


Food



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Chocolate — yummy and profitable. Chocolate served with coffee at Cameron's. Chocolate as a surprise ingredient in a new recipe. Chocolate as

 Chocolate as
a sweet treat or rich
dessert. One sweet
ingredient. Just one
of many fine foods.



PHOTODISC

KidsPost readers meet Ben Rasmussen, owner of Potomac Chocolates, and discover, as he did, that chocolate can be a gourmet delight. From selection of the right cacao beans

through the steps to making a fine chocolate bar, readers gain a new appreciation of the creative, scientific and technological sides of chocolate.

“Cameron’s Coffee and Chocolates” introduces students to a local business and a student who took culinary arts classes and found her passion and career. *Express* readers in March 2014 also learned about Every 1 Can Work, a non-profit organization that resulted from parents searching for employment opportunities for their daughter.

Explore the culinary arts and plan a meal. Interview a fruit or vegetable. Awaken your senses to nine new eats.

Name _____ Date _____

CONDUCT AN INTERVIEW

If You Could Be ...

Use your imagination. If you could transform into any vegetable or fruit what would you become? Get to know yourself. Think about your life from seed or root, abiding in sunny or shady areas, consuming water or preferring dry conditions. How long do you have to wait to produce fruit for consumption? Do you prefer to run wild or be trained into shape?

You are now ready to be interviewed. Answer the following questions.

1. How would your best friend describe you?

2. What kind of work environment do you prefer?

3. What is the biggest misconception about you?

4. What has been your most rewarding accomplishment?

5. What do you want people to remember about you?

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KIDSPOST

CHOCOLATE?



Seed pods, left, grow on cacao trees. Nibs, center, are part of the seeds. They are mixed with sugar to make chocolate.

Virginia man turns his home into a factory of sweets

In the movie *Willy Wonka & the Chocolate Factory* Mr. Wonka, wearing a long velvet jacket and a top hat, leads Charlie on a tour of the colorful factory, which features a chocolate river, hot chocolate trees and a chocolate waterfall that flows down jagged rocks.

Nowhere in Wonka's big, bright factory is there a washing machine.

"This is easily the smallest chocolate factory in the world," said Ben Rasmussen, standing in his laundry room, where he makes 40 pounds (that's about 360 bars) of chocolate a week.



CACAO TREE PHOTO BY BIGSTOCK;
NIBS AND LIQUID CHOCOLATE BY DAYNA SMITH
FOR THE WASHINGTON POST; CHOCOLATE PIECES
BY ANNE FARRAR/THE WASHINGTON POST

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Rasmussen started Potomac Chocolate 31/2 years ago in his house. He sells his chocolate bars to 75 stores in the United States, including about 10 in the Washington area, and a few in Canada and Europe.

“I fell in love with chocolate,” he said.

Where the love began

For Rasmussen, who is 38, chocolate love started only recently. While growing up in Woodbridge, Virginia, Rasmussen liked Three Musketeers bars. He didn’t like dark chocolate, which is what he makes today.

All that changed one night five years ago, when his brother brought him some gourmet chocolate.

“It’s this moment when you’re like, ‘Holy cow! I had no idea chocolate could taste this way,’” he said. “It is something completely different than anything I’ve ever experienced.”

Rasmussen became obsessed with chocolate and started learning about it, trying different kinds and hosting chocolate tastings for his friends and family. Even his youngest daughter, who was 3 years old at the time, began talking about the taste of the chocolates.

Good chocolate, Rasmussen discovered, can hint at many flavors, such as nut, orange and cinnamon.

“We all grow up thinking chocolate is chocolaty, but it has so many different flavor notes,” he said.

What is dark chocolate?

Cacao (sounds like ka-COW) beans are the main ingredient in Rasmussen’s chocolate. They come

from cacao trees, which grow in warm temperatures in places such as South America. The seeds grow in brightly colored pods the size of footballs, with about 50 seeds in each pod.

Differences in soil and weather affect the taste of the chocolate that a tree helps produce. Labels on gourmet chocolate bars often state where the beans came from and how much cacao bean is in the chocolate. (Rasmussen’s favorite bars are his 70 percent Upala bar and his 70 percent San Martin bar. Upala is a city in Costa Rica and San Martin is a region in Peru.)

After the seeds are pulled out of the pod, they are left to dry for about a week, during which time they start to brown and take on their chocolaty taste. At that point they are no longer seeds, because they can’t grow, so they’re called beans.

“My passion is bringing out the flavor of the bean,” Rasmussen said. “There are these great flavors of the bean. How can I bring that out as much as possible?”

Making the chocolate

The ingredients in good dark chocolate may be simple, but making it is anything but. As much as 450 pounds of beans — that’s more than twice the weight of an average-size man — arrive on Rasmussen’s doorstep every few months. Rasmussen sorts the beans by hand, discarding any sticks, leaves and broken or clumped beans. Then he roasts the beans in a rotating metal cylinder in an oven that he has adapted for making chocolate. He

lets the beans cool.

Next, he puts the beans in a winnower, a machine that he made out of a juicer, a vacuum, some plastic piping and a metal funnel, which removes the husk (or shell) of the bean. What remains is called the nib.

“Most of my stuff is DIY,” or do it yourself, he said. The equipment otherwise would be too expensive.

Rasmussen puts the nibs in a melanger (meh-lon-DJAY), a French word that means “to mix.” The big pot spins fast. He lets it spin for days so the nibs become liquid. He adds sugar. This mixture — now it looks and tastes like chocolate — goes into a second spinning machine that heats, cools and heats it again. This process, called tempering, gives the chocolate its shine and snap. The chocolate goes into plastic bar molds and is refrigerated. Lastly, Rasmussen wraps the bars in plastic and paper.

Making chocolate is a lot of work, but it isn’t even Rasmussen’s full-time job. He works as a computer manager. (He also has four kids.)

“I found something I love to do,” he said. “It’s all about putting in the time and effort.”

The future

Every year, Rasmussen has sold more chocolate than the year before. Its popularity has grown through word of mouth, which means that people tell other people about his chocolate. He’s thinking about expanding his work space by adding on to his house. For now, he said, it works okay for a one-man chocolate factory.

With chocolate, “you can go as

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deep as you want with the creative side, the scientific side, the technological side,” he said. “There’s so much room for learning new things and improving. I think my chocolate is awesome, but there’s a lot of room for improvement, and that’s what I’m trying to do.”

—Maira E. McLaughlin

February 9, 2014

TASTE CHOCOLATE LIKE A PROFESSIONAL

Here are some tips from Potomac Chocolate’s Ben Rasmussen.



1 Slow down! Chocolate should not be a “sugar delivery mechanism,” Rasmussen said. Eating it is meant to be a calm and yummy experience.

2 Look at the chocolate. It should be the same shiny, dark, smooth color throughout the bar. If there is a lighter color in spots — that’s called chocolate bloom — it means the chocolate is not perfect.

3 Smell the chocolate. Does it smell like chocolate to you?

4 Break off a small piece of the chocolate. Good dark chocolate will snap when you break it.

5 Take a sip of water to clean your mouth. Place the piece of chocolate on your tongue and let it melt. What hints of flavors do you taste? Orange? Nuts? Caramel? Raisins? Is it intense? Do you like it? Does the taste change as the chocolate melts in your mouth? Does the chocolate feel creamy or chunky?

SEE FOR YOURSELF

Is your mouth watering for chocolate? It is almost Valentine’s Day, after all! If you’re curious about how chocolate is made, tour a local chocolate factory.

What: Spagnvola Chocolatier factory tour.

Where: 360 Main Street, Gaithersburg, Md.

When: Every 15 minutes, from 2 to 5:45 p.m.
Saturdays and Sundays.

How much: Free.

For more information: A parent can reserve a spot by visiting the Web site, www.spagnvola.com, or by calling 240-654-6972.



One Man's Chocolate Business

KidsPost introduces readers to Ben Rasmussen who converted his laundry room into a chocolate factory. Can you imagine that in your house? Read “Chocolate? YUM!”

1. Locate Woodbridge, Va., on a map. From this starting point locate Canada, Europe, and Washington, D.C. How do you know Mr. Rasmussen makes his chocolates in Woodbridge, Va.?
2. When did Ben Rasmussen become interested in chocolates?
3. Locate Central America and South America on a map. Then find Costa Rica and Peru. Cacao trees grow well in these countries. Describe a cacao pod and its content.
4. What makes a cacao “seed” a “bean”?
5. Nine steps involved in making a chocolate bar are listed. Number the steps in the correct order beginning with “1.” Select one of the steps to explain its importance in the process.
 - _____ Remove the husk.
 - _____ Add sugar.
 - _____ Discard sticks, leaves and clumped beans.
 - _____ Pour the chocolate into molds and refrigerate.
 - _____ Let the beans cool.
 - _____ Cool and reheat the mixture.
 - _____ Put the nibs in a melanger to spin them.
 - _____ Wrap the chocolate in plastic and paper.
 - _____ Roast the beans.
6. A. Ben Rasmussen said, “[Y]ou can go as deep as you want with the creative side, the scientific side, the technological side.” Read about one of the three “sides.” This could be about a new candy bar, a way to ship chocolate without melting in hot weather, or a method for infusing different flavors in chocolate. Write a short article that shares this new information about chocolate.

B. There is more than one kind of chocolate. Read about bitter chocolate, compound chocolate, milk chocolate, dark chocolate, raw chocolate and white chocolate. Write a short article that distinguishes them, gives examples of their use in products and makes readers feel as if they are tasting the differences.
7. Define the following terms.
 - Bean
 - Dark chocolate
 - Gourmet
 - Husk
 - Melanger
 - Nib
 - Seed
 - Winnow

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BILL O'LEARY/THE WASHINGTON POST

Culinary arts programs are included in the curriculum of D.C. metropolitan area schools. Students in these classes learn culinary techniques, sanitation and safety in the foodservice industry.

Bryant Reyes and Rodney Allen, left, culinary arts students at Bladensburg High School in Prince George's County, do a cooking demonstration.

Can't Get Enough Culinary Arts

Do you enjoy reading cookbooks more than your textbooks? Are Rachel Ray, Bobby Flay and Emeril Lagasse more familiar to you than Gatsby, Romeo and Juliet? You might be interested in a career in the food industry or the Food section of *The Washington Post*.

Hospitality and Tourism | Culinary Arts

Does your school system provide an introduction to culinary arts through Career and Technical Education or Academy classes? These programs provide theoretic knowledge and hands-on experience. Among the skills students learn are

- | | | | |
|--------------|------------|------------------------|--------------------|
| • Sanitation | • Safety | • Culinary math | • Knife skills |
| • Soups | • Sauces | • Salads and dressings | • Sandwiches |
| • Baking | • Pastries | • Nutrition | • Menu development |

Role Play

You wish to pursue a career in culinary arts. Where do you go for study after high school? A good starting point online is Culinary Schools (www.culinaryschools.com.) Search to review the variety of programs available. Begin by finding:

- Any requirements for admission to the program
- Culinary Arts certification or a Culinary Arts degree
- Overview of the course of study; cooking, baking and management
- Length of study

Review options provided through community college programs such as those at Northern Virginia Community College, Prince George's Community College and Delaware Technical & Community College; options through culinary institute courses such as those at Johnson & Wales and Culinary Institute of America; and options provided in colleges such as Baltimore International College and Shepherd College.

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Cameron's Coffee and Chocolates serves up meaningful work for young people with intellectual disabilities

BY STEPHANIE KANOWITZ

• Originally Published
March 7, 2014, *Express*

Between 9 a.m. and 3 p.m. every day, Cameron Graham, 23, is hard at work arranging display cases, dipping chocolates and greeting customers — and loving every second of it. It's a job her parents, Ellen and Jim Graham of McLean, Va., always wanted to find for Cameron, who has intellectual disabilities, but never could. So they created it.

They took what Cameron loved — baking — and opened Cameron's Coffee and Chocolates (9639 Fairfax Blvd., Fairfax; every1canwork.com), a cafe that offers work opportunities to Cameron and others like her.

"Lots of businesses employ disabled adults in back-office type of situations where they open mail all day long," Jim says. "These disabled adults are always the last to get hired and then the first to get laid off or fired when things go bad."

Cameron's Coffee and Chocolates has a parallel work environment where disabled and non-disabled employees work side-by-side doing the same things.

The store manager, a culinary school grad, delegates daily tasks based on employees' preferences and abilities. A job coach comes in every day to ensure that the disabled



JASON HORNICK/FOR EXPRESS

At Cameron's Coffee and Chocolates, Tom Jackson, left, and the eponymous Cameron Graham work on the chocolate ganache.

workers are doing tasks they like and can handle. She also spends a half-hour going over life skills, such as how to get around town or navigate a grocery store.

Together with seven others — two of them intellectually disabled — Cameron has been making treats since the shop opened in October.

"I love it a lot," Cameron says.

Cameron found her passion through a culinary arts program at the Davis Career Center, a part of Fairfax County Public Schools' vocational training. As the end of the program approached, her parents began scouring Virginia and Maryland for bakeries that employ people with disabilities. They found a handful in Virginia, but none were nearby.

"We wanted Cameron to have interaction with the public in addition to being able to bake," Ellen says. "It became clear to us that we needed retail."

So Cameron's Coffee and Chocolates was born. But creating a

place for Cameron to work was only part of the Grahams' mission.

"The problem is: How do we get our children to work in the communities where they grew up and where they know people and where they live?" Ellen says. "If we employ 100 people, we're not solving the problem."

They founded the nonprofit Every1 Can Work to help other people start businesses that provide meaningful work for disabled adults. Cameron's is the foundation's first enterprise.

Still, Jim hasn't lost sight of the fact that Cameron's is a business. Customers don't return for more treats because they're sympathetic to the mission, he says. "They come back because the chocolate chip cookie they had was absolutely terrific."

That's why Cameron's has a rotating menu with specialties like chocolate-covered toffee and dark chocolate salted caramels (\$5 for four pieces).

Cameron says her job has another perk: working with her best friends.

Maddie Leasure, 24, who attended Davis with Cameron, joined the store when it opened. She works 30 hours a week stocking chocolates in the case and helping in the kitchen, says her mother, Tana Leasure of Vienna.

"We want our kids to have meaningful work and we want them to have friends," but there aren't many opportunities for them to do so, she says.

"Taking pride in their jobs and doing something that's not a rote thing, it just changes who they are."

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JESSICA HISCHE FOR THE WASHINGTON POST

For the third year, *The Washington Post's* readers, D.C.'s notable food lovers, and, for the first time, *Post* staffers including food critic Tom Sietsema suggested their favorite dishes. The dishes were not just named. They were described, some in such detail that all five senses were awakened.

The nine of the 40 finalists that follow represent first courses, main dishes and desserts. International dishes, variations on old favorites such as mac and cheese, the latest rage in culinary delights and inventive desserts are included.

Close read the photographs and savor the words. Which would you want to taste?

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First Course — Soup & Salad



SCOTT SUCHMAN FOR THE WASHINGTON POST

Vegetable ramen

at Daikaya [video](#)*Selected by Joe Yonan, Food section editor*

Ramen purists might blanch at the thought of a noodle bowl without pork, but they've probably never had chef Katsuya Fukushima's vegan ramen. It's akin to performance art when the apron-clad chefs at Daikaya's ramen shop toss woks full of shredded Brussels sprouts, carrots, leeks and onions to a pitch-perfect saute. Just as the chewy, aged noodles are pulled from their steaming bath and deposited in a rich broth of shiitake mushrooms, seaweed extract and pepper — Fukushima won't reveal much more about his closely guarded recipe — the chefs pile the vegetables on top. It's so good, wrote Yonan, "it puts me in a fugue state: head down, eyes closed, inhaling the noodles while they're still fresh."

705 Sixth St. NW. 202-589-1600. www.daikaya.com. \$13.25.



ASTRID RIECKEN FOR THE WASHINGTON POST

Pork sausage, habanero
and litchi salad at Rose's Luxury [video](#)

If not for bitter East Coast winters, Rose's Luxury chef Aaron Silverman might be serving a pork and peach salad. Lucky for us, his hunt for a less weather-dependent pairing for country ham sausage brought him to litchis, the intensely floral, fleshy fruit of Asian desserts and overly sweet martinis. Together with pork, the fruit delivers nirvana in a mix of mint, cilantro and Thai basil, a broth scented with biting habanero and a jumble of textures, including coconut powder, crunchy peanuts and garlic chips served just shy of charred. (A meat-free version is just as tasty.) "You have sweet, floral and juicy from the litchis; salty, funky country ham; bitter garlic . . . aromatics and the raw bite of the red onion," Silverman said. "It's a million different things, and that's what so exciting about it."

717 Eighth St. SE. 202-580-8889. www.rosesluxury.com. \$13.

Write About Food

1. Define these culinary terms: "wok," "saute" and "charred."
2. Both dishes have Asian influences. Compare and contrast these eats.

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**First Course — Soup & Salad**

LAVANYA RAMANATHAN/THE WASHINGTON POST

Lacinato kale Caesar at Range*Selected by John Taylor, Weekend multiplatform editor*

Could we do a roundup of must-eat dishes without a kale salad, so ubiquitous on restaurant menus that it borders on becoming a trope? This kale, however, is as decadent as it gets, served in the tart, fatty form of a classic Caesar salad. Chopped into a chiffonade, the chewy green is rendered delicate. Egg yolk slow-cooked with olive oil adds richness, and grated pecorino dusts the kale like freshly fallen snow. Finally, sourdough croutons crusted in corn flakes and anchovy puree are pulled from the oven and dropped artfully over the plate. "I rarely order or seek out a salad, but Range's take on the Caesar spoke to me," Taylor said. It has a "tangy, cheesy juiciness to it — a description I never imagined giving to a salad."

5335 Wisconsin Ave. NW, 202-803-8020. www.voltrange.com. \$11.**Write About Food**

1. What is kale?
2. Define these words: "ubiquitous," "trope" and "decadent."
3. What is a "chiffonade"?
4. Define these culinary terms: "tart," "pecorino" and "puree."
5. What are the usual ingredients in a Caesar salad?

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Main Course



KATHERINE FREY/THE WASHINGTON POST

Dwaengi bulgogi at YoonHa's Kitchen & Deli



Selected by Jonas Singer, Union Kitchen co-founder

For those who crave a tongue-scorching, brow-dampening kind of meal, Korean comfort foods always fit the bill. Fire looms at YoonHa's, a diner hidden in the shadow of foodie mecca Union Market in Northeast. There, Singer regularly digs into the dwaengi bulgogi, a volcanic dish featuring barbecued pork piled high with chilis and green onions and a few florets of broccoli — not that you need them. The thinly sliced pork, Singer wrote, is just the “right mix of spicy, seasoned and marinated.”

325 Morse St. NE. 202-548-0060. \$7.99.

Write About Food

1. What is a “comfort food”?
2. What does the adjective “volcanic” tell readers? What details support this idea?

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Main Course



LAVANYA RAMANATHAN/THE WASHINGTON POST

Roasted cauliflower sandwich at G

Selected by Lavanya Ramanathan, Weekend reporter

Cauliflower is one of Washington's trending foodstuffs, tossed into small plates by some restaurants, sprinkled across pizza and served as vegetarian "steak" at others. None of it approaches the treatment florets receive at G, Mike Isabella's gourmet sandwichery. The cauliflower is roasted to the brink of char and topped with salty, fried shishito peppers, blackened whole scallion stalks, mouth-puckering pickled shallots and an array of fresh herbs including mint and sprigs of dill. It's one of the city's most jaw-droppingly complex eats — and one of its best vegetarian dishes, too.

2201 14th St. NW. 202-234-5015.
www.gbymikelsabella.com. \$8.



ANNE FARRAR/THE WASHINGTON POST

Macaroni and cheese at Woodlands Vegan Bistro [video](#)

Chef Mickiyah Woodland turned to an old family recipe for her mac and cheese, a creamy, comforting side dish that flies out of her vegan soul-food restaurant and food truck to the tune of 200 servings a day. Her secret? She emulsifies fresh soy milk with olive oil, garlic and nutritional yeast, which turns it into a heavenly cream with a cheesy flavor. It's best when paired with the tangy, addictive sweet kale salad and spicy tofu.

2928 Georgia Ave. NW. 202-232-1700.
www.woodlandsveganbistro.net. Also available at the food truck;
follow @woodlandsvb. \$3.30-\$5.45.

Write About Food

1. In addition to kale, cauliflower is a "trending foodstuff." What does this mean?
2. The two eats on this page would appeal to vegetarians. What distinguishes the two dishes?
3. Adjectives help to bring life to a description. Tell which adjective you like best in the above descriptions?

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Dessert

Doissant

at Chocolate Crust [video](#)

The cronut, the croissant-doughnut behemoth that has reduced typically cool New Yorkers to waiting in hours-long lines, probably shouldn't have a place on a list of Washington's essential eats. But when Robert Cabeca, owner of Brightwood's Chocolate Crust, heard of Dominique Ansel's Franken-pastry, he thought, "Wow, I think I can do that." Not that it has been easy; Cabeca spent the past year pursuing flaky, croissant-like layers, working his way through three incarnations of his chocolate-dough recipe. The dish, pronounced DWA-sant, is less doughnut than dessert-worthy pastry. "Once I took my first bite, I knew this was not something to be dunked in my cup of coffee," wrote Steve Samuels of the District. But is it up to cronut standards? Cabeca doesn't actually know. "I haven't tried it," he confessed.

5830 Georgia Ave. NW. 202-291-2595.
www.chocolatecrust.com. \$4.50.

ANNE FARRAR/THE WASHINGTON POST

Write About Food

1. Where did the cronut originate? What is a "Franken-pastry"?
2. What characteristics of a croissant are featured in the cronut?
3. What is a "doissant"?
4. If you created a "Franken-pastry," what would you combine? What would you call it?

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Dessert



LAVANYA RAMANATHAN/THE WASHINGTON POST

Fresh baked cookies
and milk at Ripple

Foodies tend to leave behind the chocolate chip cookies of childhood in favor of jiggly panna cottas and semolina cakes (hold the frosting). But some restaurants — plus a food truck, Captain Cookie & the Milkman — have made it cool to eat like a kid again. Toki Underground, Baby Wale, Birch & Barley and Ripple all offer cookies as a meal-ender. Erica Rosenberg of the District nominated Ripple's trio of gooey, not-too-sweet chocolate chip cookies, which come with a glass of cold Tricking Springs milk (if you truly have a sweet tooth, make it chocolate). "Really, what's better than just-out-of-the-oven cookies with milk?" Rosenberg said. "These cookies are extraordinary, and would be even if stone-cold."

3417 Connecticut Ave. NW. 202-244-7995.
www.rippledc.com. \$8.



SCOTT SUCHMAN FOR THE WASHINGTON POST

Nutella pizza at Osteria Marzano

Carmine Marzano, a native of Turin, Italy, confesses that he's never seen a pizzaiolo in his homeland slather pizza with Nutella. Yet the veteran chef does precisely that with his dessert pizza while maintaining its Italian character: The chocolate-hazelnut spread that tops the thin crust is produced just outside Turin, and creamy, whipped mascarpone and pistachios are among the cuisine's most beloved sweet flavors. Marshmallows, broiled to the point of subtle smokiness, and a generous sprinkle of sea salt keep the whole affair from being too cloying. The pizza, wrote a reader of the Going Out Guide blog, is "even better than a s'more right off the campfire."

6361 Walker Lane, Suite 140, Alexandria. 703-313-9700.
www.osteriamarzano.com. \$8.

Write About Food?

1. Define the culinary terms: "panna cotta," "semolina" and "mascarpone."
2. Old-time favorites — think cupcakes — can become the latest food fad. What makes a chocolate chip cookie so appealing?
3. Re-inventing a food standard is also the hallmark of a creative chef. The pizza has become a dessert by adding Nutella. What other childhood favorite does another ingredient suggest?
4. What crust and ingredients would you use for your dessert pizza?

Name _____ Date _____

Plan a Meal

Whether cooking for a vegetarian, meat-lover or someone seeking a diet of sustainable foods, you can find recipes and suggestions in the Food section. The advertisement inserts from local grocery stores will help you to find ingredients to keep a family budget.

Review your knowledge of the basic food groups (grain, vegetables, fruit, milk and meat) and any food preferences or allergies that your guests have. Do you have a preference for how the food will be prepared — stove top, oven, microwave or ready to eat? Do you have a theme, ethnic group, or geographic region or country you want to celebrate?

For this dinner, plan a healthy meal that is composed of salad, soup and a dessert.
You have a \$35.00 budget for a dinner for four.

Appetizer

Will your budget allow you to offer an appetizer?

What is a healthy and tasty choice that fits your menu?

Salads and Dressings

Which greens are in season?

Greens and vegetables on sale that may be used in your recipes

Soups

What ingredients are in season?

Which recipes enhance your color scheme, ethnic or regional theme?

Dessert

Baking is part of a culinary arts education. Do you want to bake something?

What are possible fruits that would provide color, texture and thematic unity?

Beverage(s)

With the meal

With dessert