

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.

Course 1, served with the 2017 Buil & Giné “Joan Giné” DOQ Priorat Blanc: Almond-crusted cod with chamomile-pear cream.

Course 2, served with the 2012 Alvear Fino en Rama, DOP Montilla Moriles: Alfalfa-brined shrimp, alfalfa-hazelnut aioli and crispy shallots.

Course 3, served with the 2017 Alvaro Palacios “Les Terrasses” DOC Priorat: Duck confit with smoked cherries and whiskey-onion butter.

Course 4, served with the 2017 Decendientes de J. Palacios Villa de Corullón DO Bierzo: Marjoram butter-poached beef tenderloin with Lion's Mane mushroom, smoked salt and pomegranate molasses.

On Sunday:

2:45- remove the food from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge.

3:25- take wines 1 and 2 out of the refrigerator, line a baking sheet with aluminum foil and put the fish on it. Leave it at room temperature. Put the cream sauce in the saucepan and leave it at room temperature as well.

3:30- log in to the tasting, put the fish into the preheated oven, and put the saucepan on the stove over medium-low heat. Stir the sauce occasionally- it should just begin to bubble and be removed from the heat immediately. The fish should sizzle around the edges, about three minutes. Put a dollop of the sauce on a plate and set the fish on top of it. We'll meet Xavi, pour wine number 1, and enjoy it with the food. From here on out, we'll base our next steps on where we are in the tasting rather than sticking to what the clock says.

Next step- Place a dollop of the aioli on the next plate and put the shrimp on the sheet pan to warm it in the oven. It's already cooked through, so it just needs to be warmed through, about two minutes. Set

the shrimp on top of the aioli and sprinkle with the shallots. Pour wine number two and enjoy it with the shrimp while we talk with Victor as you take wines 3 and 4 out of the refrigerator.

Next step- put the duck on the sheet pan to warm in the oven. It should begin to sizzle after about three minutes. Add the cherries and focaccia to the sheet pan alongside the duck to warm them, about another minute. Meanwhile, melt the whiskey-onion butter in a sauté pan over medium heat. Put the duck on the focaccia, pour the melted butter over it and garnish with the warm cherries. Enjoy with wine number 3 while we listen to Vishaka.

Next step- Put the mushroom on the sheet pan and bake it to heat through, about two minutes. Meanwhile, cut or break the butter in half, tuck it under the beef and set it in the already hot sauté pan, cooking over medium heat to brown it. Repeat on the other side of the filet. Plate the beef, set the mushroom on top, drizzle with the pomegranate molasses and sprinkle with the smoked salt. Enjoy with wine number 4.