

Valentine's Day heating instructions

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 two of them if you don't want to clean them in between courses
- A serving spoon
- Plates, shallow bowls, and silverware

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

On Sunday:

First course- remove the food from the refrigerator about half an hour before you intend to eat.

Preheat the oven to 375 degrees. Leave the wine in the fridge. Line the sheet pan with foil, spray it with pan coating and put the chicken in the oven. It will take about 4 or 5 minutes to heat through, so while it's heating, put the squash in the sauté pan and heat over medium flame, stirring occasionally, until the vegetables begin to sizzle around the edges. Plate the vegetables and top with the chicken. Shake up the vinaigrette and drizzle it over the chicken and squashes. Serve with wine number 1. Wipe out the sauté pan or have another pan ready for later.

Second course- Place the salad of fennel, cucumber and honeydew on a small plate. In a small bowl, mix the salmon with just enough aioli to coat it. There will be more aioli than you need. Spoon the tartare over the salad. Serve with the toast points and enjoy with wine number 2. Pull wine number 3 out of the refrigerator, along with wine number 4 if you're drinking the Côte Rôtie.

Third course- With a fresh sheet of aluminum foil on the pan, spray it and place the sformato on it. Put it in the oven until the edges begin to sizzle, about 4 minutes. Meanwhile, spoon the cream sauce into the sauté pan and heat over medium-low heat, stirring occasionally so the sauce doesn't separate. Once the sauce has heated through, spoon it onto a plate. Using a spatula, set the sformato on top and garnish with the ribbon of Prosciutto.

Fourth course- For the seafood crêpes: roll the seafood in the crêpes, spray a fresh sheet of foil and put the crepes on it. Tent them loosely with another piece of foil so they don't dry out as they heat up. Put them in the oven for about four minutes. After four minutes, put the peas and carrots on the same sheet pan alongside them and continue to heat another 3-4 minutes. Meanwhile, spoon the sauce into the pan and heat, stirring occasionally, over medium-low heat. Using a spatula, carefully transfer the

crêpes to a plate, with the peas and carrots placed alongside. Garnish the peas and carrots with bee pollen. Pour the sauce over the crêpes and serve with (white) wine number 4.

For the short ribs- place the potato on a sheet pan and put it in the oven until it's heated through, about fifteen minutes. Once the potato has been in the oven for about 8 minutes, put the short ribs in a sauté pan with the jus, and heat to a simmer over medium heat. After another two or three minutes, put the olives on the sheet pan with the potato and let them warm up for the remaining few minutes. (Be careful when you bite into them- they'll be very hot.) Cover the pan and let it continue to simmer until the ribs are heated through, about 7 or 8 minutes. Toss in the Brussels sprout leaves in the sixth minute and let them heat in the covered pan with the beef. Once they've turned bright green but still have some texture, take the lid off and put the ribs on the plate. Spoon the liquid from the pan and the Brussels sprouts over it, remove the potato from the oven and serve it alongside. Drizzle the whole dish with the smoked olive oil. Serve with (red) wine number 4.

For the dessert- Pour the crème anglaise into a shallow bowl or onto a plate. Split the corners of the box that the mousse is packed in. Open the box from the corners so the mousse is sitting on a plate piece of cardboard. Using a spatula and a butter knife, scoop up the mousse and transfer it to the plate with the crème anglaise, holding the butter knife against the mousse as you slide the spatula out from under it. Garnish with the candied pine nuts and serve with wine number 5.