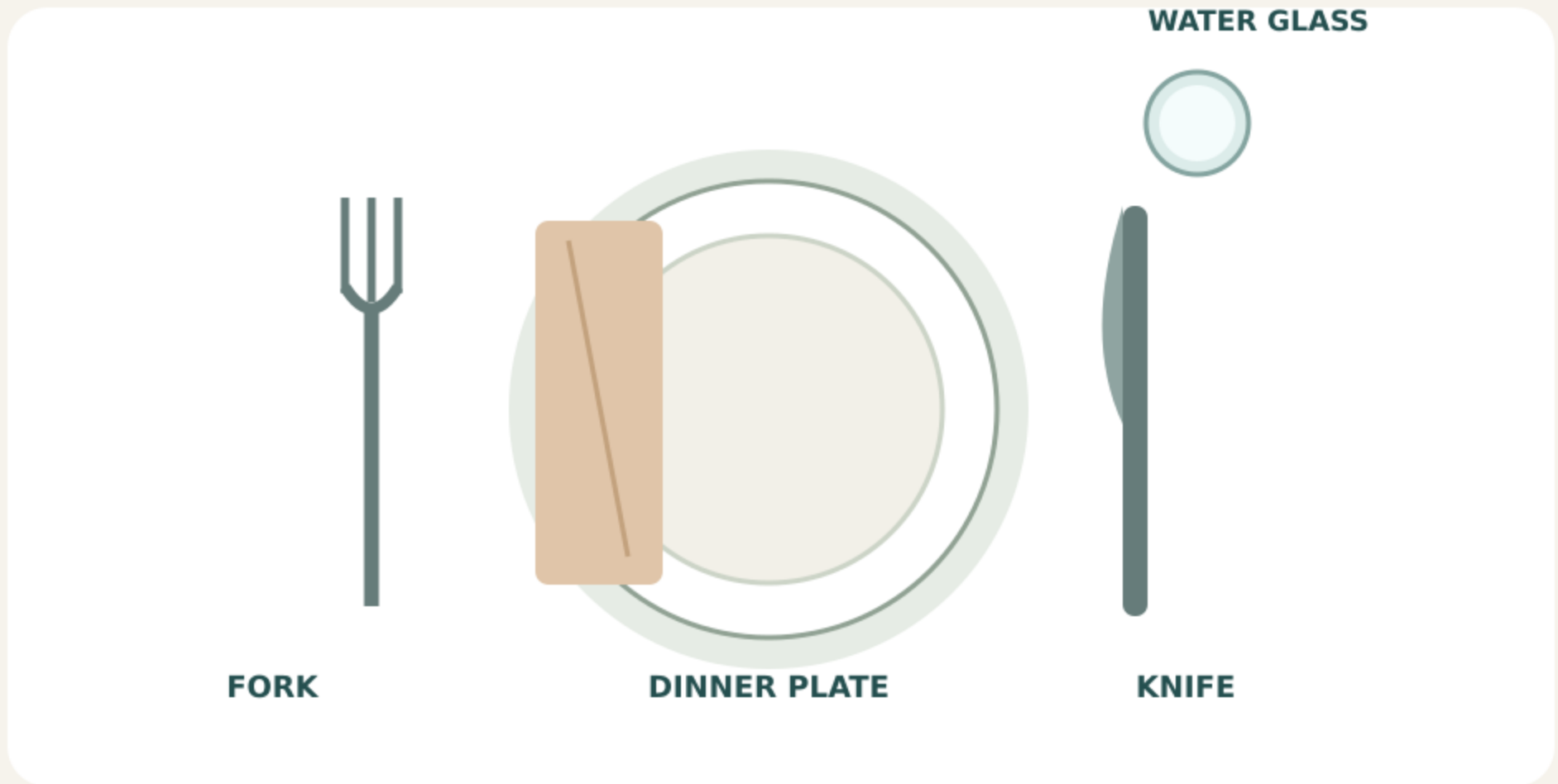


BASIC PLACE SETTING

Table guide - arrange only the pieces your menu needs



- 01 Forks go left; knife blade faces the plate.
- 02 Glass above the knife; napkin beside or on the plate.
- 03 For several courses, arrange utensils in order of use.