

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 Callaghan "North and South": Peach liqueur-pickled mackerel with celery juice whipped cream, a fried celery leaf and basil oil.

Course 2, served with the 2017 Kaltern "Quintessenz" Kalterersee Classico Superiore DOC: cherry-brined pork tenderloin with almond pancake and rose oil.

Course 3, served with the 2009 Château Massereau "Cuvée K" Bordeaux Supérieur AOC: Short rib ravioli with bacon-violet-cassis demiglace and sieved egg yolk.

Course 4, served with the 2016 Avigonesi Merlot "Desiderio," Toscana IG: Toasted brioche with slow-cooked leek greens, d'Affinois double-cream brie, and tomato-cherry jam.

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. Put a small pot of water on the stove and bring to a boil, then lower heat to the minimum possible, or even cover the pot and turn the heat off.

3:25- take wines 1 and 2 out of the refrigerator and line a pan with aluminum foil. Spray the pan with pan coating, place the mackerel on it and log into the tasting.

3:30- Put the fish in the oven until it begins to sizzle. When the fish is heated all the way through, remove it from the oven. Drizzle the basil oil on a plate, set the fish on top of it and top with a dollop of the celery juice whipped cream. Garnish with the fried leaf. Pour yourself a glass of wine number 1 and enjoy it with the mackerel while we talk with Kent. From here on out, we'll start each step according to where we are in the tasting rather than to a specific time. As we finish course 1, remove wines 3 and 4 from the refrigerator.

Next step- On a freshly foil-lined sheet pan, place the pork and put it in the oven alongside the almond pancake. Each should begin to sizzle around the edges after about three minutes. When they're heated through (cook the pork longer if you prefer your pork cooked past medium,) remove them from the oven, place the pork on the pancake and drizzle the rose oil over the dish. Enjoy with wine number 2 while we talk with Paul, but raise the heat under the pot of water you put on before the tasting began to a simmer.

Next step- Drop the ravioli into the simmering water to heat it through. Meanwhile, in another pan, warm the sauce over low heat, and put the bacon in the oven on the same sheet pan you just used for less than a minute, just enough to finish taking the chill off the bacon. Take the ravioli out of the water with tongs or a slotted spoon, plate it, pour the sauce over it and garnish with the bacon and the sieved egg yolk. Enjoy with wine number 3 while we talk with Eli.

Next step- On yet another freshly lined sheet pan, place seared brioche , and place the slow-cooked leek greens alongside it. When both are heated through, about two minutes, remove them from the oven, put the leek greens on top of the brioche, put the cheese on top of that, and garnish with a dollop of the tomato-cherry jam. Enjoy with wine number 4 while we talk with Dario.