

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.

Leave the potato chip and the candied olives out at room temperature.

Course 1, served with the 2019 Passy le Clou Petit Chablis: Savory almond frangipane tarts with pear jam and barramundi.

Course 2, served with the 2019 Grosjean Pinot Noir: Cherry-glazed duck, mushrooms and caramelized onion.

Course 3, served with the 2018 Decendientes de José Palacios Bierzo Villa de Corullón: Licorice-rubbed steak with crème de violette reduction, on a potato chip.

Course 4, served with the 2016 Qupe "Bien Nacido Hillside Estate" Syrah: Braised and seared pork belly with blueberry glaze and candied olives.

On Sunday:

2:45- remove the food from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge.

3:15- remove the three red wines from the refrigerator.

3:25- take wine 1 out of the refrigerator and line a pan with aluminum foil. Place a dollop of pear jam on each tart and set them on the pan. Set the barramundi on the pan separately and leave at room temperature.

Also, put half an inch of water in a small saucepan and put it on a burner over very low heat, bringing the water to a VERY low simmer.

3:30- log in to the tasting, place the place the pan in the oven and begin heating. After a minute or two, the tarts and fish will begin to sizzle around the edges. The tarts may heat through before the fish; remove them from the oven and plate them while we meet Elizabeth and pour the Petit Chablis. When the fish is heated all the way through. Use it to garnish the top of each tart and enjoy with the wine while we learn about it. 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- Float the whole container of duck and mushrooms in that pan full of water to warm it up. Stir it once or twice, and when you're certain it's warm all the way through, spoon it onto a plate. Enjoy it with wine number 2 while we talk with John.

Next step- Just like we warmed the duck and mushrooms for course two, float the container of sauce for course three in the water as well. Warm the sauce for course three. Meanwhile, on a freshly lined sheet pan, heat the steak for about two minutes in the oven. Place the steak on top of the potato chip and spoon a thin layer of the sauce over the steak. Enjoy with wine number 3 while we talk with Vishaka about the Bierzo.

Next step- On yet another freshly lined sheet pan, place the pork belly and spoon the blueberry glaze over it. Heat until it simmers, adding a second spoonful of glaze if necessary. Remove from the pan carefully, plate it and garnish with the candied olives.