



JAYDE'S

Holiday Menu



JAYDESMARKET.COM
(310) 773-9483

Our All-Natural Hams

Jayde's Market proudly serves Niman Ranch Hams. No added nitrates or nitrites, free of antibiotics, and no artificial colors or flavors. It is slow smoked over real Applewood for an authentic smoky flavor.

Holiday Ham with Honey-Brown Sugar Glaze

Prep Time: 1hr Cook Time: 2 hrs Serves: 10

Ingredients:

1 Niman Ranch Ham (approx. 7-10 lbs)

Glaze:

½ cup honey 1 tablespoon orange zest
½ cup brown sugar 1 teaspoon ground cloves
½ cup orange juice Pinch of kosher salt
2 tablespoons brandy

Remove the plastic wrapping from the ham, place the ham on a rack in a roasting pan, and allow it to temper at room temperature for about 90 minutes. Tempering will allow the ham to bake more evenly. Preheat the oven to 350° F. Score the ham, making about ¼" deep cuts in layered lines or a criss-cross pattern.

To make the glaze, combine the ingredients in a medium saucepan over medium heat, whisking constantly to dissolve the sugar. Pour one cup of water in the bottom of the roasting pan and brush the glaze liberally on the ham, making sure the glaze gets into the scoring. Cover the pan with foil and bake for 60 minutes. Remove the foil, add more water to the roasting pan, baste the ham with more glaze, turn the heat down to 300° F and roast uncovered for another 60 minutes. Baste again and roast for another 30 minutes. Remove the ham from the oven, baste a final time, place on a platter and serve. Allow 1/2 lb per person for sit-down dinner.

MEATS (RAW)	
ORGANIC DIESTEL TURKEY	\$6.99 /LB
PRIME RIB ROAST (min 2 bones per order)	\$19.99 /LB
PRIME FILET MIGNON	\$29.99 /LB
NIMAN RANCH HAM (COOKED) nitrate/nitrite-free	\$6.99 /LB
RACK OF LAMB grassfed	\$29.99 /LB



JAYDE'S APPETIZERS & SIDES

APPETIZERS A LA CARTE (4-6 GUESTS)	
CANAPÉ-STYLE HOR D'OEUVRES: Daily assortment to meet different tastes and dietary needs (24 pcs)	\$36
JAYDE'S HOUSE CURED LOX with dill & honey mustard	\$22/LB
SHRIMP COCKTAIL PLATTER (2 lb)	\$38.99
SMOKED SALMON	\$25/LB

SIDES A LA CARTE	
POTATOES AU GRATIN with gruyere cheese (min 2 lb)	\$18/LB
ROASTED WINTER SQUASH with dried fruit (min 1 lb)	\$16/LB
GLAZED CARROTS with honey & orange (min 1 lb)	\$15/LB
ROASTED POTATOES with herbs (min 1 lb)	\$15/LB
SAVORY SAUSAGE BREAD PUDDING (min 2 lb)	\$18/LB
CINNAMON BRAT APPLES with cranberries (3 ct)	\$12
CORN BREAD	\$4.99 /LB
DINNER ROLLS (12 ct)	\$7.99
BAGUETTE	\$4/EA

JAYDE'S SWEET TREATS

DESSERTS	
MADE AT JAYDE'S GINGERBREAD SPICED APPLE ORANGE & CRANBERRY CRUMBLE	\$19.99
PECAN PIE	\$22.99
FLOURLESS CHOCOLATE CAKE	\$24.99
MIXED BERRY CHEESECAKE	\$24.99
NEW YORK CHEESECAKE	\$24.99
BELGIAN MOUSSE CAKE	\$24.99
STRAWBERRY SHORTCAKE	\$24.99
LUDIVINE PARIS MACARONS (12 ct)	\$24.99



WINES	
POTEK, SPARKLING CHARDONNAY Freshly baked bread, citrus & dried apple	\$66
ONWARD WINES, REDWOOD VALLEY KNOX VINEYARD ZINFANDEL Cranberry, orange & red currant jelly with a subtle hint of pink peppercorn	\$50
VIETTI BARBERA D'ASTI TRE VIGNE Cherry, vanilla & soft tannins	\$21
FROSTWATCH KISMET (Sauvignon Blanc & Semillon) Fig, nuts, oak & grapefruit peel	\$24
DOMAINE JOMAIN BOURGOGNE BLANC Pear, butter & cream, lemon, apple	\$32
STOLPMAN VINEYARDS BALLARD CANYON ESTATE SYRAH Sweet lavender, boysenberry & sagebrush	\$36

DON'T SEE A BOTTLE ON OUR SHELVES? PRE-ORDER SPECIFIC BOTTLES OR LARGE QUANTITIES BY WEDNESDAY, DECEMBER 19, TO ENSURE YOU'LL GET IT BY CHRISTMAS!



Reserve Your Holiday Meal
 by Saturday, December 22 at 12:00pm

- In-Store
- By Phone (310) 773-9483
- Email: hello@jaydesmarket.com