

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
- Two or more sauté pans
- 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 2020 Figgins Family Wine Estates "Toil" Chardonnay: Pan-seared redfish, banana, tahini and lemon zest in phyllo.

Course 2, served with the 2017 Bella Vida Vineyard "J. Christopher" Pinot Noir: Porcini-nutmeg salmon with wild mushroom custard.

Course 3, served with the 2017 Hedges "Descendants Liegois Dupont" Syrah: Ragout of duck, blueberry and mushroom with cumin and pork belly, over pappardelle.

Course 4, served with the 2017 Milbrandt Vineyards "Sentinel" Red Blend: Cheesesteak- shaved New York steak with Lambchopper cheese, lemon and peppercorn on a griddled roll.

On Sunday:

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

3:15- remove the wines from the refrigerator.

3:25- log into the tasting and line a sheet pan with aluminum foil. Spray it with pan coating, set the phyllo roll on the pan and bake it until it sizzles around the edges and turns golden, about 5 minutes.

3:30- plate the dish, which will be quite hot, and pour yourself a glass of wine number 1 while we talk with Jennifer about the Figgins Family "Toil." 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, spray another foil-lined pan, place the custard on one side of it and put it in the oven. After about 2 minutes, as it begins to heat through, put the fish on the other side of the pan and heat both the custard and fish completely through, about 2-3 more minutes. Check with a thermometer or a knife blade to make sure the dish is hot all the way through. Plate the custard,

lean the salmon on it, and pour wine number 2 while we talk with Allison about the Bella Vida “J. Christopher” Pinot Noir. Meanwhile, get some salted water heating on one burner at medium heat and be ready for the next course.

Next step- Turn up the heat under the water and heat a sauté pan over medium high heat. Add the ragout to the sauté pan and dip the pappardelle in the hot water. Plate the pasta and when the ragout is simmering, pour it over the pasta. Pour your sample of wine number three while we meet Sarah and Emma and talk about the 2017 Hedges "Descendants Liegois Dupont" Syrah.

Next step- Heat a new sauté pan over medium-high heat, melt the butter and sear the roll in the butter. Meanwhile, on a freshly sprayed foil-lined sheet pan, put the beef and cheese in the oven and heat the beef and melt the cheese. When it's hot all the way through, sprinkle with the pepper and lemon zest, use a spatula to put it on the toasted roll and pour yourself a glass of wine number 4, the 2017 Milbrandt Vineyards "Sentinel" Rec Bland, while we talk with Katherine about the wine.