

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, ideally non-stick, or three of them if you don't want to clean them in between courses
- A small pot to simmer water in
- A slotted spoon
- A serving spoon
- Plates, shallow bowls, and silverware

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

Course 1, served with the Cuilleron "La Petite Côte" Condrieu: Seared sea scallop with apricot-anise cream, bee pollen, orange pith and tarragon.

Course 2, served with the Thevenet & Fils "Bussières Les Clos" Bourgogne: St. Andre triple cream brie, dusted with ground dried mushrooms, with cran-cherry syrup and roasted hazelnuts.

Course 3, served with the Cuilleron "Laya" Crozes-Hermitage: Goose confit and herb agnolotto with smoked white pepper veal demiglace and bean butter.

Course 4, served with the Château La Peyre Saint-Estephe: Lamb two ways- lamb stew with house-made merguez sausage. Garnished with cave-aged Gouda and herbed breadcrumbs.

On Sunday:

2:45- remove the food from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge. In the small pot, bring some water to a boil to get it warm and then turn off the heat and cover with a lid. Then it won't take as long to heat when we get to course 3.

3:15- line the baking pan with aluminum foil, spray it with baking spray and put the scallop 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 cream sauce in the sauté pan but don't turn on the flame underneath it.

3:30- log in to the tasting. We'll meet Joanie, pour wine 1, warm the scallop and turn the stove on low to gently heat the cream sauce. Take out the scallop when it begins to sizzle, put the sauce on the plate and set the scallop on top. Garnish with the tarragon. 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- drizzle the cran-cherry syrup onto the plate. Set the cheese on top and garnish with hazelnuts. Enjoy with wine number 2, turn the heat under the pot of water to medium, and take wine number 4 out of the refrigerator.

Next step- drop the agnolotto into the simmering water for a minute to heat it through and make the pasta soft. Heat some olive oil in the sauté pan, scoop the agnolotto from the water with the slotted spoon and sear it in the oil like a potsticker, turning occasionally so it doesn't burn on one side. Once the agnolotto is hot, add the demiglace to the pan and heat to bubbling. Pour into a shallow bowl and top with the bean butter. Enjoy with wine number 3. Clean out the pan for the last dish.

Next step- Heat the lamb stew and merguez sausage over medium heat until it begins to bubble. Meanwhile, warm the herbed breadcrumbs in the oven. Garnish the stew with the breadcrumbs and enjoy with wine 4.