son





Board Meeting

Every good party needs a delectable spread of imported charcuterie and artisan cheeses. We traveled the globe to curate our cured meat offerings and our knowledgeable cheesemongers are delighted in picking out the perfect fromage for you.



“Don’t be afraid to experiment with new cheeses. My favorite this year is Grand Noir, served with the Holiday Pear.”

— Brittany Thompson, Uptown Cheese Expert

CHEESE PLEASE

How do you please with cheese? Start with a few familiar favorites, add in some local color, and balance it all out with [Cracker Thins](#)

and sweet and zesty accompaniments like [Quince & Apple Pear Mostarda](#), [Zocalo Fruit Spread](#), [Divina Sour Cherry Relish](#), or [Toschi Candied Orange Peel](#) that will turn your cheese

plate into a masterpiece. There’s so much cheese to choose, but we’ve whittled down our enormous array of the finest cheeses into a few fabulous finds your guests will devour with joy.

GET CREATIVE
Layers of Love
Layer multiple cutting boards for a clever and functional presentation of cheeses and accompaniments.



CHARCUTERIE 101

Create your own charcuterie platter! Cured meats are here: At wine bars, restaurants, and definitely at Metropolitan Market. With meats from down the street and across the globe, you’ll always find the best quality in our stores.

1. PROSCIUTTO

Italian dry-cured ham, air dried for superior flavor. Serve thinly sliced with melon as an antipasto.

2. ITALIAN DRY SALAME

Traditional Italian flavor, with light sweetness. Excellent in panini and salads, or as an antipasto.

3. SPECK

Richly flavored, lightly sweet, natural wood-smoked ham. Serve crisped on a pizza or in pasta.

4. MORTADELLA

Large Italian sausage made of heat-cured pork with buttery pork fat. Pile high on a sandwich or cured meat plate.

5. SOPPRESSATA SALAME

Slowly aged, with lots of texture. Serve it with pecorino romano and bread, or on pizza.

6. BLACK PEPPER SALAME

Italian spiced with mild pepper. Makes the center of a bold sandwich and shines on an antipasti plate.

7. GENOA SALAME

Mild with aromatic spices and a hint of garlic. Pile high on a mixed-meat sandwich or serve with giardiniera.

8. GENOA SALAME & PROVOLONE

A ready-to-serve mix of mild salame and crowd-pleasing cheese.

1. CAVE-AGED GRUYERE

This cheese appeals to beginners and curd nerds alike. It stands up to any wine and loves being served with Stonewall Kitchen’s Farmhouse Chutney.

2. ROGUE CREAMERY SMOKEY BLUE

Cold-smoked over Oregon hazelnut shells, this creamy cheese is sweet and earthy.

3. BELPER KNOLLE

Intensely rich, this aged raw cow’s milk is rolled in a spicy pepper blend. Shave it

thin and serve alone with a glass of crisp, dry white wine.

4. DELICE DE MON SIRE

Triple cream lusciousness is dense and icing-like. Serve it with Amarena Cherries or tart quince marmalade.

5. CANTAL ENTRE-DEUX

The perfect upgrade to your standard cheddar. This semi-firm cheese is buttery and sweet.

6. BEEHIVE CREAMERY BARELY BUZZED

Rubbed in a premium coffee

blend, this butter-scotch cheese has a robust, meaty flavor. Try it with a drizzle of Mike’s Hot Honey.

7. GOTHBERG FARMS FRESH CHEVRE

Creamy, mild and milky. Sip a Viognier or Sauvignon Blanc.

8. RED LEICESTERSHIRE CRUMBLY ENGLISH

Cheese is firm, slightly nutty, and bathed in tradition. An excellent table cheese, serve it with a crisp, dry Washington apple cider.



PAIR WITH THIS:
Distinguished by elements of toasted nuts, dried fruits, and caramel, this [Statement Tawny Port](#) is the perfect dessert wine to serve alongside your favorite blue cheese.



We'll Cook

The holidays are all about food and family. This year, leave the stress to the rest and order your full meal from the Metropolitan Market Deli. Our favorite turkeys are oven-roasted and ready to eat with just a little stop in the oven. We'll provide all the trimmings to feed 6-8 of your closest friends and family. So, turn on your oven, set a timer, and get back to celebrating.



WARMING TREND

Make it Easy

Big on delicious and short on time? Order your fully cooked meal ahead of time, pick it up, and reheat at home. Done!

INCLUDED IN YOUR FULLY COOKED TURKEY DINNER

OVEN ROASTED TURKEY

Take home an easier option without sacrificing great taste. No antibiotics and 100% vegetarian fed.

YUKON GOLD GARLIC MASHED POTATOES

Whipped to perfection, with lots of texture and just a hint of garlic.

SAVORY SAGE STUFFING

Everyone's favorite, just like mom made.

GREEN BEANS & CARROTS WITH GARLIC BUTTER

Crisp, crunchy, and bathed in flavor.

CRANBERRY SAUCE WITH ORANGE ZEST

Bright and zesty, with whole cranberries.

TURKEY GRAVY

28 ounces of rich, savory indulgence.

PUMPKIN PIE

Freshly baked and brimming with spices.

PARKER HOUSE DINNER ROLLS

Butter built right in, but ready for more. Baked fresh daily.

YOU'LL LOVE THESE!





Deli Sides

CRANBERRY KALE SALAD

Healthy greens get cozy with slivered almonds, tangy cranberries, and a dash of citrusy dressing.



POTATOES AU GRATIN

Golden Asiago cheese melts over wide slices of just-firm potatoes.



GREEN CHILE CORNBREAD STUFFING

This American classic is made with large cuts of sweet cornbread, green chiles, and Asiago cheese. Gluten free.

GLUTEN FREE!



PARMESAN-ROASTED CAULIFLOWER

Tender cauliflower gets an umami makeover with a touch of Parm.



HOT COMMODITY
Groovy Gravy
Our signature gravy is delicious on its own, but take it to another level by adding strained turkey drippings just before serving.

NOT SHOWN BUT JUST AS DELISH:

GREEN BEANS AMANDINE
Long, crisp beans roasted in the French style.

ROSEMARY PARSNIPS
Beautiful wedges of earthy roots.

YAMS & CRANBERRIES
Full of sweet, roasted flavor.

HOLIDAY WALDORF SALAD
Creamy, crunchy, and a bit tart.

CREAMED SPINACH
A lusciously rich way to eat your spinach.



WINTER WILD RICE SALAD

Barley, wild rice, butternut squash, cranberries, and pecans are lightly sweetened with maple syrup.



ROASTED BRUSSELS SPROUTS

Tiny globes of tender, sweet, and salty vegetal freshness. You won't have to twist any arms to get everyone to eat their veggies.



EAT DESSERT FIRST



Sidekicks

Everyone looks forward to the main meal, but for a lot of folks, the meat is beside the point. Our solution? A dozen homemade side dishes, with many available to reserve for all you planners, and packaged in the Deli for the rest of us. From the cheesiest potatoes au gratin to our gluten free cornmeal stuffing, we're covering all the parts of your plate.

Instead of baking, pick up ready-to-eat seasonal treats. From classic pumpkin or pecan, to mincemeat, ours are freshly baked and never frozen. If you want to celebrate with other Fall favorites, try our Salted Caramel Apple or the hard to beat Granny Smith Apple Pie. Not all about the pie crust? Try our Pumpkin Cheesecake, available in individual and sharable sizes.

PLAN AHEAD

You can always select these prepared side dishes a la carte at the deli counter, or find many of them already packaged. If you plan ahead, you can order online and pick up in time for your holiday gathering. For pickup until 1PM on Thanksgiving Day, order by Monday, 11/20. For pickup on Christmas Eve by 5PM, order by Wednesday, 12/20.



Turkey

Talking Turkey

Thanksgiving is a holiday as much about the food as the people who will be sitting down to a meal together. Whether you're cooking for just a few friends or continuing a long-standing family tradition, you're likely preparing a turkey. So, which bird do you choose when you're in charge of the meal's centerpiece? Here's a handy guide to the delicious turkeys available at Metropolitan Market this season.



OUR OWN NON-GMO FED FREE-RANGE TURKEY
Our free-range turkey is naturally raised in a stress-free environment, four times the size of the average ranch. By feeding turkeys a non-GMO diet and keeping them healthy and antibiotic-free, these turkeys grow to be plump, juicy, full-flavored birds. To put it simply: They're healthful, fresh, and delicious.

MARY'S HERITAGE TURKEY
Raised and bred naturally, Mary's Heritage Turkeys are one of America's first turkey breeds. Jumpers and flyers — with plenty of room to do both — these birds have bigger, more flavorful legs than the average Thanksgiving turkey. With such a dark meat-rich body, they tend to cook more quickly and have the fullest flavor. (Limited availability).

MARY'S ORGANIC TURKEY
Fed on a totally vegetarian diet, free of GMOs and pesticide-treated grains, Mary's Organic Turkeys are the best organic bird available for your holiday. Love breast meat? Great! These flavorful turkeys are big on white meat — while also being rich in flavor.

GENEROUS TIP

Do the Math

To figure out how big of a bird to buy, multiply the number of guests by 1.5lbs.

Need shopping help or advice? Our Culinary Artists trade in their chef whites for cherry reds and become roaming food concierges. They'll help you locate hard-to-find ingredients or whatever you're looking for — and give you sound advice for what to do with it when you get home.



CUISIPRO BASTER
Guarantee moist turkey with this pro-level baster which includes multiple attachments.

TURKEY GRAVY
Rich gravy made from real turkey stock, just heat and serve. Available in the Deli.

CRANBERRY SAUCE
Keep an extra jar of Metropolitan Market Cranberry Sauce on hand all season. It's delicious with more than just turkey!

GRAVY SEPARATOR
Become a gravy genius with this helpful tool which separates fat from your pan drippings.

Board Care

A new wooden board should be sealed with Mineral Oil before use. Simply rub it in, leave for an hour, then wipe off any excess. From then on, wash with mild soapy water (do not soak), allow to air dry, and oil occasionally as needed.



PAIR WITH THIS:

Savoureux 2014 "Prince Hill" Pinot Noir
Dark berry fruit and cool herbal notes accompany a solidly structured PNW pairing classic.

Pine Ridge 2016 Chenin Blanc + Viognier
White wine lovers rejoice in this crisp, clean wine featuring flavors of citrus, melon, and stone fruit.



CARVING BOARD
Beautiful, functional, and made to capture juices, this reversible cutting board is the first step to great gravy.

INSTANT MEAT THERMOMETER
Be sure your turkey is perfect with one of our Metropolitan Market Digital or Instant-Read Thermometers.

KITCHEN TWINE
So handy for trussing a turkey or tying up a bouquet garni.

TURKEY BRINE MIX
Met Market's natural brine mix is easy to use and adds moisture and flavor to your turkey. Recipe included.

PLAN AHEAD

CALL, ORDER AT THE COUNTER, OR ONLINE. For pickup until 1PM on Thanksgiving Day, order by Monday, 11/20. For pickup on Christmas Eve by 5PM, order by Wednesday, 12/20.



14 Prime Time

Beef It Up!

Beef lovers, prepare yourselves: Metropolitan Market has so much delicious, high-grade beef, you might not know where to start. This year we are featuring our New York Roast in addition to our tried and true Rib Roast. And with everything from wet-aged to dry-aged, prime to Akaushi, you'll find meat that meets or beats your favorite steakhouse.



COOK IT LIKE A ROCK STAR

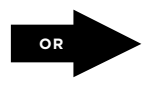
DRY-AGED RIB ROAST, NATURALLY RAISED (THIS PAGE)

Our signature naturally raised beef is dry-aged under strict guidelines, then expertly trimmed by our seasoned butchers. Expect tender, rich meat that will truly make its mark as the centerpiece to an unforgettable meal.

NEW YORK ROAST (OPPOSITE PAGE)

Our New York Roast is dry-aged, USDA Choice. With age, roasts become supple and tender, gaining a remarkable depth of flavor. New York strip loin, also called top loin of beef, is a succulent, elegant roast. For our fabulous garlic herb rub recipe, go to

METROPOLITAN-MARKET.COM/RECIPES



LET US COOK IT FOR YOU: FULLY COOKED PRIME RIB DINNER

(Serves 6-8) Our signature naturally raised boneless rib roast is aged under expert standards, then roasted to perfection. The fully cooked 4-pound roast will be the highlight of your holiday meal. Just heat to serve alongside seasonal accompaniments:

- Yukon Gold Garlic Mashed Potatoes
- Savory Sage Stuffing
- French Green Beans and Carrots with Garlic Butter
- 1 pint Au Jus
- 1 pint Horseradish Sauce
- Parker House Dinner Rolls
- Traditional Pumpkin Pie

Beef Up Your Sides

While our side dishes are lip-smackingly delicious just as they are, we love the way our customers customize their meals. Try your hand at gussying up the stuffing with luscious bites of our fresh sausage, or how about whipping some spice where you think it'd be nice?



ADD THESE TO OUR MASHED POTATOES:

- Wasabi
- Horseradish
- Roasted garlic
- Chopped scallions or sauteed shallots
- Sauteed wild mushrooms and parsley
- Crème Fraîche
- Cream cheese
- Parmesan cheese
- Cooked, chopped bacon
- Chef Robert's Brown Butter Sauce

GENEROUS TIP

Dress up the Mashers

Met Market Mashed Potatoes are creamy and wonderful, and always made from real potatoes. Dress them up with your signature flavors, or serve them straight up.

Reserve Christmas meals by 12/20 for pickup in stores by 5 PM on 12/24, in the Deli.
METROPOLITAN-MARKET.COM/HOLIDAYS

YOU'LL NEED THESE.



MEYER ANALON 17" ROASTING PAN

Keep your roast elevated for an even crust in a pan that was made for this moment.



SALT AND PEPPER

Seasoning is everything, and fresh-ground, coarse salt and pepper will bring out the flavor in your roast. Try Telicherry Peppercorns in your favorite Mill and keep a 'salt cellar' near the stove.



PAIR WITH THIS:

Savoureux 2015 Cabernet Sauvignon "Walla Walla" Structured and powerful, Savoureux has just the right finesse to play up the richness of your roast.

Saviah Cellars 2015 Cabernet Sauvignon "Walla Walla" Sturdy, gutsy, and a true expression of a rich Walla Walla Cab, this Cab is a favorite, year after year.



Culinary Cuts

When a spectacular meal maker is on the menu for the holidays, visit our butchers for your pick from succulent American lamb, premium hams, or a crown roast of pork that will thrill your friends and family.



ROAST THOSE VEGGIES

For a fabulous side dish, toss our pre-cut veggies with olive oil, salt and pepper and roast at the same time as your entrée. Find our great recipe online at METROPOLITAN-MARKET.COM/RECIPES



Ham It Up

KUROBUTA HAM
Our favorite for flavor, Kurobuta hams come from highly prized, purebred Berkshire hogs. Deeply marbled and with a long flavor finish, you'll never go back to that mail-order ham again. Kurobuta meat is juicier than others, with a beautiful, dark color and firm texture. Plus, our natural smoking process brings out a subtly sweet flavor.

FULLY COOKED HAM DINNER
Don't feel like cooking? Reserve a ready-to-heat Ham Dinner with all the fixings. It's available to reserve in the Deli, or online at metropolitan-market.com/holidays, by 12/20 for pickup on Christmas Eve by 5PM.



- Kurobuta Half-Ham
- Brown Sugar-Glazed Yams
- Cornbread Stuffing
- Parker House Rolls
- French Green Beans and Carrots with Garlic Butter
- Traditional Pumpkin Pie



Premium Cuts of Lamb

Tender, juicy, and a true holiday classic, our American lamb is as versatile as it is delicious. Our lambs are USDA Choice grade and are pasture raised with no added hormones or antibiotics.

LEG OF LAMB
The easiest cut to cook and serve, a leg of lamb is easy to master and delightful to eat alongside roasted potatoes and a dollop of retro-fabulous mint sauce. Whether you butterfly it or prepare it whole, a tableside carving is the show-stopping presentation you're looking for.

RACK OF LAMB
Make a grand entrance with lamb prepared in the oven or on the grill. Our butchers French-cut each rib for a great look and easiest preparation. Pro tip: Each rack serves 2-4 people.

Crown Roast of Pork

(Below) If you ask us, the Crown Roast of Pork is the unsung hero of the holidays. Few centerpieces are more spectacular to behold — or easier to cook — than this beauty. Roast it to perfection and easily carve it at the table, in crowns fit for 7-12 people. Serve with savory stuffing and your family's favorite vegetable sides. Ask our expert butchers to help pick the perfect sized roast.



PAIR YOUR PROTEINS:



HAM

Domaine Pichot 2016 Vouvray
Flavorful ham needs this complex off-dry white, with notes of pear, spice, and honey highlighting the depth of the meat.



LAMB

The Pundit 2015 Syrah
Ripe bramble fruit, earthy notes, and layers of sophisticated flavor highlight this Syrah influenced by French Rhone sensibility.



Coeur de Terre 2014 Pinot Noir
Earthy spice and deep red cherry flavors mingle for a long, smooth finish.





Of the Sea

Fresh seafood is always on the menu at Met Market, with the best quality catches jumping off the boat and into our stores. Stop by for plump shrimp, classy caviar, fresh crab cakes, and rich smoked salmon — menu musts this holiday season.



DUNGENESS CRAB CAKES

There are crab cakes, and then there are our Crab Cakes, made only from genuine, juicy pieces of the freshest Dungeness Crab. Gently sauté with butter or olive oil until golden brown and heated through and serve with our aioli or a lemon butter sauce as a delightful appetizer or decadent main course.



CLASSICS WE CAN'T GET ENOUGH OF



HAMA HAMA OYSTERS

Oysters are the best this time of year, and oh-so-fabulous served up three ways: On the half-shell with a squeeze of lemon or mignonette, pan-fried for a crunchy contrast, or added to your oyster stuffing.



FRESHLY COOKED SHRIMP

Every day, we cook fresh shrimp to perfection then ice-chill them so they're ready to serve up with zero prep time. To make the best shrimp cocktail, pick up our own cocktail sauce.



SMOKED SALMON

Oil-rich smoked salmon is a Northwesterner's dream, and we've got fat fillets for days. Take scalloped potatoes to another level or serve it up with crème fraîche, crackers, and quick-pickled onions.

CRAB WITH BUTTER

Feeling crustaceous? Heat and crack succulent crab legs, and serve with a touch of butter and wine to enhance their natural sweetness. [Recipe online.](#)

“Add a touch of crème fraîche and a snip of chive as garnish— but nothing more to mask the intense and bewitching experience of eating caviar.”

— Betsy Sherrow, Seattle Caviar



CAVIAR TASTING PARTY

What could be more luxurious than a holiday caviar tasting? Celebrate good tidings or pop the cork for New Year's with the help of our handy tasting sheet, available in the seafood department. We offer fine selections of caviar as shown, plus [Siberian Sturgeon](#), raised in Finland, [White Sturgeon](#) from California and the lovely [Osetra Sturgeon](#) from Belgium.

GOLDEN WHITEFISH CAVIAR

Poppy little Golden Whitefish caviar is a beautifully jeweled natural apricot color. Originally found in the Great Lakes, it's one of the most popular of all.

PADDLEFISH CAVIAR

Mild in flavor and glistening gray, Paddlefish is prized for its beautiful presentation and versatility. Harvested from the Mississippi River system, it's the perfect compliment to any caviar presentation.

IKURA CAVIAR

Bigger, pea-sized beads of firey, orangey red are a gorgeous garnish and incredible flavor enhancer. Enjoy the glorious burst of salmon flavor from fish caught in the Excursion Inlet of Alaska.



PAIR WITH THIS:
Justin 2016 Sauvignon Blanc or L'Ecole No. 41 2015 Luminesce
For the most versatile seafood and wine pairing, look for plenty of acidity, minerality, and crisp, citrusy notes.

Pearls of Caviar Wisdom

Classic caviar service is simple and elegant with the finest quality caviar taking center stage. To serve, nestle the entire open tin or jar in a bed of crushed ice, with the lid alongside for your guests to admire. Accompany caviar with delicate [Metropolitan Market Classic Cracker Thins](#), blinis, or halved tiny new potatoes. Add a dollop of crème fraîche and a snip of chives. Partner with iced vodka or chilled Brut Champagne.

GENEROUS TIP

HIDE THE SILVER

When it comes to serving delicate caviar, stay away from sterling silver spoons, which impart a metallic taste to caviar. Instead, use our handy stainless caviar spoon or any spoon from a natural material, such as horn, wood, bone, or mother-of-pearl.

Pair Like a Pro

Pairing wine with food can be intimidating, but the art of the perfect partnership is within reach, thanks to our expert Wine Stewards. We've taken the guess work out of your holiday meal planning with classic and local wines that make your favorite foods shine.



TURKEY

Put down the Chardonnay and pick up something fruity with some acidity that will shine alongside your turkey and balance flavorful side dishes.



HAM

Smoky and sweet, ham needs a wine that mirrors its natural sugars, plus bold fruit and a bit of acidity.



BEEF

Bold, tender meat, like our naturally raised, highest-grade beef demands a wine with equally prominent flavor and plump fruit.



LAMB

Roasted, herb-encrusted, and such a holiday staple, lamb needs soft, ripe fruits to match its long-finishing flavor.



SEAFOOD

Delicate and lingering, crisp and brightly acidic, or fruity and medium-bodied: A lovely white wine is a great partner to a range of offerings.



CIDERS

Pair with fruity, sweeter dishes or balance out the flavor of a hearty dish with a refreshing cider.

METROPOLITAN MARKET WINES

Suitable for all occasions, it wouldn't be a party season without cases of our carefully constructed red and white blends. We buy direct and pass the savings on to you for great value and great wines. We have a new label! Look on the back for tasting notes, body profile, and recommended pairing options.



THE WINE YOU LOVE WITH A NEW LOOK

METROPOLITAN RED #31

VINTAGE 2015

Table Wine
Darkly fruited and ripe to the core, our new Red is complex and versatile.

METROPOLITAN WHITE #20

VINTAGE 2016

Table Wine
Citrus, kiwi fruit, and gooseberry are zestily composed in this stylish new edition.



SAVOIREUX

2014 "Prince Hill" Pinot Noir
Dark berry fruit meets cool herbal notes with a solid structure.

PINE RIDGE

2016 Chenin Blanc + Viognier
Citrus, melon, and stone fruit burst forth with a crisp, clean finish.



DOMAINE PICHOT

2016 Vouvray
Off-dry and complex, with notes of pear, spices, and honey.



SAVOIREUX

2015 Cabernet Sauvignon
"Walla Walla"
Power and finesse balance elegantly with wonderful structure.

SAVIAH CELLARS

2015 Cabernet Sauvignon
"Walla Walla"
Sturdy and gutsy richness is expressed in this Walla Walla Cab.



THE PUNDIT

2015 Syrah
Ripe bramble fruit and earthy notes layer together in this rich Syrah.

COEUR DE TERRE

2014 Pinot Noir
Raspberries and cherries are laced with earthy spice notes for a smooth finish.



JUSTIN

2016 Sauvignon Blanc
Tangy citrus, tropical fruit, and herbaceous elements combine in clean composition.

L'ECOLE NO. 41

2015 Luminesce
Minerality and citrus are beautifully balanced with firm acidity.



FINN RIVER CIDER

Black Currant or Pear
Locally made in Chimacum, WA, fresh fruit flavors burst from the bottle in these hand-crafted favorites. Enjoy notes of juicy, ripe pear or tart black currant in these popular picks.



Sweet Time

To say we have a sweet tooth would be a bit of an understatement. Our candy loving team has stocked up on perfectly sweet stocking stuffers alongside our signature treats. Come and indulge.



YOU'LL LOVE THESE!

HANUKKAH FAVORITES

Artisan chocolates, gold foil chocolate gelt, and ribbons of flavorful candy give Hanukkah candy a majorly delicious modern makeover.



METROPOLITAN MARKET'S NEWEST STARS

No dessert table is complete without bowls upon bowls of your favorite sweet treats.

BTM BUTTERY CARAMELS

Buttery tasting caramels are new to our stores and available in four gifttable flavors: Sea Salt, Raspberry, Coffee, and Licorice.

BTM SALTED CARAMELS: A DELIGHTFUL DOZEN OR 3-PIECE BOX

How do you choose between our four flavors of caramels? We couldn't, so we packed them into convenient three-packs.

BTM CHOCOLATE TRUFFLES

Fresh, hand-dipped truffles are the perfect hostess gift, with nine amazing flavors of richly filled truffles.

BTM CLASSIC CANDY

Our Jelly Belly Holiday Mix, Jelly Belly Reindeer Candy Corn, and Gummy Holiday Mix are perfect picks for grazing guests. Plus, they make fun tuck-ins for baked goodies, turning ordinary cookies into customized masterpieces.

BTM PEPPERMINT TRUFFLES AND SNOWFLAKES

Try our rich chocolate truffles filled with a creamy peppermint center and topped with candy cane. Or go for one of our dark chocolate snowflake discs topped with white chocolate and decorated with peppermint candy cane bits.

SWEET STOCKING STUFFERS

FRAN'S RED BOX SALTED CARAMELS

A Seattle classic, the signature box includes seven gray salt and smoked salt caramels.

DILETTANTE'S TRUFFLECREMES

Rich peppermint Truffle Creme in dark and milk chocolate. For a candy bowl or little treat.

CHUAO CHOCOLATE GINGERBREAD BAR

Crispy gingerbread cookies get an extra dose of delicious with a wrapping of creamy milk chocolate.

THEO CHOCOLATE PEPPERMINT STICK BAR

Seattle favorite Theo tucks crunchy peppermint stick candies into smooth, rich, 70% dark chocolate organic and fair trade bars.

CANDY COAL

Delicious cinnamon hard candy makes being naughty taste oh so nice.

TONY'S CHOCOLONELY

Fair trade chocolate bars get seasonally delicious with milk chocolate and mulled wine — break out the center to turn it into an ornament!

HAMMONDS BIG CANDY CANES

Mystery flavored candy canes due to a magical mix-up at the factory. Black licorice or strawberry?





From The Bakery

PEPPERMINT SNOWFLAKES

A sparkling candy cane snowflake of solid dark chocolate and white chocolate.

CONES

CiCi's Italian Butterhorns are hand rolled Italian cookies made from a light buttery dough and filled with cinnamon, sugar and walnuts.

CHOCOLATE ALMOND TOFFEE

All of our toffee is handmade using the freshest ingredients. Not only is our chocolatey treat delicious, but it's also gluten free.



Anatomy of the Cookie Tray

A great cookie tray is the treasure trove of the dessert spread, with a tasty array of holiday delights and classic favorites. Plus, they taste even more delicious knowing you didn't have to bake them yourself.

THUMBPRINTS

Buttery shortbread stuffed with roasted almonds and dotted with apricot, raspberry, or chocolate

LACEY

A classic Florentine cookie, with two layers of thin, crunchy toffee cookies sandwiching a dark chocolate filling. Almond or macadamia.

PISTACHIO SHORTBREAD

Chopped pistachios and almonds meet butter shortbread.

RUSSIAN TEA CAKES

Super rich and a cookie plate must, these little snow ball clones brim with pecans, butter, and powdered sugar.



YOU'LL LOVE THESE!

AMAZING CAKES

Met Market's fabulous cake shop features signature classics and custom masterpieces. Don't miss seasonal bakes like our Winter Wonderland, with white chocolate buttercream and a sparkling winter scene.



Our Bakery Besties

From delicious holiday-made, in-house, one-of-a-kind cakes, to just about every pie you could dream and want, to beautiful imported stollens and panettones, come meet your new holiday best friends. Confections, torrones, baking chocolates, cookies, and cakes can all be found in the Met Market Bakery. Let's party!

BAKERY ALL-STARS



THE COOKIE

Fresh baked bliss will make any hostess swoon with delight — especially when it's the gift of six warm cookies in a special holiday bag.



PUMPKIN PIE

The perfect balance of classic pumpkin spice flavor and sweet pumpkin creaminess. It's just like mom's.



BAKEWELL TART

Rich layers of almondy goodness and shortcrust are nestled with raspberry year-round in our popular tart. Plus, try our new Pumpkin Pecan or Apple Cranberry Bakewell, in town just for the holidays.



HOLIDAY HANDBOOK

PAGE

26

Baking at Home

BAKE KILLER COOKIES

Baking Better

Make some cookies, make a mess. When you're whipping up baked goods at home, be sure you have the best ingredients on hand. Make Met Market your first stop for fun natural decorations, alternative flours, the coolest cookbooks, and the freshest eggs.



YOU'LL NEED THESE!



GREAT GIFT!

ART OF THE PIE

Authored by the award-winning self-taught home baker Kate McDermott, from Port Angeles.



PLUGRA BUTTER

The highest quality butter is vital for the most flavorful goodies, and Plugra is the European-style butter preferred by top chefs and home cooks.



FRUITS + NUTS

Mince 'em, chop 'em, or just snack on 'em! Our wide range of dried fruits and crunchy nuts add textural delight to your favorite recipes.



COLORFUL PIE PLATES

Take your favorite recipe to a poppier plane with pie plates splashed with bold colors.

MAKE EPIC PIES



“What happens between you and your dough, stays between you and your dough!”

— Kate McDermott, Author, *Art of the Pie*

PERFECT PIE CRUST

Making your own pie crust? We have all the flour and fat you need. Plus, when you're short on time, we have premier pie crusts tucked away in the frozen aisle.

FABULOUS FILLINGS

Start with the finest ingredients; our new nuts and fruits are perfect for pies, plus fresh fruits, pumpkins, amazing butters and super special sweeteners. Find it all in the aisles.



HOME-BAKED OVEN LOVIN'

Few experiences are as warm and welcoming as digging into a slice of homemade pie or tart, served up just for you. Likewise, the pleasing scents of crusts turning golden, pie fillings bubbling, and something wonderful on its way makes your kitchen the warmest gathering spot of the season.

GENEROUS TIP



Whip It Into Shape

Twin Brook Heavy Cream is fresh, local, and made for whipping. Add a dash of *Nielsen-Massey vanilla* and a spoonful of powdered sugar to make a classic Chantilly Cream, boosting your dessert prowess with ease. Head to our site for the full recipe.



ALL OCCASION DISHES AND FLATWARE

Stop by for classic, seasonal, colorful or super simple flatware and dishes for company — whether you need 1 piece or 10!

GLASSWARE

From fancy occasions to easy-peasy entertaining, you'll find glassware ranging from Riedel crystal to shatterproof plastic.

CHEMEX COFFEE CARAFE

Master the art of pour-over coffee with every barista's favorite tool, made with timeless, elegant design.

EXCLUSIVE SEATTLE SKYLINE DISHWARE

Fish Eddy's famous art adorns durable dishware with Seattle landmarks made just for Met Market.

SERVEWARE FIT FOR A BUFFET

We have a large assortment of stylish platters, pitchers, and pots for your holiday buffet.

PAPERS, RUNNERS AND NAPKINS

Take your table decor to a new level with whimsical paper table runners, place cards, and more.



Holiday Brunch

Cocktail parties and fancy feasts are a dime a dozen during the holiday, so a memorably festive brunch will earn a definite RSVP during the season. But don't fret first thing in the morning — we've got you covered with our favorite signature products, chosen just for this moment. From fluffy quiche to unctuous bacon, the highest grade syrup to perfectly roasted coffee, you can count on us to welcome the day — and the party — with you.

GENEROUS TIP

Mimosa Bar

Mimosas are the bubbly, fruity delight everyone wants to fill their glasses with in the morning. Keep it customizable with an assortment of flavors your guests can use to make their own fizzy fun. Be sure to stock up on our four new flavors of **Italian Sodas**, and chill plenty of Prosecco or Champagne for the occasion. For bonus beauty, let guests garnish with sliced citrus and fresh herbs — all brimming in fun glassware!



YOU'LL LOVE THIS!



CUT INTO OUR QUICHE

Your brunch deserves our quiches, available in four family faves: Lorraine, Spinach Mushroom, Tomato Kale, and Three Cheese. Find them freshly made in our deli department, and serve a salad alongside for a fresh, stylish brunch.

Smoothie Things Over

It's not easy to eat well during the holidays, with platters of rich bites making the rounds. The antidote to all that heaviness is a smooth-ie start to your day, with a smoothie bar! Our favorite farmers picked the ripest fruits during the peak of summer and we packed them up into handy frozen assortments that will turn your blender into a fancy smoothie shop. Choose from varieties like the Northwest Berry Blend and Ultimate Smoothie Mix and don't forget some fun glassware and straws to make it feel festive.

BRUNCH BETTER



HOLIDAY COFFEE BLEND

Our signature Holiday Blend boasts a dark roast and festive flavors to enjoy around the fire.



CINNAMON ROLLS

Saigon cinnamon scents this enticing favorite, generously slathered with cream cheese icing.



BACON

Naturally smoked and sliced thick, no brunch is complete without our bacon.



MAPLE SYRUP

Organic and robustly flavored, our Grade A syrup starts your day off so sweetly.



Live Well, Give Well

Picking the perfect gift can be tough even for the most thoughtful of us all. But for your most particular taste-buds, a gastro gift is just the ticket. Check out our picks and check folks off your list with a one-stop shop in stores.

GIFTY
ARTISAN
TREATS



Great Gifts for Gastronomes

SAVANNAH BEE COMPANY HONEYCOMB

Bee extra thoughtful with a peak taste experience, in an attractive package that will make tongues wag and knees buckle with joy.

DICK TAYLOR'S PEPPERMINT DRINKING CHOCOLATE

Rich and velvety, drinking chocolate is a European import we can really get behind, with crushed pieces of organic peppermint candies.

BEEWORKS FARM BEE NECTAR

Thickly bodied and super concentrated, honey gets a major flavor boost. For applications on roasted vegetables, fresh fruit, and beyond. (Limited quantity).

PAPPY VAN WINKLE BARREL-AGED PURE MAPLE SYRUP

Aged in Pappy Van Winkle Bourbon barrels.

CHEF ROBERT'S BROWNED BUTTER GARLIC

Replace regular butter to enhance any savory dish with this local favorite.

RAINIER CANDLE IN A CAN

Notes of fir and balsamic-woody crushed pine needles, transport yourself to our closest National Park.

A COOK'S SECRET WEAPONS (AND FAVORITE GIFTS TOO)



STAUB DUTCH OVEN

Long, slow cook projects make the winter warmer, and they all start with a pretty Dutch oven that's presentation-chic.



FAGOR MULTI COOKER

All in one functionality is the name of the game with this countertop combo rice-cooker, pressure-cooker, and slow-cooker.



CAST IRON SKILLET

Bake it, brown it, roast it — even throw it on the grill! A great cook knows a great cast iron is the most powerful pan of all.



HENCKEL KNIVES

The sharper the knife, the safer and faster the cooking experience. And these classics are meant to last.

QUALITY
CULINARY
TREATS

The Perfect Gift Set - always in good taste!

Give crusty bread the dip it deserves with Metropolitan Market Olive Oil and Balsamic Vinegar, mixed up for a fabulous first bite. Drizzle them into shallow bowls and kick up the flavor a notch with crushed garlic, shredded Parmigiano-Reggiano, or a sprinkle of minced herbs

BALSAMIC VINEGAR

Our authentic balsamic vinegar from the town of Modena, Italy is perfectly primed for drizzling onto apps, salads, and roasted meats of the season.

EXTRA VIRGIN ORGANIC OLIVE OIL

Organically grown on a Greek island for three generations, the olives in our oil lend brightness and flavor along with versatility.

EMILE HENRY OLIVE OIL CRUET AND SPOON REST

A stove-side duo that keeps cooking surfaces clean, the refillable Cruet and matching spoon rest are cheery and helpful.





American Spirits

Enjoy the tipple and keep the tip when you turn your home bar into your own drinking destination. We're here to toast the occasion with everything you need. This year we partnered with Woodford Reserve Kentucky Bourbon. We selected the barrel, they aged it to perfection, and it's available just in time for the holidays. Limited quantities.



LIMITED QUANTITIES!

SIPPY GIFTS



WHISKEY GLASS

Isn't it neat how the perfect glass sets off the aromas of your favorite bourbon? Stop by Housewares to pick your pleasure.



COPPER MUGS

Every cocktail lover knows the allure of a classic copper Moscow Mule mug, which keeps it cold and crisp.



ISI CLASSIC SODA MAKER

Beyond your ordinary soda maker, this spritzer bottle is elegant, decorative, and hand-crafted in Austria.

THE MET MANHATTAN

Our new signature cocktail is an international sensation made with Kentucky Bourbon and the original Maraschino Cherry from Luxardo in Italy. Mix it up in our [Cocktail Set](#) - Cheers!

Shake with ice, then strain into a chilled glass: 2 ounces Bourbon, 2 teaspoons juice from the Luxardo Cherry jar, 2 shakes Bitters, and 1/2 ounce Sweet Vermouth. Garnish with Luxardo Cherries. We skewer ours on a rosemary branch for extra aromatics.

FORTESSA SHAKER SET

Elegant stainless steel shaker set with a sturdy black walnut muddler.



GREAT GIFT!

MAKE THIS!

Ciderpalooza

Metropolitan Market's new seasonal apple cider is fresh pressed and blended from more than 20 apple varieties, all grown in Washington state. Perfect for serving a cider cocktail at your Apple Cup watch party, or mix with mulling spices for a warm winter beverage.

MULLING SPICES AND DRIED MANDARINS

Mull cider or wine this season with our loose spice blend, with sweet and zingy flavors coming together to warm hands and bellies.

HOT APPLE CIDER

Wine shouldn't get all the fun! Use Metropolitan Market Apple Cider + 2 Tbsp of our flavorful mulling spices, brought to a boil then simmered and sensational.

APPLE CIDER

Fresh-pressed and bursting with apple flavor, our cider has no additives or preservatives. Pick up a pint, half gallon, or gallon.

KENTUCKY BOURBON

Rich and rounded body with notes of citrus, cinnamon, and cocoa. Silky smooth and warm finish.

GINGER BEER

The zesty bite from a well-crafted ginger beer balances out bourbon's sharp edges and the sweetness of apple cider.



GREAT GIFT!



FALL APPLE CIDER COCKTAIL

This cocktail recipe was adapted from *Farm Food*, written by Vashon Island chef-farmer, Kurt Timmermeister. Follow the seasons in this beautiful book.

Pour 4 ounces Apple cider and 2 ounces Bourbon in a glass, add ice, top off with ginger beer and a squeeze of lemon juice.





The Holiday Pear

The Metropolitan Market Holiday Pear is the sweetest, creamiest pear you'll ever eat. Grown locally to our specifications in the Rogue River Valley, there are no better pears grown in the world than the Holiday Pear. Picked at the perfect moment, then cold-conditioned, these sugar-rich fruits are textural delights you can eat with a spoon. Treat your party host to a box of these beauties, gift-wrapped in store.



PLAN AHEAD

Flower Power

Want a custom bouquet?
Give our florists 24 hours
notice and pick up
in store.



YOU'LL LOVE THIS!

Some Kind of Blue

One bite of our signature Holiday Pear and you know that it's a perfect orb of juicy freshness, all by itself. But when you want to elevate its sweetness into a party-ready appetizer or dessert, it's the ideal pearing — er, pairing — partner for so many of our favorite cheeses. Salty and piquant flavors of blue cheese are an ideal match to balance out the ripe fruit's natural sugars. And pear-haps the best pairing ever, the tang of creamy Gorgonzola only enhances the pear's flavors while mutually creamy textures melt together for a magical mouthful.

PERFECT PEARING

A decadent dessert wine from top cider producer Finnriver, this one is made with fermented local organic pear juice and fortified with apple brandy made from local organic heirloom apples. Concentrated pear aromas and pie spice notes bring out caramelized sweetness that complements hard and blue cheeses.



GREAT FOODIE GIFT!

metropolitanmarket



LET US HELP YOU!

Holiday Helpers

Look for RED COAT SERVICE in all stores November 20-23 and December 20-24 to help with holiday shopping, recipe ideas, and menu planning!

UPTOWN-QUEEN ANNE

100 Mercer St.
Seattle, WA 98109
206.213.0778

ADMIRAL

2320 42nd Ave. SW
Seattle, WA 98116
206.937.0551

SAND POINT

5250 40th Ave. NE
Seattle, WA 98105
206.938.6600

PROCTOR

2420 N Proctor St.
Tacoma, WA 98406
253.761.3663

KIRKLAND

10611 NE 68th St.
Kirkland, WA 98033
425.454.0085

MAGNOLIA

3830 34th Ave. W
Seattle, WA 98199
206.283.2710

SAMMAMISH

301 228th Ave. SE
Sammamish, WA 98074
425.295.0456

Mason jar bouquets available in the Floral department.

2017 Holiday Hours

THANKSGIVING: Open Thanksgiving Day, Nov. 23 until 2:00 PM,

NOVEMBER 24: Open at 6:00 AM

CHRISTMAS EVE: Open Christmas Eve, Dec. 24 until 6:00 PM **CHRISTMAS DAY:** Closed Dec 25

DECEMBER 26: Open at 6:00 AM **OPEN NEW YEAR'S DAY**

WE ARE ON INSTACART NOW! MAKE HOLIDAY RESERVATIONS, BROWSE RECIPES, FIND IN-STORE EVENTS:

METROPOLITAN-MARKET.COM