

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, and a lid for it, or two pans if you don't want to clean them in between courses
- Two large tablespoons or soup spoons
- 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 2019 Eyrie Vineyards Chasselas Doré: Rabbit leg and Raclette cheese on toast with golden apple skins.

Course 2, served with the 2014 Akutaín Rioja Reserva: Spanish chorizo and braised pork on coconut-dill rice.

Course 3, served with the 2015 Château de Sales Pomerol: Stone soup with beef tartare.

Course 4, served with the NV Fantino Barolo Chinato: Hazelnut ganache glazed with rhubarb and Byrhh infused dark chocolate.

On Sunday:

2:45- remove the food for the first three courses from the refrigerator. Preheat the oven to 375 degrees. Leave the wine and course four food in the fridge.

3:25- take wines 1 and 2 out of the refrigerator and line a sheet pan with aluminum foil.

3:30- log in to the tasting, place the rabbit on the pan and begin heating. After a minute or two, add the toast point and the cheese to the pan, cheese on top of the toast and let the cheese melt. Place the rabbit on top of the cheese and toast, and garnish with the apple skin. Enjoy with wine number 1 while we meet Amy, and take wine number 3 out of the refrigerator. After this course, we'll rely less on a specific time and heat according to when we've finished tasting and talking about the previous wine.

Next step- Place the braised pork and chorizo on the freshly lined sheet pan and begin heating in the oven. Meanwhile, heat the sauté pan over medium heat with the coconut-dill rice in it. Add the coconut milk and stir it into the rice until the mixture begins to simmer. Remove from heat, top with pork and chorizo, and enjoy with wine number two while we talk with Chris. Remove wine number 4 from the refrigerator.

Next step- Cut open the cryovac bag of beef tartare and use two spoons to form a quenelle. Plate the quenelle, and meanwhile, heat the “stone soup” over medium heat in a saute pan. Place the tartare on the cracker and either dip in the broth or pour it gently over the tartare and enjoy with wine number 3.

Next step- Pour wine number four, have a sip and enjoy with course number four while we talk with Jennifer.