

You will need:

- An oven preheated to 375 degrees
- A sheet pan or a shallow baking pan
- Aluminum foil
- Baking spray/pan coating
- Tongs
- Spatula
- A small sauté pan, ideally non-stick, or two of them if you don't want to clean them in between courses
- A small pot to simmer water in
- A slotted spoon
- 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 2019 Angelo Negro "Piedmont Guy Special Selection" Unfiltered Roero Arneis DOCG: Shrimp salad with grapefruit zest, chickpeas, chives and capers.

Course 2, served with the 2019 Luigi Giordano Langhe Rosso DOC: Garlicky walnuts with oil-cured olives, shredded duck, urfa chilies and goat milk brie.

Course 3, served with the 2018 La Miraja "Le Masche" Barbera d'Asti Superiore DOCG: Penne pasta with citrus-spiced tomatoes and cultured butter.

Course 4, served with the 2016 Oddero Barolo DOCG: Blue king oyster mushroom risotto with duck livers.

On Sunday:

2:45- remove the food from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge. In the small pot, bring some water to a boil to get it warm and then turn off the heat and cover with a lid. Then it won't take as long to heat when we get to course 3.

3:25- take wines 1 and 2 out of the refrigerator and plate the shrimp salad. Garnish with crispy capers.

3:30- log in to the tasting. We'll meet Amy, pour wine number 1, enjoy the first course and learn something. From here on out, we'll base our next steps on where we are in the tasting rather than sticking to what the clock says.

Next step- Put the walnuts on the sheet pan. They're already tossed with the garlic, olives and urfa chilies. Put the shredded duck on top and put it in the oven for about a minute or two. Add the cheese on top and let everything heat through. When the cheese begins to melt, take it out and use a spatula to plate it. Take wines 3 and 4 out of the refrigerator and enjoy wine number 2 with the walnuts. Turn up the heat under the water and bring it to a simmer.

Next step-Put the spiced citrus tomatoes in a sauté pan and stir occasionally over medium heat. When they're warm, drop the penne into the simmering water. Once the tomatoes and pasta are both hot-about another minute- use a slotted spoon to remove the pasta from the water and add it to the pan with the tomatoes in it. Finish with the butter, stirring it in as it melts. Plate and enjoy with wine number 3. Clean the pan or have another pan ready.

Next step- Put the vegetable stock and the risotto in the pan and cook over medium heat until the rice absorbs the liquid and is hot all the way through. Add the duck livers and heat them through, finishing the risotto with butter. Enjoy with wine number 4.