

You will need:

- An oven preheated to 375 degrees
- A sheet pan or a shallow baking pan
- Aluminum foil
- Baking spray/pan coating
- Tongs
- Spatula
- A sauté pan big enough for your goat cheese, ideally Teflon-coated- you can heat multiple portions at once
- A serving spoon
- Plates and silverware

When you get everything home, refrigerate the food and wine samples immediately.

Course 1, served with the Barnard Griffin Sauvignon Blanc: Honeyed goat cheese with panko breadcrumbs, oyster sauce and honeydew melon

Course 2, served with the Jolie-Laide Gamay: house-made ricotta cheese with smoked salmon, blistered cherries and extra virgin olive oil

Course 3, served with the Walter Scott Pinot Noir: sarsaparilla-glazed duck breast with marrow and brioche

Course 4, served with the Matthiasson Cabernet Sauvignon: cocoa-Taleggio mascarpone with beef carpaccio and a toast point

On Sunday:

3:00- remove the food for courses 2 and 3 from the refrigerator- NOT for courses 1 and 4. Preheat the oven to 375 degrees. Leave the wine in the fridge.

3:25- Remove only wines 1 and 2 from the refrigerator (you'll take wine 3 out when you pour wine 2, and you'll take wine 4 out when you pour wine 3.) Heat your sauté pan gently over medium heat, and spray with pan spray or put a couple of drops only of olive oil or another vegetable oil in the pan. When the oil is hot but not smoking, CAREFULLY place the goat cheese in the pan and sauté until the breadcrumbs are golden brown. Flip the goat cheese over and sauté the other side until it's golden as well. Remove to a plate and let it cool slightly as you log in to the tasting.

3:30- log in to the zoom tasting. The meeting number is 872 2035 4954 and the password is 266081. Pour yourself some Sauvignon Blanc, garnish your goat cheese with the honeydew melon, and enjoy the first course with Rob Griffin of Barnard Griffin. From here on out, we'll prepare each course according to how quickly the tasting is moving.

Next step- spray your aluminum foil with pan spray and warm the cherries in the oven. Wrap the salmon around the ricotta, garnish with the warm cherries and drizzle with the olive oil. AT THIS POINT, YOU CAN REMOVE THE FOOD FOR COURSE 4 FROM THE REFRIGERATOR.

Next step- spray your aluminum foil with pan spray and warm the duck and the marrow in the oven for a minute or so- using the same pan for both is okay. After a minute, drizzle both the duck and the marrow with the sarsaparilla glaze, and add the brioche to the pan. Working carefully with a spatula or tongs, put the brioche on a plate, top with the marrow, and top that with the duck.

Next step- Wrap your mascarpone with the beef carpaccio, sprinkle with salt and set on the toast point.