

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.

Course 1, served with the 2017 COS Cerasuolo di Vittoria Classico DOCG: Octopus and pork with licorice root reduction and pomegranate seeds.

Course 2, served with the 2020 Kaapzicht Skuinsberg Cinsaut, Stellenbosch: Garlic custard tartlet with seared pork and a cranberry-black tea reduction.

Course 3, served with the 2016 Cambria "Tepusquet Vineyard" Syrah, Santa Maria Valley: Grilled lamb sirloin with cured olive mashed potatoes and rosemary demiglace.

Course 4, served with the 2018 Famille Perrin "Les Sinards" Châteauneuf- du- Pape AOC: Duck cake with almonds, fennel seed and duck reduction.

On Sunday:

2:45- remove the food from the refrigerator. Take the first two wines out of the refrigerator.

3:15- Have a couple of small sauté 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- In one pan, preferably nonstick, heat some olive oil or spray the pan with pan coating. When the oil is hot, add the octopus and pork. Sear the octopus slices on either side, stirring the shredded pork alongside it in the pan. Meanwhile, in the other pan, bring the licorice reduction to a simmer and whisk in the butter. Pour it onto a plate, top with the octopus and pork, and garnish with pomegranate seeds. 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. Pour yourself a glass of wine number one and enjoy with the dish while Jennifer tells us about the COS Cerasuolo.

Next step- Put the tartlet on a foil-lined sheet pan and begin to heat through. Meanwhile, simmer the reduction in a sauté pan and low the heat. After about two minutes of the tart's heating in the oven, add the slice of pork to the pan and heat an additional minute. Plate the tart, top with the pork and pour the tea and cranberry reduction over the dish. Remove wines three and four from the fridge, pour yourself a glass of wine number two and enjoy it with the tartlet while Roy tells us about Kaapzicht and the Cape Doctor.

Next step- On a fresh sheet of aluminum foil on the pan, heat the mashed potatoes. After they've warmed for a couple of minutes and begun to sizzle around the edges, add the lamb loin to the pan to heat it through. Meanwhile, heat the rosemary demiglace in the sauté pan, pour it on a plate and set the mashed potatoes on it. Top with the lamb and serve with wine number three while we watch a video with Katie, talking about the Cambria and the effects of the wind on the vineyard.

Next step- On a freshly lined sheet pan, heat the duck cake through, about three to four minutes, until it sizzles. Heat the duck reduction in a pan, whisk in the butter, and pour it onto a plate. Set the cake on top and garnish with the almonds and fennel seeds with we meet Jason and talk about the Famille Perrin.