

You will need:

- An oven preheated to 375 degrees
- A sheet pan or a shallow baking pan
- Aluminum foil
- Baking spray/pan coating
- Tongs
- A small sauté pan
- A serving spoon
- Plates and silverware

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

Course 1, served with the Marco De Bartoli “VignaVerde” Grillo: pasta e fagioli with baby carrots and brined mackerel.

Course 2, served with the Château d’Oupia Minervois Rosé: goat cheese frittata with Romaine and Prosciutto.

Course 3, served with the Occhipinti Frappato: Grilled ahi tuna with a pesto of oil-cured olive, cranberry and bay leaf, wrapped in a roasted red pepper.

Course 4, served with the Foradori Teroldego: Blood orange-infused duck confit over wild rice with wild mushrooms, pomegranates and walnuts.

On Sunday:

3:00- remove the food from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge.

3:25- line the baking pan with aluminum foil, spray it with baking spray and put the carrot on, saving the mackerel to add to the oven after a minute or two. Remove only wine number 1 from the refrigerator (you’ll taste wine 2 out when you finish wine 1, at which point you’ll also take wine 3 out of the refrigerator to let it warm up a bit. You’ll take wine 4 out when you pour wine 3.)

3:30- log in to the zoom tasting. The meeting number is 828 0704 0808 and the passcode is 645398. Pour yourself some Grillo and enjoy. Add the mackerel to the oven, wait about one minute and put the pasta on a plate, garnished with the carrot and the mackerel. Wipe out the pan because you’ll need it again later. From here on out, we’ll play it by ear as far as timing goes.

Next step- put the frittata in the oven and warm slightly for about two minutes, until it begins to sizzle around the edge. Take it out of the oven, top it with the Romaine and wrap it in the Prosciutto. Pour the Rosé and relax.

Next step- as we get to the end of the second wine, put the tuna in the oven just to warm it through; the objective is not to make it hot so much as it's to take the chill off. Serve with wine number 3 with the slightest chill, and take wine number 4 out of the refrigerator.

Next step- Put the wild rice in the pan and add a little bit of duck stock, and stir it a bit over low heat. Meanwhile, heat the duck in the oven. When the duck begins to sizzle and the rice is heated through, put the rice on a plate and set the duck on top. Pour yourself some Teroldego and learn about Elisabetta between sips and forkfuls.