

<p>Whole 8-ounce baby brie with cranberry-apple chutney wrapped in puff pastry</p>	<p>Conventional oven: 300° for 15-18 minutes, until puff pastry begins to sizzle.</p>	<p>Brined, roasted breast of goose, sliced</p>	<p>Conventional oven: preheat oven to 375°. Sprinkle breast with 2 tablespoons stock, tent with aluminum foil and warm 15-18 minutes. Microwave: Cover in plastic wrap and reheat on 50% power 5-6 minutes per pound rotating once halfway through.</p>
<p>Roasted beets with grapes, walnuts, rosemary and bleu cheese</p>	<p>Conventional Oven: Heat spread out on a sheet pan at 375° for 12-15 minutes, adding bleu cheese over the top for the last 5 minutes. Microwave: Sprinkle with Bleu cheese and heat at high power for 2 ½- 3 minutes for the first pint, 1 ½ minutes for each additional pint.</p>	<p>Confit of goose leg and thigh:</p>	<p>Conventional oven: preheat oven to 375°. Wrap loosely with aluminum foil and warm 20-24 minutes. Microwave: Cover in plastic wrap and reheat on 50% power 5-6 minutes, turning once halfway through.</p>
<p>Mashed Potatoes</p> <p>Pear and Chestnut Stuffing</p>	<p>Conventional oven: 375° for 15-20 minutes. Microwave oven: 2-3 minutes on high setting.</p> <p>Conventional oven: butter a casserole with a close fitting lid or cover with foil, dot with butter if desired, and heat 15 –20 minutes per pint. Microwave: Follow directions for conventional oven substituting plastic wrap for foil and heating 3-4 minutes at 50% power.</p>	<p>Individual Beef Wellington</p>	<p>Conventional oven: Remove from refrigerator an hour before heating. Preheat oven to 375 °, loosely tent with aluminum foil and bake until the interior reaches 120 degrees, or until a sharp knife inserted into the center and left in for a moment comes out hot to the touch of the lip or the interior of the wrist. Warm the sauce in a pan over medium-low heat until it just begins to simmer. Microwave: Not recommended; this will make the crust soggy. Warm the sauce thirty seconds at a time, checking in between.</p>
<p>Green beans with garlic and almonds</p>	<p>Stovetop: warm the garlic and oil in a pan over low heat with the beans, stirring occasionally. Add the almonds and serve Microwave oven: 1 ½-2 minutes on high setting.</p>	<p>Kumquat Glaze</p>	<p>Stovetop: warm in a saucepan over low heat stirring occasionally until warmed through. Microwave oven: 1 ½ – 2 minutes on high setting.</p>
<p>Gingerbread cake with orange cream cheese frosting and candied pistachios</p>	<p>Serve chilled.</p>	<p>Duck Terrine with pistachios and dried cranberries</p>	<p>Serve chilled.</p>