

You will need:

- An oven preheated to 375 degrees
- A sheet pan or a shallow baking pan
- Aluminum foil for lining the pans and tenting the food
- Baking spray/pan coating
- Whisk
- 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 serving spoon
- Plates, shallow bowls, and silverware

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

Course 1, served with the 2018 Eyrie Vineyards Pinot Gris: Papaya steamed pudding with Marcona almonds and fennel cream.

Course 2, served with the 2017 Domaine Eden Pinot Noir: Moroccan-spiced salmon with roasted mushrooms.

Course 3, served with the 2013 Copain "Hawks Butte" Syrah: Sous vide lamb loin with white pepper-marjoram demiglace and Castelvetro olive tapenade.

Course 4, served with the 2017 Obsidian Ridge "Obsidian Ridge Vineyard" Estate Cabernet Sauvignon: Grilled flatiron steak with cassis and cacao nib demiglace. Crispy shallot garnish.

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 papaya pudding on it. Tent it with foil so it doesn't dry out. 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 pudding 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 pudding should sizzle around the edges, about four minutes. Put a dollop of the sauce on a plate and set the pudding on top of it. Garnish with the almonds. We'll meet Amy, 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- Line a sheet pan with a new piece of foil, spray it and put the salmon on it. Put it in the hot oven until it sizzles, about 2-3 minutes. Meanwhile, in a new pan (or if you've wiped out the previous

pan, you can use that,) place the mushrooms and the mushroom broth. Heat over medium heat until the liquid comes to a boil. Add the butter and remove the pan from the heat, stirring in the butter. Plate the mushrooms, set the salmon on top, and enjoy with wine number 2 as we talk with Michele. Take wines 3 and 4 out of the refrigerator.

Next step- Put a half-inch of water in a sauté pan and heat to slightly less than a simmer. Turn off the heat, set the both demiglace container and the tapenade container gently in the hot water to carefully warm them, and carefully remove them from the water. Meanwhile, heat the lamb in the oven for about 2 to 3 minutes. Remove from the oven, plate the lamb, glaze with the demiglace, and top with the tapenade. We'll meet Ryan and enjoy wine number 3 with the lamb.

Next step- Heat the flatiron in much the same way we heated the lamb- 2 to 3 minutes in the oven. Meanwhile, we'll warm the demiglace in the pan, pour it over the flatiron and garnish with cacao nibs and crispy shallots. Enjoy with wine number 4 while we talk with Peter.