

Plan Your Own Christmas Wine Dinner

Written by Jill Kerr Tepe

Tuesday, 15 November 2011 21:06 - Last Updated Thursday, 16 October 2014 13:36

My favorite holiday tradition has become my annual Christmas wine tasting dinner.



What better way to usher in the season than an early December feast to celebrate the subtleties of wine, the bounty of delicious food, the camaraderie of dear friends, and the blessings of this past year? My husband and I provide the 7 course meal, and we assign our friends to bring a

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wine varietal to accompany each course. It's a fabulous formal evening enjoyed by all.

With a fair amount of planning and some creative enthusiasm, you too can create an intimate, memorable gathering among your own circle. Outlined below are a few tips for designing your own formal Christmas wine tasting dinner.



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Designate a date at least 6 weeks ahead of time. I choose the first or second Friday in December. It seems to be best for booking my friends as holiday schedules fill up quickly and Saturdays seem to be the most popular.

Choose 10-16 guests to keep your table intimate. I have several groups of friends that I spend time with, but this dinner is tradition with one particular sect. But just because you invited someone the year before doesn't mean you have to again. Your gathering should consist of people that you see often and also enjoy wine. Select your guests and confirm them for your date via email. You will need a head count before sending out the final invitation with wine assignments.

Pick a color theme for the year. I revel in varying the colors and I change out my decorations to match. Everything must follow this theme: Invitations, Menus, Wine Assignment Cards, Tablecloths, Napkins, Lighting, Chair Covers.

Budget tip: choose one color scheme that you can freshen every year for a slightly different look.

Choose 8 wines for the 7-course meal.

1st course - Standing - Meet & Greet Hour - Sparkling Wine and cheeses

2nd course - Seated - 1st appetizer - Red Wine of Your Choice and a small serving to complement it

3rd course - Seated - 2nd appetizer - White Wine of Your Choice and a small serving to complement it

4th course - Seated - 3rd appetizer - Red Wine of Your Choice and a small serving to complement it

5th course - Seated - Salad or Soup - White Wine of Your Choice and a small serving to complement it

6th course - Seated - Main Course - Red & White wine to complement the main course

7th course - Seated - Dessert - Dessert wine or sparkling of your choice and dessert



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Please be our guest
for a special evening
savoring the delights
of the season.

*A Christmas
Wine Tasting Soiree*

Friday, December 5, 2008
7:00 o'clock in the evening

Hosted by: Nick and Jill Tepe
1000 Hawthorn Court,
Thames River, New South Wales

In the spirit of holiday giving,
We are donating to *Concussion Tepe for Kids*.
Please see the enclosed card
for donation details
and your wine assignment.

Nicholas Tepe

Sauvignon Blanc
AVOCADO DISHERS PAIR WELL WITH ZESTY WHITES, SUCH AS
SAUVIGNON BLANC. THE HIGH-ACIDITY ACIDITY IN THE
WINE CUTS THROUGH THE SWEETNESS AND FATNESS OF
THE FRUIT. ALSO CONSIDERABLE SAUVIGNON BLANC
PAIRS QUOTE NICELY WITH MEXICAN FLAVORS: TOMATOES,
CILANTRO, CORN, AND CITRUS.

Young and Gifted
Please bring your wine bag for a child up to age 15,
with a minimum \$50 retail value,
in its original packaging and unopened.
Please bring 3 additional bottles of Alcohol.

Celebrate the Season
FRIDAY, DECEMBER 5, 2008

Cocktail Hour
ASSORTED CHEESES, NUTS, AND PARMESAN-TOPPED CRACKERS
PAIRED WITH PORTUGUESE VINHO VERDE

Wine Tasting
SWEET CORN CAKES WITH AVOCADO AND CHIPOTLE SAUCE
PAIRED WITH SAUVIGNON BLANC
SAVORY FONTINA, TOMATO, AND ONION PASTRIES
PAIRED WITH MERLOT
PANCIETTA, LEEK, AND MASCARPONE TARTLETS
PAIRED WITH CHARDONNAY
ARUGULA AND PROSCIUTTO WITH PARMESAN AND CITRUSNETTE
PAIRED WITH SHIRAZ

Dinner
TRADITIONAL BEEF WELLINGTON
GARLIC PARMESAN MASHED POTATOES
SAUTEED ASPARAGUS SPEARS AND CARROTS

Dessert
EGGNOG BREAD PUDDING WITH VANILLA ANGLAISE REDUCTION

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A Christmas Wine Tasting Soirée

Friday, December 4, 2009
at 7:00 o'clock in the evening

Hosted by Nick and Jill Tepe
1806 Hamilton Court, Florence, Kentucky

In the spirit of holiday giving,
We are donating to *Concavit's Toys for Tots*.
Please see the enclosed card for donation details
and your wine assignment.

Jenny Kerr

Charcuterie

A TRADITIONAL, HANDMADE PRODUCE CONCENTRATED ANDHARD WITH CHARCUTERIE AND REGIONAL, FRESH, BLENDED WITH BUTTER, CHEESE, AND A CREAMY TEXTURE TO FINISH. CHARCUTERIE'S GREAT FLAVORS WORK WELL WITH BUBBLY, YET IT IS BEST WHEN AND ONLY ENOUGH TO TRAVEL WITH THE COMPLEXITY. QUALITY ASSAYS FINE WITH CONCOMERES, AND THE ORGANICALLY GROWN FRUIT IS PERFECT FOR THE SEASON.

Jenny and Joe

Please bring one new toy for a child up to age 15, with a maximum \$10 retail value, in its original packaging and unopened.

Please bring 8 identical bottles of Champagne (Bottle values \$6-\$12) and 1 Sharp Cheese.

Celebrate the Season
Friday, December 4, 2009

Cheese Tasting

ASSORTED CHEESE: FRESHLY WASHED ALMOND, BLOOM, CARAMEL PAIRED WITH BRUNELLO DI MONTEPULCiano

Wine Tasting

ROASTED CHICKEN, PASTA, DRESS: CHICKEN ON PULCITA TARTLETS PAIRED WITH CHARDONNAY

CHOWDER WITH POTATO, GOAT CHEESE AND WALNUT PAIRED WITH SAUVIGNON BLANC

PUMPKIN RAVIOLI TORNED IN SAUCE BUTTER PAIRED WITH MERLOT

BLADE OF ARTICHOKE, PEARLS, MUSH, PROSCIUTTO, PARMESANATE BEER TORNED IN BALSAMIC VINAIGRETTE PAIRED WITH MERLOT

Main Course

INDIVIDUAL BEEF WELLINGTON FEATURING PATE AND DUCKLEIN, PARMESAN BRIOCHE WITH CHIVES AND TRUFFLE OIL, SAUTÉED ASPARAGUS SPEARS AND YOUNG CARROTS, PAIRED WITH PINK NOIR OR PINOT GRIGIO

Dessert

MILK CHOCOLATE CAROL, VANILLA BEAN ICE CREAM BOMBOLONE

Please be our guest for a special evening
Savoring the delights of the season

A Christmas Wine Tasting Soirée

Friday, December 17, 2010
7:30 in the evening

Hosted by Nick and Jill Tepe
1806 Hamilton Court • Florence, Kentucky

In the spirit of holiday giving,
We are donating to *Toys for Tots*.
Please see the enclosed card
for donation details and your wine assignment.

Jill Tepe

Cava

This Spanish version of sparkling wine, made in the classic Champagne Brut style, is no less lively than its French counterpart. It is not only incredibly affordable, it is both remarkably delicious and extravagant in taste.

"Bubbly" is always a classic component with cheese—the bubbles help to break down the creaminess, yet the subtle flavors of the wine never overpower the robustness of the cheese.

So pop the cork, start the celebration, and as the Spanish say: "¡Salud Nacional y ¡Propero Año Nuevo!"

Jenny and Joe

Please bring one new toy for a child up to age 15, with a maximum \$10 retail value, in its original packaging and unopened.

Please bring 8 identical bottles of Champagne (Bottle values \$6-\$12) and 1 Sharp Cheese.

Celebrate the Season
Menu for Friday, December 17, 2010

Cheese Tasting

Chèvre, Goats, and Brick Cheeses
Paired with Spanish Cava

Wine Tasting

Beef Carpaccio, Watermelon, Parmesan, Balsamic Reduction
Paired with Red Bordeaux

Pesto, Chèvre, Artichokes, Pine Nuts on Crostini
Paired with Sauvignon Blanc

Smoked Mozzarella, Prosciutto, Sautéed Tomato Cigars
Paired with Malbec

Butternut Squash Soup with Sage and Fontina Croutons
Paired with Chardonnay

Main Course

Individual Beef Wellington featuring Pate and Ducklein, Parmesan Brioche with Chives and Truffle Oil, Sautéed Asparagus Spears and Young Carrots, Paired with Cabernet Sauvignon or Pinot Grigio

Dessert

Chocolate Chambord Torte, Raspberry Syrup, Whipped Cream

Christmas WINE TASTING DINNER

Please be our guest for a special evening
Savoring the delights of the season

Friday, December 9, 2011
7:30 in the evening

Hosted by Nick and Jill Tepe
1806 Hamilton Court • Florence, Kentucky

In the spirit of holiday giving,
We are donating to *Toys for Tots*.
Please see the enclosed card
for donation details and your wine assignment.

Jill Tepe

sample of cheese & prosciutto, caramelized onion & apple relish, walnuts, honey

Pinot Noir is an excellent choice for a wine dinner. It is a versatile wine that pairs well with a variety of dishes. Its complex flavors, including a spicy undertone, but suggests garnishes, be subtle pieces of chicken, or even just butter and onions to enjoy the Pinot.

These qualities make it a highly food-friendly wine that helps to break down fat in the meat of the poultry, the sweet flavors of caramelized onions, and the distinct flavors of cranberry sauce and other festive holiday dishes.

Jenny and Joe

Please bring one new toy for a child up to age 15, with a maximum \$10 retail value, in its original packaging and unopened.

Please bring 8 identical bottles of Pinot Noir (Bottle values \$6-\$12). You are invited to bring a special treat or blessing for the table.

celebrate the season
Menu for Friday, December 9, 2011

cheese tasting

Assorted Cheeses
Paired with Pinot Noir

wine tasting

Canope of Cheese and Prosciutto, Caramelized Onion and Apple Relish, Paired with Pinot Noir

Beef, Chive, and Herb Pate
Paired with Sauvignon Blanc

Chardonnay, Orange, and Honey, Caramelized Onion, Paired with Malbec

2011 Cabernet Sauvignon, Paired with Chardonnay

main course

Individual Beef Wellington featuring Pate and Ducklein, Parmesan Brioche, Chives, Truffle Oil, Sautéed Asparagus Spears and Young Carrots, Paired with Cabernet Sauvignon or Pinot Grigio

dessert

Honey Bean Cranberry Torte, Vanilla Orange Paired with Pinot Noir

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