

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 Domaine Sigalas Santorini Assyrtiko: Fava beans, sweet and salty lemon, calamari and feta.

Course 2, served with the 2019 Hamilton Russell Vineyards Chardonnay: Pear toast with hazelnut-lemon aioli and shrimp.

Course 3, served with the 2019 Bisson Cilieggiolo: Risotto cake with cured pork loin and roasted watermelon.

Course 4, served with the 2016 Vigne Rada Alghero "Riviera" Cannonau: Thyme-roasted lamb with butter-poached rhubarb and cassis demiglace.

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 and set a pan on a burner over low heat.

3:30- log in to the tasting, pour the oil into the pan, tilt the pan to let the oil coat it evenly, and add the fava beans and lemon. Stir or toss to heat the beans evenly, and after about thirty seconds, add the calamari. Barely heat through- don't let the calamari overcook and become rubbery. Plate and sprinkle with feta. Enjoy with wine number 1 while we chat with Dylan about Assyrtiko. 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- On a foil-lined pan, bake the toast point as well as the shrimp to heat them through in the 375-degree oven. Meanwhile, open the container with the pears in aioli. Remove the toast and shrimp from the oven, spoon the pear salad onto the toast, and garnish it with the shrimp. Pour wine number 2, take wines 3 and 4 out of the refrigerator, and enjoy wine number two with the crostino while Jason tells us about the wine.

Next step- With fresh foil on the pan, heat the risotto cake. Bake for about three minutes, until it begins to sizzle around the edge. Top with the pork and the watermelon, and enjoy with wine number 3 while we talk with John about the wine.

Next step- Place the lamb 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, heat the demiglace in the sauté pan. When it begins to bubble, turn off the heat under the pan. Put the rhubarb in the oven and remove the lamb to slice it in half. Drizzle with the sauce, remove the rhubarb from the oven and garnish the lamb with it. Enjoy with wine number 4 while we talk with Mike about the Cannonau.