

You will need:

- An oven preheated to 375 degrees
- Baking spray/pan coating
- Two sauté pans, one of which is nonstick, or two and two if you don't want to clean the pans between courses.
- A small baking sheet
- Aluminum foil to line the baking sheet
- 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, but leave the shallots in course two out at room temperature.

Course 1, served with the 2020 Villa Bucci Verdicchio dei Castelli di Jesi Classico DOC: Ceviche with saffron oil, preserved lemon, pear, potato and cashews.

Course 2, served with the 2016 Cantine Povero "Prioré" Barolo DOCG: Chestnut gnocchi with Gorgonzola cream and crispy shallots.

Course 3, served with the 2016 Cantina Fratelli Pardi Montefalco Sagrantino DOCG: Licorice root-rubbed Taleggio cheese with lentils, mushrooms and cured tomatoes.

Course 4, served with the 2016 Rinomata Cantina Tombacco (Grillo/Zibibbo,) Terre Siciliane IGT: Parmesan frangipane tartlets with cured egg yolk.

On Sunday:

2:45- remove the food from the refrigerator. Leave the wine in the fridge.

3:15- Have a couple of small saute pans at the ready, ideally one being a nonstick pan, and two burners free. Preheat the oven to 375 degrees.

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

3:30- The first course is served cold. Plate the ceviche, garnish with the cashews, and pour yourself a glass of the Villa Bucci. And while Fabio tells us about the wine, enjoy the ceviche alongside. From here on out, we won't be addressing each course by time, but rather starting each new course as we finish with the previous course.

Next step- Heat the pans on their respective burners to medium high. Spray the nonstick pan with pan coating or put in a few drops of olive oil and sear the gnocchi, shaking the pan or using a spatula to

brown the gnocchi evenly on all sides. Meanwhile, bring the Gorgonzola cream sauce to a simmer in the other pan and turn off the heat. Add the gnocchi, toss to coat evenly, and plate them. Garnish with the shallots. Pour yourself a glass of wine number two while we talk with James and (possibly) Lucrezia.

Next step- Heat the next two sauté pans or clean the previous pans and get them heated again, again over medium heat. In the unfinished pan, heat the lentils until the liquid reduces and the lentils are hot, about two minutes. In the nonstick pan, spray some pan coating or add a few drops of olive oil, and sear the Talleggio cheese on either side. Plate the lentils, and top with the seared cheese. Serve with wine number three while we talk with Paul about it. You may want to rinse your glass or grab a new one after this wine.

Next step- Line the baking pan with foil and put the two tartlets on the pan. Put them in the oven until the edges of the tarts sizzle, about two minutes. Plate them, sprinkle with the cured egg yolk, and serve with wine number four while we talk with Emilie about the last wine.