

## Reheating & Assembly Instructions

### *1st Course*

Pork rilette with housemade crackers, pickles and maple mustard  
Paired with Märzen Lager - 5.3% alc/vol

1. Place the rilette on a plate and allow it to come to room temperature
2. Place shallots in a small pile beside the rilette and then place a small dollop of maple mustard on the plate.
3. Serve with crackers.

### *2nd Course*

Red Thai curry with local oyster mushrooms & Black Rose Farms veggies  
Paired with Tangental Pilsner - 5% alc/vol

1. Place curry into small pot and allow to heat to a low simmer
2. Add vegetables to curry and allow to come to temperature, once everything is hot, place greens in the broth and allow to cook for 10 seconds
3. Plate curry in bowls and garnish with picked cilantro leaves

### *3rd Course*

Chicken roulade with crispy chicken skin, duck fat confit potatoes,  
carrots pea puree, glace de poulet  
Paired with Theorem Chardonnay Wild Saison - 6.7% alc/vol

1. Remove lid from container and place in a preheated 325°F oven for approximately 15 minutes
2. While the Chicken, potatoes and carrots are heating in the oven, place the pea puree in a small pot and the Glace de poulet in a separate pot and heat on medium low.
3. Check that the contents in the oven are heated through.
4. Place a dollop of pea puree on the plate and swipe with the back of the spoon in a soft ark, place the chicken, carrots and potatoes on the swipe.
5. Drizzle glace de poulet on the chicken

### *4th Course*

Brown butter sponge cake, vanilla almond mousse, raspberry gelee,  
almond crumble, raspberries  
Paired with Raspberry Vanilla Sour - 7.4% alc/vol

1. This is your chance to get creative! Place mousse on the plate and either do a confident swipe or draw a line with the back of a spoon.
2. Place the pieces of sponge cake, raspberries and gelle around the plate and place a small mounds of the almond crumble near the cake making sure to leave negative space on the plate.
3. Enjoy!