

## 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

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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: Jill and Bill Tepe  
1000 Hawthorn Court,  
Thousand Oaks, CA

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 SEASY 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,  
CHILES, HERB, CORN, AND CITRUS.

*Young and Gifted*  
Please bring your wine for a child up to age 15,  
with a minimum \$10 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 CITRONETTE  
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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Savoring the delights of the season.

*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 *Concetti Toys for Tots*.  
Please see the enclosed card for donation details  
and your wine assignment.

*Jenny Kerr*

*Charcuterie*

A TRADITIONAL, HANDMADE PRODUCE CONCENTRATED ANCHORS  
WITH CHARCUTERIE AND REGIONAL, FRESH, BLENDED  
WITH BUTTER, OIL, 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 COM-  
PACTNESS. QUALITY ASSAYS FAVOR WELL WITH CHARDONNAY,  
AND THE UNUSUAL LITTLE ITALY TO THE OTHER FRUIT  
PLANNED ON THE MENU.

*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: PROVEDORO WASHED ALMOND, BORGAL CANTARINI  
PAIRED WITH BRUNELLO DI MONTEPULCINO

*Wine Tasting*

ROASTED CHICKEN: PASTIS, DRESS: CHAMPAGNE ON POUSSIN TARTLETS  
PAIRED WITH CHARDONNAY

CHICKEN WITH PUL-JAM: GOAT CHEESE AND MUSHROOM  
PAIRED WITH SAUVIGNON BLANC

PUMPKIN RAVIOLI TORSED IN SAUCE BUTTER  
PAIRED WITH BURGUNDY

BLAZED OF ARIZONA, PEARLS, MUSH: PROSCIUTTO, PARMESANATE BEETS  
TORSED IN BALSAMIC VINAIGRETTE  
PAIRED WITH MERLOT

*Main Course*

INDIVIDUAL BEEF WELLINGTON FEATURING PATE AND DUCKLEIN,  
PARMESAN BRIOCHE WITH CHIVES AND TRUFFLE OIL,  
SMOKED ASPARAGUS SPEARS AND YOUNG CARROTS,  
PAIRED WITH POUSSIN HORN OR POUSSIN GRASSO

*Dessert*

MILK CHOCOLATE CAROL, VANILLA BROWN ICE CREAM BOMBES

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 first 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 ¡Properos 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 Brie Cheeses  
Paired with Spanish Cava

*Wine Tasting*

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

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

Smoked Mozzarella, Prosciutto, Stuffed Tomato Cigars  
Paired with Malbec

Butternut Squash Soup with Sage and Fontina Croutons  
Paired with Chardonnay

*Main Course*

Individual Beef Wellington featuring Pate and Duxelles,  
Parmesan Brioche with Chives and Truffle Oil,  
Smoked 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*

*coupage of cheese & parmesan,  
caramelized onion & apple relish,  
roasted lamb chops*

Pinot Noir is an excellent choice for a wine dinner. It offers  
owners versatility, its complexity includes a strong backbone  
that suggests garnishes, be subtle pieces of chicken,  
vegetary and textures and textures to enjoy the day.

These qualities make it an excellent choice for a wine dinner,  
helping to break down the richness of the protein,  
the sweet flavors of caramelized onions,  
and the robust flavors of roast pork, lamb and  
steak, leaving you relaxed and ready for more.

*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 attend a special event  
on blowing for the table.

*celebrate the season*  
Menu for Friday, December 9, 2011

*cheese tasting*

Assorted Cheeses  
Paired with Prosecco

*wine tasting*

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

Brie, Chive and Brie/Panini  
Paired with Sauvignon Blanc

Charl Salmore - Smoked Chicken, Cornmeal  
Paired with Malbec

2011 Colony Rock, Oak and Chardonnay  
Paired with Chardonnay

*main course*

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

*dessert*

Vanilla Bean Cream Puff, Orange, Noshia Orange  
Paired with Pinot Noir

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