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### BATCH 003

Charcoal seared hoecakes, split and slathered with piquant orange marmalade and caramelized sweet butter. This gives way to deeper notes of black walnuts and saline-slicked stones. The tangy lemon curd texture reveals itself along with pastilles of bittersweet chocolate enrobed in an endless finish of Spanish saddle leather and freshly cut hay. Exceptional!



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