

Hello, Feastlings.

The first thing you should know is that each of the hors d'oeuvres here is already cooked, albeit slightly underdone where it can be so that you can heat it up without overcooking it. If you set your oven to 375 degrees, and line a baking pan with aluminum foil, you should be able to heat these dishes with minimal work and minimal cleanup. Take the hors d'oeuvres out of the refrigerator about 45 minutes before you plan to serve them so that they heat quickly and heat all the way through- **the exception is course number 5, the dessert, which should remain refrigerated until serving time.** The first 4 wines should be pulled out of the refrigerator as you serve the first course; wine number five should be pulled out upon serving the second course.

Course 1: Savory bread pudding of brie, green peppercorns and golden raisins with asparagus and grapefruit cream.

Heat the bread pudding, loosely tented with aluminum foil, in a 375-degree oven, for about five minutes, until a knife inserted in the center of the bread pudding comes out hot all the way through. Meanwhile, heat the sauce over medium-low heat in a saucepan until it begins to bubble. Pour the sauce onto a plate and set the heated bread pudding on top of it.

Red sticker: 2014 Tenuta San Leonardo "Vette" Sauvignon Blanc, Vigneti delle Dolomiti

<https://www.sanleonardo.it/vini/vette/vette.pdf>

Course 2: Mussel-scallop salad with lychee, mango, grapefruit and cured olives, on brioche.

Warm the brioche in a 375-degree oven for about a minute, put the salad on top of it, and garnish with the olives.

Green sticker: 2017 Penner-Ash "Hyland Vineyard" Old Vine Riesling, McMinnville

<https://www.thechalkreport.com/post/wine-review-penner-ash-2017-old-vine-riesling-hyland-vineyard-mcminnville-or-35>

Course 3: Guanciale-wrapped pork tenderloin with apricot glaze and fried sage, served with roasted parsnips and chive oil.

Heat parsnips in a 375-degree oven for about three minutes. Spoon apricot glaze onto pork and add to the same pan to heat through, leaving the parsnips on the pan. Heat another 2 minutes, plate the parsnips, top with the pork and drizzle the chive oil over it. Garnish with fried sage leaf.

Yellow sticker: 2019 Turley Old Vines Zinfandel, California

<https://www.turleywinecellars.com/vinesandwines/old-vines-zinfandel-1>

Course 4: Cocoa-dusted beef tartare with currants, kohlrabi and toast point.

Cut open the tartare package and spread over the toast point. Either sprinkle the cocoa mixture over it from the package, or use a sieve or sifter to dust it more evenly.

Blue sticker: 2016 Inglenook Cabernet Sauvignon, Rutherford

https://thefamilycoppola.blob.core.windows.net/web/Inglenook/wines/cask/fact_sheet/16_CabSauv_FS.pdf

Course 5: Coconut-curry bavarois with milk chocolate ganache.

Serve chilled. Use a metal spatula to remove the dessert. Holding a butter knife against it, slide the spatula out from under it to plate it.

White sticker: NV Madeira Vintners "Citrine" Madeira Meio Doce

<https://craftshack.com/products/madeira-vintners-citrine-meio-doce-med-sweet>