

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
- 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 2021 Pax "Fanucchi-Wood Road Vineyard" Trousseau Gris: Ham-and-oyster risotto cake with shaved melon and white pepper.

Course 2, served with the 2020 Iuli "Natalin" Grignolino: Truffled potato hummus with 2 kinds of anchovies and pita chips.

Course 3, served with the 2019 Pétales by Decendientes de J. Palacios Bierzo: Violet-glazed braised lamb with charred Brussels sprouts.

Course 4, served with the 2017 G. D. Vajra "Albe" Barolo DOCG: Pine needle, black tea and bergamot pork tenderloin with bacon-potato hash and demiglace.

On Sunday:

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

3:15- Put a sauté pan on the stove, but don't run on the heat underneath it. Line a sheet pan with aluminum foil. Spray it with pan coating. Place the risotto cake on the sheet pan with a small knob of butter.

3:25- take all of the wines out of the refrigerator and log into the tasting.

3:30- Place the sheet pan in the oven. When the butter melts and the cake begins to sizzle around the edge (about 3 minutes,) remove it from the oven. Top with the ribbon of honeydew and sprinkle with just a pinch of white pepper and salt. Pour yourself a glass of wine number 1 while we meet Peter and learn about the vineyard and Trousseau Gris. From this point on, we'll handle each instruction by where we are in the tasting rather than by a specific time.

Next step- Warm the hummus slightly either by stirring it briskly or putting it in the oven for about one minute, stirring it, and putting it in for another minute. You can use a microwave oven as well, just for

about fifteen seconds. The idea is to take the chill off the hummus, not to heat it. Garnish with the two anchovies and drizzle with the oil that comes with them. Serve with pita chips and wine number 2 while we watch the recording that Summer and Fabrizio have made for us.

Next step- On a fresh sheet of aluminum foil, heat the lamb in the oven until it sizzles, about 3 minutes. When the edges begin to get crispy, pour the glaze over the meat and spread out the Brussels sprouts next to the lamb. Heat an additional minute. Remove from the oven, plate the Brussels sprouts and put the lamb on top. Enjoy with wine number 3 while we talk with Jennifer.

Next step- On a fresh sheet of foil, spread out the hash. Place the pork next to it on the pan and heat it all at once. When the potatoes begin to sizzle, spoon the demiglace onto the pork and heat for another 30-45 seconds to melt the sauce. Plate the hash and top with the glazed pork. Serve with wine number 4 while we talk with Daniel about the wine.