

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 small sauté pan, or three of them if you don't want to clean them in between courses
- A serving spoon
- Plates and silverware

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

Course 1, served with the Poggio al Tesoro "Solosole" Vermentino: Hamachi crudo on flatbread, scalded with cantaloupe-grapefruit butter.

Course 2, served with the Poggio al Tesoro "Il Seggio" Bolgheri: pasta cake studded with oil-cured olives, with peppered pheasant and smoked ricotta.

Course 3, served with the San Felice "Campogiovanni" Brunello di Montalcino: Roast squab and oven-cured tomatoes with Pecorino risotto and cacao nib garnish.

Course 4, served with the Lorenzo Mattoni Montefalco Sagrantino: shiitake mushroom timbale with elk sausage and French green lentils.

On Sunday:

2:30- remove only courses 2, 3 and 4 from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge.

3:15- take course 1 out of the refrigerator, line the baking pan with aluminum foil, spray it with baking spray and put the flatbread on. You'll be putting it in the oven during the introduction. Remove only wines 1 and 2 from the refrigerator (you'll take wine 3 out when you finish wine 1.) Put the butter in the sauté pan but don't turn on the flame underneath it.

3:30- log in to the tasting. We'll meet Lorenzo, pour wine 1, warm the flatbread and turn on the stove to melt the butter. Take out the flatbread, put the Hamachi on it and when the butter begins to bubble, pour it over the fish. Enjoy it with your wine, and take wine number 3 out of the refrigerator. Rinse and wipe out the pan or get a second one ready for later.

Next step- put the pasta cake on the sheet pan and put it in the oven while we pour wine number 2. After a minute or two, add the pheasant to the sheet pan. When both the pasta cake and the pheasant begin to bubble around the edge, take them both out of the oven. Put a dollop of smoked ricotta on the pasta cake and garnish with the pheasant. Enjoy with wine 2 and take wine 4 out of the fridge.

Next step- put the risotto and the stock in the sauté pan and heat over low heat, stirring in the stock. Meanwhile, warm the squab and tomatoes in the oven on a sheet pan. Once everything is heated through, plate the risotto and put the squab on top. Garnish with the cacao nibs. Wipe out the pan again or use a fresh one. Enjoy the squab with wine 3.

Next step- warm the lentils in the pan over medium heat. Meanwhile, grease the foil on the sheet pan well so the timbale doesn't stick, and heat it and the elk sausage in the oven. Once the lentils are hot, plate them and top with the sausage and the timbale. Enjoy with wine 4.