

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 de Reuilly Pinot Gris: Seared sous vide chicken thigh with roasted mandarin cream.

Course 2, served with the 2017 Poe "Van der Kamp Vineyard" Pinot Meunier: White pepper-brined and roasted duck breast with semolina pudding and cherry reduction, with poha.

Course 3, served with the 2015 Bella Vida Vineyard "Winemaker's Series" J. Christopher Pinot Noir: Seared salmon with charred pluots and coffee-porcini aioli.

Course 4, served with the 2017 Henri Delagrange Bourgogne Hautes Côtes de Beaune Rouge AOC: Mushroom-Raclette bread pudding.

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 and set a pan on a burner over low heat.

3:30- log in to the tasting, spoon the mandarin cream into the pan, and stir occasionally over very low heat. Meanwhile, put the chicken on the foil-lined pan and heat in the oven until the edges sizzle, about two minutes. Spread the sauce on a plate and set the chicken on top to enjoy with wine number 1 while Aaron talks a bit about the wine. 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 both the duck and the semolina pudding in the 375-degree oven. Meanwhile, in a new pan, heat the reduction over low to medium heat. Plate the pudding, set the duck on top of it and glaze with the reduction. Sprinkle with the poha. Pour wine number 2, take wines 3 and 4 out of the refrigerator, and enjoy wine number two with the duck while Dylan tells us about the wine.

Next step- With fresh foil on the pan, heat pluots in the oven. Bake for about two minutes, until they begin to sizzle, and add the salmon to the pan. Bake for another one to two minutes. Meanwhile, spoon the aioli onto a plate, and place the hot salmon and pluots on top of it. Enjoy the dish with wine number 3 while we talk with Allison about the wine.

Next step- Place the bread pudding 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 edges begin to bubble and sizzle. Meanwhile, heat the demiglace in the sauté pan. Enjoy with wine number 4 while we talk with Tucker about the Hautes Côtes de Beaune.