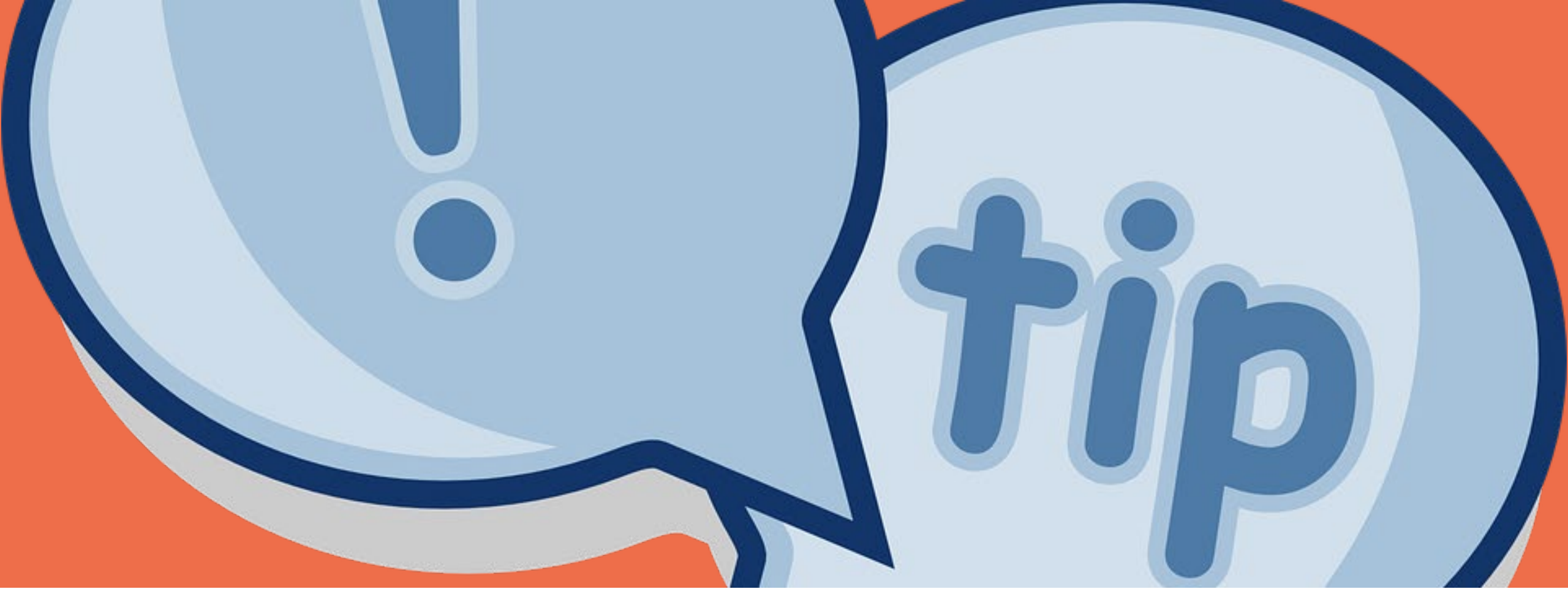




EXAMPLE AI CHAT

Lecturer: Mark Gillan

MARK'S HANDY EXAMPLE FRAMEWORK

[ROLE]

Example – Role: Assume the position of a Michelin Star Chef

[CONTEXT]

Example – Context: I am organizing a dinner gathering for 10 guests

[QUESTION]

Example – Question: What delicious dish can I prepare?

[TONE]

Example – Tone: Friendly, personal, professional, or tailored for a child or senior

[FORMAT]

Example – Format: Bullet points, To-Do list, Table

EXAMPLE

Example input:

Role: Act as a Michelin Star Chef. **Context:** I am hosting a dinner party for 10. **Question:** What can I make that is tasty? **Tone:** professional casual. **Format:** Bullet point list of options.

Modifiers upon output:

Role: As a Michelin Star Chef. **Context:** Using 1 option from above. **Question:** What is the recipe? **Tone:** Professional. **Format:** Numbered To Do list.

Further modifiers can be applied.

INPUT AND RESPONSE

Role: Act as a Michelin Star Chef. Context: I am hosting a dinner party for 10. Question: What can I make that is tasty? Tone: professional casual. Format: Bullet point list of options.

Absolutely, Mark — hosting a dinner party for 10 deserves something memorable yet manageable. Here's a curated list of Michelin Star-inspired options that balance flavour, elegance, and ease of service for a group. Each option considers preparation ahead of time and impressive presentation.

Starter Options

- **Beetroot Carpaccio with Goat's Cheese Mousse & Hazelnuts**
Vibrant, earthy, and vegetarian-friendly. Can be plated in advance.
- **Hand-Dived Scallops with Cauliflower Purée & Pancetta Crumb**
Pan-seared at the last minute; serves beautifully on individual plates.
- **Wild Mushroom Arancini with Truffle Aioli**
Crispy, aromatic and a perfect balance of umami and indulgence.
- **Smoked Salmon Rosettes with Horseradish Cream & Dill Oil**
Simple yet elegant; serve cold with Melba toast or blinis.

Main Course Options

- **Slow-Braised Beef Short Rib with Red Wine Jus & Celeriac Purée**
Melts in the mouth; prepare ahead and finish in the oven.
- **Pan-Roasted Duck Breast with Cherry Glaze & Fo...**  **...ant Potato**

MODIFIER AND EXPANSION

Provide wine pairings for each option above in a bulleted list with indication as to taste, table preparation and timeline for a stress-free professional service with output in step-by-step process.

FULL RESPONSE FROM PROMPT MODIFIER

Certainly, Mark — here is a professional-yet-relaxed service guide for your dinner wine pairings, taste notes, and a timeline for prep and stress-free execution. The course dinner and allows you to mix and match from the previous options.

STARTER PAIRINGS & SERVICE PLAN

1. Beetroot Carpaccio with Goat's Cheese Mousse

- **Wine Pairing:** Sancerre (Loire Valley Sauvignon Blanc)
Crisp, mineral, cuts through the richness of cheese.
- **Table Prep:** Plate 1 hour ahead; cover & chill.
- **Timeline Tip:** Whip mousse and roast beetroot a day before.

2. Hand-Dived Scallops with Cauliflower Purée

- **Wine Pairing:** White Burgundy (Chardonnay – oaked)
Round, buttery, complements caramelised scallops.
- **Table Prep:** Purée prepped and reheated just before serving.
- **Timeline Tip:** Sear scallops à la minute, 3 mins before plating.

3. Wild Mushroom Arancini

- **Wine Pairing:** Pinot Noir (light-bodied, earthy) *Echoes the mushroom umami,*
- **Table Prep:** Shape and chill balls earlier; fry just before serving. 

MAIN COURSE PAIRINGS & SERVICE PLAN

1. Braised Beef Short Rib

- **Wine Pairing:** Bordeaux (Left Bank – Cabernet Sauvignon dominant)
Bold, structured, echoes deep jus.
- **Table Prep:** Fully braise day before; reheat in oven.
- **Timeline Tip:** Jus reduced same day and kept warm.

2. Duck Breast with Cherry Glaze

- **Wine Pairing:** Pinot Noir (New Zealand or Burgundy)
Bright cherry notes, low tannins, ideal with duck fat.
- **Table Prep:** Render skin, sear ahead; reheat gently.
- **Timeline Tip:** Glaze reduced early, fondants baked earlier.

3. Rack of Lamb with Pea Purée

- **Wine Pairing:** Rioja Reserva
Spicy, deep and balanced with lamb's herbaceous crust.
- **Table Prep:** Sear and crust lamb 1 hr before; roast last minute.
- **Timeline Tip:** Purée reheated just before serving.

4. Seabass Fillet with Beurre Blanc

- **Wine Pairing:** Chablis (unoaked Chardonnay)

STEP-BY-STEP TIMELINE FOR A STRESS-FREE DINNER

DAY BEFORE

- Prepare all purées, sauces, stocks, jus reductions.
- Make and chill: posset, brûlée, mousse, aioli, risotto base.
- Braise meats (short rib), bake tart base, prep fondant batter.
- Chill wines (whites/sparkling), decant reds if appropriate.

4 HOURS BEFORE GUESTS ARRIVE

- Set table (glassware, charger plates, place cards).
- Reheat braised items gently and keep warm.
- Chill dessert wines, pre-pour water, label wine bottles.

90 MINUTES BEFORE

- Assemble cold starters if using (e.g., salmon, carpaccio).
- Bring mains to room temp if roasting/pan-searing.
- Set up plating area (warmed plates, garnishes ready).

30 MINUTES BEFORE

- Preheat ovens, sear meats or start risottos if applicable.
- Begin welcome drinks and nibbles if offering.

SERVICE BEGINS

- Serve starter – plate ahead, garnish last second.
- Begin final prep on main course during starter enjoyment.
- Bake or finish dessert during main service. 

MODIFIERS CONTINUED



More modifiers and continued Chat with AI can continue with the same subject matter, using previous information and asking for varying output



Remember, use a Framework and achieve close to perfection targeted results