

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
- A sauté pan
- A deeper pan filled halfway with water
- Baking spray/pan coating
- Tongs
- Spatula
- Slotted spoon
- 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 2018 Weingut Theo Minges Scheurebe Fienherb: Peach and corn cake with aioli and cured salmon.

Course 2, served with the 2019 The Eyrie Vineyards Trousseau Noir: Seared Wagyu beef with sumac, lemon and yogurt cheese.

Course 3, served with the 2020 Lunae Liguria di Levante: Ricotta-filled raviolo with walnut pesto and dried cranberries.

Course 4, served with the 2016 Du Cropio "Dom Giuvá" Ciró Classico Superiore DOC: Confit of duck thigh with tomato-orange sauce, orange and oil-cured olives.

On Sunday:

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

3:15- Line a sheet pan with aluminum foil. Spray it with pan coating. Place the peach-and-corn cake on the pan.

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. Watch for the cake to sizzle around the edges- about 3 minutes- and remove from the oven. Plate the cake, top with a dollop of aioli and a ribbon of cured salmon. Pour yourself a glass of wine number 1 while we talk with Jennifer about the Minges Scheurebe. From this point on, we'll handle each instruction by where we are in the tasting rather than by a specific time.

Next step- To prepare for the following dish, heat the shallow pot with an inch or so of water in it to a simmer. For the current dish, put a sauté pan on the stove and heat to medium-high temperature. As it

heats up, spoon the labneh onto a plate. Once the pan is hot, grasp one slice at a time of the beef with tongs and gently drag the beef across the bottom of the hot pan, cooking only on one side unless you prefer your beef well done. Place the beef on top of the labneh, sprinkle with grey salt and sumac, and squeeze the lemon over it. Pour wine number two and enjoy it with the dish while we talk with Amy about the Eyrie Trousseau.

Next step- By now, the water you put on earlier should be simmering, and with any luck will not have boiled away. Warm a sauté pan over another burner over medium heat. As it heats up, crop the raviolo into the simmering water and let it come to the surface and rest in the simmering water for a minute. Meanwhile, return to the now-warm sauté pan and drizzle in a tiny bit of olive oil. Spoon in the walnut pesto and scoop the raviolo out of the hot water, letting a few drops of water come with it to the pan with the pesto in it. Be careful, as water added to the hot oil will cause it to spatter. Plate the sauced raviolo and garnish with the dried cranberries. Pour a glass of wine number three and enjoy with the raviolo while we meet Lucas and talk about the Lunae Ciliegiolo.

Next step- On a fresh sheet of foil, put the duck on the pan and heat it in the oven until it sizzles, about two minutes. In a sauté pan, heat the tomato-orange sauce to a simmer and put it on your plate. Top with the duck and garnish with the orange pieces and the oil-cured olives. Enjoy with wine number four while talk with John about the Du Cropio Dom Giuvá.