

Hello, Feastlings.

The first thing you should know is that each of the hors d'oeuvres here is already cooked, albeit slightly underdone where it can be so that you can heat it up without overcooking it. If you set your oven to 375 degrees, and line a baking pan with aluminum foil, you should be able to heat these dishes with minimal work and minimal cleanup. Take the hors d'oeuvres out of the refrigerator about half an hour before you plan to serve them so that they heat quickly and heat all the way through. The sake (vial #1) should be pulled out along with the food to allow it to warm slightly, and each consecutive white should be pulled out as the previous wine is being consumed. The reds (vials #4-7) should be pulled out around the end of course 2. The dessert wine (#8) should stay refrigerated until you're finishing course 6.

Course 1: "Cigar"- sea bass and banana, wrapped in caul fat and brik pastry

Heat in a 375-degree oven until it sizzles around the edges, about 3-4 minutes.

NV Terada Honke Katori "90" Junmai Kimoto Muroka Sake, Katori

A naturalist sake made in a very traditional methods, recreating a style how sake tasted a century ago. Called "90" because it's made from organically grown rice polished down to 90% (i.e. very little compared to the modern 60-40% polishing ratios) and fermented with a traditional kimoto starter employing indigenous yeasts. The sake is Junmai (made only from rice with no adjuncts), Muroka (unfiltered), Nama (unpasteurized) and Genshu (undiluted). 15% alcohol. The indigenous yeasts offer a banana-ester profile, and the less-polished rice accounts for a bolder style with more lactic acid, giving a creamier texture.

<https://zrswines.com/wine-producer/terada-honke/>

Course 2: Shrimp salad- Mexican white shrimp, Hachiya persimmon, green onion, lemongrass and vanilla bean

Serve cold to room temperature, in the bowl of a large spoon.

2017 Peter Franus Sauvignon Blanc, Napa Valley

This 100% Musque clone Sauvignon Blanc whose grassiness is limited to a lemongrass note is instead bursting with tropical fruit- ripe mango and crisp passionfruit spike this wine's baseline of minerality.

https://www.peterfranus.com/assets/client/File/2017_PF_SB_NV.pdf

Course 3: Pumpkin roasted in pear nectar and honey, with a chicken meatball

Heat in the same 375-degree oven for 4-5 minutes. Watch for the meatball to begin sizzling.

2015 Hanzell Chardonnay, Sonoma Valley

Ample golden apple fruit and bright lemon peel on the finish are still present as rounder, honeyed notes of brioche and vanilla bean are beginning to manifest themselves.

https://www.dropbox.com/sh/h9njja3adnd12qb/AAATEQ7wRBGJbwPSMQIH1kwZa/Tech%20Sheets/2015%20Vintage/Hanzell%20Vineyards%20Chardonnay?dl=0&preview=Notes.pdf&subfolder_nav_tracking=1

Course 4: Mushroom bar with tart crust, topped with cinnamon-sandalwood-licorice-rubbed hanger steak

Heat only the mushroom bar at first, in the 375-degree oven, for about three minutes. Top with the hanger steak and continue to heat for another minute or 90 seconds, until the steak is warmed through.

2013 J. Hofstätter "Barthenau Vigna S. Urbano" Pinot Nero, Alto Adige DOC

The Barthenau Vigna S. Urbano Pinot Nero Alto Adige Pinot Nero DOC by J. Hofstätter shows a deep dark red color in the glass. The nose develops the typical scents of sour cherries and raspberries, underlined by hints of vanilla and fine spices. On the palate this Pinot Noir from South Tyrol displays a remarkable aromatic concentration, perfectly integrated tannins and the elegant acidity complement each other. The finish is very long, dense and persistent.

<https://www.hofstatter.com/wines/barthenau-vigna-s-urbano/>

Course 5: Turkey mole in a masa cup

3-4 minutes in the 375-degree oven.

2018 Robert Biale "Black Chicken" Zinfandel, Napa Valley

For over 70 years, the Biale family has been growing Zinfandel on their farm located on the outskirts of Napa. Barely into his teens, Aldo Biale was exposed to the realities of agricultural life in the Napa Valley, and during the national tragedy of Prohibition, he made wine in his garage and sold it to a handful of customers throughout Napa. To keep nosy neighbors from getting wise to his operation over their party line, the Biales came up with the code word "Black Chicken" for those interested in buying some of his homemade juice.

https://shop.biale.com/store/index.cfm?fuseaction=productdetail&product_id=1381

Course 6: Empanada filled with brisket burnt ends, smoked beets and pork belly

Again, a 375-degree oven, for 5 minutes or so- watch for a sizzle around the edge of the empanada.

2017 Domaine Lionel Faury Saint Joseph Rouge

A little bit of everything: this Syrah oscillates between ripe blackberry, rich smoked bacon, briny black olive and crushed dried herbs, all with a white pepper finish.

<https://shop.kermitlynch.com/product/detail/17FFY03.html>

Course 7: Risotto cake with goat brie and slow-roasted Long Island duck breast

Heat the risotto cake in the 375-degree oven for about three minutes. Put the Brie on, top with the duck and heat one to two more minutes to heat through and melt the cheese.

2015 Cantine Povero "Priore" Barolo DOCG

A nose full of cinnamon stick and rose petal, bolstered with abundant fine tannins on the palate. Warm spices, full body and 36 months in barrel offer palpable but subtle oak.

<https://www.volioimports.com/wine/cantine-povero-priore-barolo/>

<https://www.volioimports.com/producer/cantine-povero/>

Course 8: Fig leaf custard tartlet

Enjoy between chilled and room temperature.

2015 Jean-Baptiste Arena "Grotte di Sole" AOC Muscat du Cap Corse

Sweet with enough acidity to keep from being syrup and bursting with flowers and herbs. Golden, lush and opulent.

<https://www.idealwine.info/jean-baptiste-arena-for-the-love-of-corsica-for-the-love-of-wine/>