

You will need:

- An oven preheated to 375 degrees
- A blowtorch or broiler
- 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 Sandhi Chardonnay: Savory lime zest marshmallow with dukkah.

Course 2, served with the 2020 Peter Lauer Ayler "Faß 4" Riesling: Seared sea scallop with roasted pineapple and crispy prosciutto.

Course 3, served with the 2020 Arnot-Roberts "Manchester Ridge Vineyard" Pinot Noir: Potato and celery root terrine with cured salmon and cherry/black tea reduction.

Course 4, served with the 2018 Barnett Vineyards Estate Cabernet Sauvignon: Juniper lamb sausage with savory melted chocolate.

On Sunday:

2:45- remove the food from the refrigerator except for the chocolate disc in course 4. Preheat the oven to broil. Leave the wine in the fridge.

3:15- Line a sheet pan with aluminum foil. Spray it with pan coating. Place the marshmallow on the pan and move the rack to the top shelf (or leave the oven at 375 degrees if you'll be using a blowtorch to caramelize the marshmallow.)

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. Keep a close eye on the marshmallow and as soon as it begins to caramelize or blister, remove it from the oven and serve. (Alternatively, wave the blowtorch gently, quickly and evenly across the surface of the marshmallow.) Pour yourself a glass of wine number 1 while we talk with Amy about the Sandhi Chardonnay. If you used the broiler, turn the heat down to 375 degrees. From this point on, we'll handle each instruction by where we are in the tasting rather than by a specific time.

Next step- On a freshly lined sheet pan, warm the pineapple and the scallop next to each other and place in the now-375-degree oven. When they both begin to sizzle, about two to three minutes, remove them from the oven. Plate the pineapple first using a spoon or a spatula that isn't perforated, top with the scallop, and then crumble the chard of dried prosciutto over it and serve it with wine number 2 while we talk with Megan about the Fass 4 Riesling.

Next step- Put a sauté pan on the stove, and line a sheet pan. Put the potato-celery root terrine on the sheet pan and bake it until it sizzles around the edge, about 3 minutes. Meanwhile, simmer the cherry sauce and when it comes to a boil, whisk in the butter. Pour the sauce onto the plate, set the terrine on top of the sauce, top with the cured salmon, and enjoy with wine number 3 while we talk with Megan (again!) about the Arnot-Roberts Pinot Noir.

Next step- On a fresh sheet of foil, put the lamb sausage patty on the pan and heat it until it sizzles, about two minutes. Remove the chocolate disc from the refrigerator, pull the sausage out of the oven, place it on the plate and set the disc on top of the sausage, letting the heat of the meat soften the chocolate. Serve with wine number 4 while we meet Richard and talk about the Barnett Cabernet Sauvignon. n