

Whole baby brie with cranberry-apple chutney wrapped in puff pastry	Conventional oven: 300° for 15-18 minutes, until puff pastry begins to sizzle.	Roasted beets with grapes, walnuts, rosemary and bleu cheese	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.
Mashed Potatoes Green beans with garlic and almonds	Conventional oven: 375° for 15-20 minutes. Microwave oven: 2-3 minutes on high setting. Stovetop: warm the garlic and oil in a pan over low heat with the beans, stirring occasionally. Add the almonds and serve Microwave oven: 1-1 ½ minutes on high setting.	Individual Beef Wellington	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. 15-20 minutes should yield a medium rare Wellington. Remove foil for the last few minutes to finish browning the pastry. 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.
Half duck	Conventional oven: 375° for 14-18 minutes, 140 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. Microwave oven: not recommended.	Fig Glaze	Stovetop: warm in a saucepan over low heat stirring occasionally until warmed through. Microwave oven: 1-1 ½ minutes on high setting.
Gingerbread cake with orange cream cheese frosting and candied pistachios	Serve chilled.	Duck Terrine with pistachios and dried cranberries	Serve chilled.