

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
- 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 2018 Yves Leccia Biancu Marinu: Koji-rubbed mackerel with tarragon-mustard potato salad.

Course 2, served with the 2019 Graci Etna Rosato: Cured salmon, pickled cherries and salted lemon on a toast point.

Course 3, served with the 2018 Medianías Listan Negro “Viñas Viejas”: Pork and anchovy meatball with vanilla-Balsamic glaze.

Course 4, served with the 2016 Il Censo “Njúro” Perricone: Cannellini bean stew with duck confit, celery leaves and prune syrup.

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 wine 1 out of the refrigerator, line a baking sheet with aluminum foil and put the mackerel and a dot of butter on it. Tent it with foil so it doesn't dry out. Leave it at room temperature. Spoon the potato salad onto a plate and let it come toward room temperature.

3:30- log in to the tasting, put the mackerel into the preheated oven, and pour your wine. We'll meet Aaron while we watch for the mackerel to sizzle around the edge, take it out of the oven and serve it over the potato salad. Enjoy with wine number 1. 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- Bake the toast point to crisp it up, in the same 375-degree oven. Remove it from the oven and let it cool a bit while you remove wines 2 and 3 from the refrigerator. Top the toast point with the cherries, lemon and cured salmon. Pour wine number 2 and enjoy with the crostino while Dino tells us about the wine.

Next step- Take wine number 4 out of the refrigerator. Place the meatball, on a fresh sheet of aluminum foil, on the sheet pan and bake at 375 degrees until it's heated through, about 3 minutes, maybe 4. In a sauté pan, heat the vanilla-Balsamic glaze over medium heat until it thins out a bit, and pour it over the meatball. Enjoy with wine number 3 while we talk with Lucia about the wine.

Next step- Place the duck on a fresh sheet of foil and onto the sheet pan, heating in the 375-degree oven until it's heated all the way through and the oil on it begins to bubble and sizzle. Meanwhile, in a clean sauté pan, heat the cannellini stew over medium heat. Plate the beans, put the duck on top, and drizzle the prune syrup over it. Enjoy with wine number 4 while we talk with John about Il Censo, Paolo Bea and Sicily.