

## Plating Guide - Signature Charcuterie Display

with new jersey farm charcuterie from salumeria biellese (sopressata, bresola, pepper salami, & prosciutto), foie gras mousse, smoked almonds, burbon mustard, veggie pickles & dried fruit

### Ingredients (keep cold):

- Assorted charcuterie
- Bourbon mustard
- Foie gras mousse
- Mixed olives
- Marcona almonds
- Pickled veggies
- Toast points
- Garnish

### Plating Steps

1. Arrange as shown.

