

Bakery

- Cake 1 unit
- Sourdough starter 20g

Vegetables

- Brussels sprouts 1lb
- Butternut squash 1 small
- Carrots 5 large
- Celery 11 stalks
- Chives 10g
- Garlic 10tbsp + 3 cloves
- Parsley 7tbsp
- Salad fixings 1 set
- Shallots 3 units
- Sweet potatoes 2 medium
- White potatoes 6kg

Canned Goods

- Diced pimentos 4oz
- Fire-roasted tomatoes 14oz
- Roasted red peppers 16oz

Condiments & Spices

- Dijon mustard 2 tbsp
- Fresh thyme 20g + 12-18 sprigs + 2 tsp
- Pumpkin pie spice 4g
- Red wine vinegar 2 tbsp
- Seasoned Rice Wine Vinegar 1 tsp
- Sesame oil 1 tbsp
- Shiso Fumi Furikake ½ tbsp
- Soy sauce 1 tbsp
- Toasted sesame seeds 1 tsp
- Traditional Furikake ½ tbsp

Dairy

- Butter 1.4lb
- Cheddar Cheese 450g
- Cream 220ml
- Cream Cheese 0.5lb
- Egg 7 units
- Goat Cheese 4oz
- Gruyere 200g
- Milk 1 liter

Miscellaneous

- Coffee filters 1 pack

Frozen Foods

- Chicken pot pie 1
- Chicken Tikka masala 1 portion

Baking

- Cake Flour 2 cups (250g)
- Powdered Sugar ¾ cup (97g)

Meat

- Duck legs 4 units
- Nduja 50g

Fruits

- Lemon zest 2 tbsp (20g)
- Orange zest 1 unit
- Raspberries 16oz

Snacks

- Blanched almonds 1 cup
- Dried cranberries ¾ cup

- Monterey Jack Cheese 1.5 cups
- Mozzarella 200g
- Sour Cream 180g

Beverages

- Cranberry juice 0.5 cup
- Red wine (cabernet) 1 bottle