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 2tbsp
- ◯ Fresh thyme 20g + 12-18 sprigs + 2tsp
- ◯ Molasses 8g
- ◯ Pumpkin pie spice 4g
- ◯ Red wine vinegar 2tbsp
- ◯ Seasoned Rice Wine Vinegar 1tsp
- ◯ Sesame oil 1tbsp
- ◯ Shiso Fumi Furikake ½tbsp
- ◯ Soy sauce 1tbsp
- ◯ Toasted sesame seeds 1tsp
- ◯ Traditional Furikake ½tbsp

Dairy
- ◯ 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
- ◯ Bittersweet chocolate 225g
- ◯ Cake flour 2 cups (250g)
- ◯ Potato starch 25g
- ◯ 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
- ◯ Non-fat dry milk powder 10g
- ◯ Sour Cream 180g
- ◯ Unsalted European-style butter 2.2lb (1kg)

Beverages

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