

REHEATING INSTRUCTIONS

BRAISED TURKEY | GF, DF

ingredients (brine): orange peel, paprika, sage, rosemary + oregano

ingredients (braising liquid): turkey stock, extra virgin olive oil, carrots, onions, celery + fennel

pour stock over turkey. cover and reheat in a 350° oven. check after 30 minutes. continue to check at 10 minute intervals until warmed through.

ROTISSERIE CHICKEN | GF, DF

ingredients: pasture-raised chicken, brown sugar, salt, paprika + oregano

in an oven safe dish, reheat in a 350° oven. check after 20 minutes. continue to check at 10 minute intervals until warmed through.

APPLE + FENNEL STUFFING | V, DF

ingredients: sourdough bread, apples, fennel, onion, celery, coriander seeds, fennel seeds, white wine, golden raisins, rosemary, thyme, + vegetable stock

in an oven safe dish and reheat in a 350° oven until fully warmed through.

SAUSAGE, APPLE + FENNEL STUFFING | DF

ingredients: sweet italian pork sausage, sourdough bread, apples, fennel, onion, celery, coriander seeds, fennel seeds, white wine, golden raisins, rosemary, thyme, + vegetable stock

in an oven safe dish and reheat in a 350° oven until fully warmed through.

MASHED YUKON GOLD POTATOES | VEG, GF

ingredients: yukon gold potatoes, crème fraîche, salt + nutmeg

in an oven safe dish, cover with foil and reheat in a 350° oven, stirring occasionally, until warmed through.

ROASTED BRUSSELS SPROUTS + GREEN BEANS | V, GF, DF

ingredients: brussels sprouts, green beans, fried shallots, olive oil, pomegranate seeds + pomegranate molasses

fried shallots: dredged in rice flour + non-gmo cornstarch with non-gmo canola oil

transfer to an oven safe dish. reheat in a 350° oven until warmed through. if desired, top with shallots before serving.

FINGERLING SWEET POTATOES + APPLES | V, GF, DF, NUTS

ingredients: garnet fingerling sweet potatoes, apples, pecans, maple, red chile flakes + parsley

transfer to an oven safe dish. reheat in a 350° oven until warmed through.

WINTER SQUASH SOUP | V, GF, DF

ingredients: assorted winter squash, onion, salt, coconut milk, nutmeg, sage, maple syrup, lemon + pumpkin seeds

transfer soup to a pot and reheat over medium heat, stirring often. top with crispy sage + pumpkin seeds before serving.

CRANBERRY RELISH | V, GF, DF

ingredients: rice vinegar, sugar, salt, cranberries, orange juice, rosemary, brown sugar + shallots

store in the fridge. serve at room temperature.

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HONEY BUTTERMILK CORNBREAD

ingredients: butter, sugar, grapeseed oil, honey, eggs, buttermilk, all purpose flour, baking soda, cornmeal, salt

store in the fridge or at room temperature. serve at room temperature or transfer to a baking sheet and reheat in a 300° oven for 10 minutes.

CARAMEL APPLE GALETTE

ingredients: all-purpose flour, butter, sugar, salt, honeycrisp apples, creme fraiche, heavy cream + white chocolate

store in the fridge or at room temperature. if desired, warm in a 300° oven for 8 to 10 minutes or until warmed through.

MAPLE PUMPKIN PIE

ingredients: pumpkin, heavy cream, maple sugar, eggs, vanilla, butter, flour, sugar, salt, pumpkin pie seasoning mix

store in the fridge; do not reheat. easiest to slice while chilled, but can be served at room temperature or chilled.

PECAN TART | NUTS

ingredients: pecans, heavy cream, brown sugar, maple syrup, molasses, eggs, vanilla, butter, flour, cornmeal + salt

store at room temperature; do not reheat. serve at room temperature.

PUMPKIN CAKE WITH BROWN BUTTER CREAM CHEESE FROSTING

ingredients: pumpkin puree, grapeseed oil, eggs, flour, sugar, baking powder, butter, vanilla, pumpkin seeds, maple syrup, cream cheese

store at room temperature; do not reheat. serve at room temperature.

DF: dairy-free

GF: gluten-free

NUTS: contains nuts

VEG: vegetarian

V: vegan