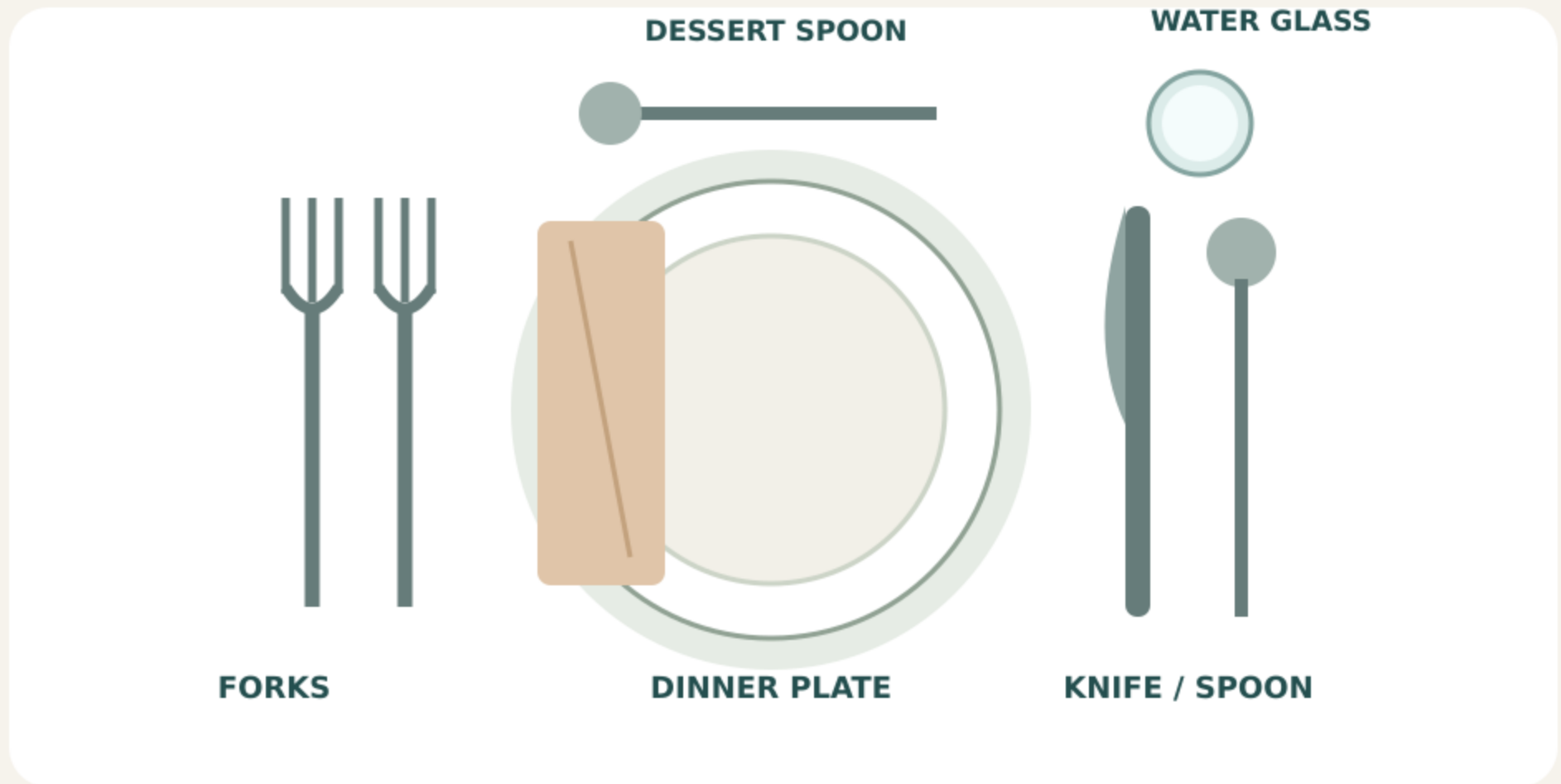


THREE-COURSE PLACE SETTING

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.