

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
- Baking spray/pan coating
- Tongs
- Spatula
- A small sauté pan, ideally non-stick, and a lid for it, or three pans if you don't want to clean them in between courses
- 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 2019 Quinta da Fonte Souto Branco: Brik-wrapped quadrello di bufala with chamomile-honey reduction.

Course 2, served with the 2018 Domaine Luneau-Papin "La Grange" Vieilles Vignes Muscadet Sèvre et Maine: Apple-onion tart with Gruyère, thyme and cured pork.

Course 3, served with the 2015 Chionetti "Briccolero" Dogliani: Goat and pork meatballs with a tomato-orange ragout, cured olives and cacao nibs.

Course 4, served with the 2018 Keenan Merlot: Beef Bourguignonne

On Sunday:

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

3:15- Put a sauté pan on the stove, but don't run on the heat underneath it. Line a sheet pan with aluminum foil. Spray it with pan coating. Place the brik-wrapped cheese on the sheet 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. When the cheese begins to sizzle around the edge (about 3 minutes,) remove it from the oven. Turn the heat on underneath the sauté pan. When the pan is hot, pour in the chamomile reduction, bring it to a boil (that should happen almost immediately) and whisk in the butter. Remove from heat immediately upon incorporating the butter and pour the sauce onto a plate. Put the pastry-wrapped cheese on top and enjoy it with wine number one while we talk with Brandy about it.

Next step- On the same sheet pan from the previous course, place the tart. Put it in the oven and heat through, about four minutes. When it's hot all the way through, plate it and drape it with the unheated slice of pork. Serve with wine number two while we learn about it with Megan.

Next step- On a fresh sheet of foil, place the meatball and put it in the oven. In a new sauté pan, warm the sauce over medium heat. When the sauce simmers, turn off the heat. The meatball should be heated through and sizzling around the edges in about 3-4 minutes. Pour the sauce onto a plate, set the meatball on it, and garnish with both the olives and the cacao nibs. Serve with wine number three and hear what Marco has to say about it.

Next step- In a fresh sauté pan, heat the beef Bourguignonne over low heat until it simmers. Continue to simmer for a minute, until the beef is heated all the way through. Serve with wine number four while we talk with Michael about it.