



Easy Entertaining

Preserving Local Flavor Since 2006

May 27th Wine Tasting Class, Happy Hour

Ready your Vino

- Bring out the one glass per bottle, per guest.
- We suggest flutes for the bubbly
- pre chill your bubbly
- grab some note pads if you want to take notes

Ready your Noshes

1.5 Hours before class (optional, but helpful)

Remove mustard schmear from fridge to make it easier to spread. If you're crunched for time, you can always place in a microwave safe dish and soften in 10 second intervals. We don't recommend using our disposable container to microwave. They're made from biodegradable corn plastic and will melt!

1 hour before class (optional, but helpful)

Remove lamb chops from fridge to temper. Doing this helps to make sure your lamb cooks quickly and easily. Again, if you're crunched on time, it's okay to skip this step.

30 minutes before class

1. Preheat oven to 350°F
2. Assemble the two kinds of crostini:
 - For the beef and mustard crostini, spread two crostini with the mustard schmear. Top with sliced tenderloin. Finish with a sprinkle of kosher salt.
 - For the duck and goat cheese crostini, spread two crostini with goat cheese. Top with sliced duck. Finish with a sprinkle of kosher salt.

3. Heat the other small bites:
 - Line a baking sheet with parchment or foil for easy clean up.
 - Place short rib popovers, three cheese rhubarb tartlets, and lamb chops on the baking sheet.
 - Bake for 10 minutes.
 - Remove from oven.
4. Arrange your small bites on a plate or tray. The lamb can be topped with the mint salsa verde, or it can be served on the side.
5. You're ready for your zoom class. Have fun!