



FOR SMOOTH SAILING

Ask the fish counter to clean the mussels and the squid for you.



6

HOURS BEFORE

MISE EN PLACE

- Finely chop half the parsley and set aside in a small bowl for garnish.
- Break off the garlic cloves from the bulb and keep them in a small bowl.
- Set up the wine and the bottle of extra virgin olive oil.
- Pour 1/2 cup of salt into a small bowl.
- Place the pepper mill next to the salt bowl.

Prepare the tartar, chill in the fridge.

Prepare the salad, chill in the fridge, undressed. Set the vinaigrette aside at room temperature.

Prepare the Tuna and White Bean dip, chill in the fridge in it's serving bowl.

THE MARATHON

Preparations for this meal is a whole day marathon, not a sprint! The key is to stay organized, and to plan ahead.

Also - know that you definitely don't have to make every single recipe! Delegate dessert to your guests, enlist the help of some family members, leave one or two dishes out all together. Overexerting ourselves is not the endgame here. This feast is meant for everyone to enjoy!

2

HOURS BEFORE

Freshen yourself up, change your apron.

Empty the dishwasher, take out the trash, wipe down the countertops, sweep the floor.

Preheat the oven to 300°F.

15

MINUTES BEFORE

SIT FOR A MINUTE, HYDRATE!

Take the bread out of the oven!

30

MINUTES INTO THE EVENING

Bring the tomato broth back to a boil, add the fish and heat for 5 minutes.

Serve with a sprinkling of chopped parsley and the bread.

CLEAN SLATE

Starting in a tidy kitchen will make all the difference in staying organized.



WHEN YOU COULDN'T POSSIBLY EAT ANYTHING ELSE SERVE THE CAKE.

24

HOURS BEFORE

Read through each recipe and the grocery list, check off what you already have on hand.

TIME TO GROCERY SHOP!

Place the mussels in a strainer over a bowl, in the fridge. Do not leave them in a sealed bag or submerged underwater, they'll suffocate!

Marinate the sea bass (or white fish), refrigerate overnight.

8

HOURS BEFORE

Prepare and bake the Olive Oil cake, set aside and let cool.



SET AHEAD

get the table setting out of the way early so that you don't have to scramble later!

Tidy the dining space and guest bathroom

4

HOURS BEFORE

Prepare the Zuppa di Pesce

- Keep the tomato broth and the shellfish separate until serving.

Prepare the ingredients for the Risotto, set aside next to the stove.

Prepare the breadcrumb topping for the sea bass.



1

HOURS BEFORE

Set out the snacks:

- tartar
- tuna and white bean dip

Set up a self-serve bar with glasses, ice and chilled drinks.

Slice the bread and warm in the oven.

EVERYONE ARRIVES

Take the marinated sea bass out of the fridge .

Make a toast, eat some snacks.

Speaking of toast, make sure the bread is out of the oven!



20

MINUTES AFTER SERVING THE ZUPPA DI PESCE

Put the sea bass in the oven for 30 minutes.

Serve with the toasted breadcrumbs.

PAUSE

Give your guests a food break while you prepare the risotto from start to finish.

Also, make sure the oven is off!



Serve the risotto alongside the sea bass and the dressed salad.

Serve with a sprinkling of chopped parsley.