

Pilcrow Poultry Pot Pie

with Bordelaise Sauce



Lobster Pot Pie

with Herb Velouté Sauce



Beef Short Rib Pot Pie

with Wild Mushroom Sauce



Thank you for ordering from The Alinea Group. Your Pot Pie(s) will arrive either frozen or slightly thawed – both are fine. Until you are ready to bake your pot pie, please **place in your freezer.**

Questions, comments, or concerns?

Email us: hospitality+home@alinearestaurant.com

When you are ready to enjoy your pot pie, preheat your oven to 375°F.

Remove the pie from the freezer, unwrap and remove the parchment paper, and place the pie onto a baking sheet on the bottom rack of the preheated oven. Bake for 70-80 minutes or until the top is golden brown and the pie is your desired temperature. (Tip: Insert a knife into the center of the pie until the tip makes contact with the pie tin, hold for 15 seconds, remove the knife and carefully place the blade on your palm. The blade should feel warm-hot in temperature.) Transfer the pie to a decorative platter. Note the pie will be very creamy in the center and is intended to not hold its shape. It will require a spoon to serve.

For the **Pilcrow Poultry Pot Pie**: Hold the duck leg at the top, using a spoon, scrape the meat from the bone. Add the duck leg meat to each individual serving. Be careful of any small bones that may come off the duck leg.

To reheat the sauce:

- Place the bag of frozen sauce into a bowl and run warm tap water over the sauce until it thaws, 10-15 minutes.
- Cut the top off and transfer the sauce to a medium size saucepan and bring to a simmer over medium-low heat while whisking often to prevent burning.
- Pour the hot sauce into a gravy boat and serve.

| Your pot pies & their sauces will keep in the freezer for up to 3 months. |