

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 2020 Serge Dagueneau Pouilly-sur-Loire AOC, Chasselas "La Centenaire": Celery root-potato pancake with pear sauce, toasted hazelnuts and dehydrated pear skins.

Course 2, served with the 2019 Domaine Zind-Humbrecht "Zind": Pretzel roll with Gruyere and sauteed chicken livers.

Course 3, served with the 2019 Domaine Matrot "Thierry et Pascale Matrot" Maranges AOC: Fricassee of mushrooms and rhubarb with honey and braised pork.

Course 4, served with the 2018 Peter Franus "Brandlin Vineyard" Zinfandel, Mt. Veeder: Seared flatiron steak with vanilla-coffee-barleymalt glaze, with white pepper sourdough breadcrumbs.

On Sunday:

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

3:15- Line a sheet pan with aluminum foil. Spray it with pan coating. Place the celery root-potato 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 pear sauce and sprinkle with the hazelnuts and pear skin. Pour yourself a glass of wine number 1 while we talk with Mike about the Dagueneau Chasselas. From this point on, we'll handle each instruction by where we are in the tasting rather than by a specific time.

Next step- Remove the remaining wines from the refrigerator. Put a saucepan on the stove and melt the butter over low to medium heat. Put the pretzel roll in the pan, cut side down, to absorb the butter and toast the bread to golden brown. Meanwhile, line the sheet pan with a new piece of foil. Remove the

roll from the sauté pan, place the Gruyere on the roll and put it in the oven with the livers alongside on the freshly lined sheet pan. When the cheese has melted and the livers are sizzling, assemble it into a sandwich and serve it with wine number 2 while we meet Michael and talk about the Zind from Domaine Zind-Humbrecht.

Next step- Put a new sauté pan on the stove, or wipe out the pan from the previous course. Put the ragout in the pan and heat over low heat until it begins to bubble, stirring occasionally. Meanwhile, heat the shredded pork in the oven. When the ragout bubbles, whisk in the butter and remove from heat. Pour onto a plate, top with the pork and enjoy with wine number 3 while we talk with Jennifer and/or Jason about the Domaine Matrot Maranges.

Next step- On a fresh sheet of foil, put the flatiron into the oven for about a minute and a half. While it heats up, heat the glaze over medium heat in a saucepan on the stove, and when it begins to bubble, whisk in the butter and remove it from the heat. Plate the beef, pour the sauce over it and top it with the breadcrumbs. Serve with wine number 4 while we meet Peter and learn about his Brandlin Vineyard Zinfandel.