

## Menu

Celery Salad with Dates, Almonds and Parmesan

Veal Saltimbocca Milanese

Fettuccine with Sage Butter

Mascarpone Cheesecake

## The Game Plan

The day before, or early in the day:

*(About 1 hour hands on, plus 1½ hours baking and cooling time, then at least 6 hours chilling, total 8½ hours)*

- Make the Mascarpone Cheesecake.
- While the cheesecake is baking, pound and flour the veal, then chill it until needed.
- Make the raspberry sauce for the cheesecake.
- Clean up the kitchen, load and run the dishwasher.

About 1 hour 45 minutes before dinner:

*(1 hour)*

- Empty the dishwasher.
- Set the table.
- Cut the celery, chop the almonds and dates for the salad, and store each component separately (celery in the fridge, almonds and dates at room temperature).
- Make a double batch of the sage butter from the veal recipe.
- Cook the veal cutlets, up to the step of pan frying them and removing them to a baking sheet. Set the baking sheet with the cooked veal aside and leave it uncovered at room temperature so it doesn't get soggy. Set the skillet with the hot oil aside to cool.
- Assemble the salads.
- Load the dishwasher with the prep dishes and wipe down the counters.

Enjoy the salads as a first course.

25 minutes before dinner:

*(25 minutes)*

- Clear the salad dishes and load them in the dishwasher.
- Open the dinner wine.
- Start the water boiling for the fettuccine. Heat the broiler for the veal.
- Top the veal with prosciutto and cheese and put them under the broiler until they're heated through and the cheese is melted, about 5 minutes.
- While the veal broils, cook and drain one 9-ounce package of fresh egg fettuccine. Toss the cooked fettuccine with half of the sage butter.
- Start the dinner music.
- Light the candles.
- Serve the veal over a bed of fettuccine with the remaining sage butter drizzled on top.

After dinner:

*(10 minutes)*

- Clear the table. While your partner loads the dishwasher, slice and serve the cheesecake.

*Note:*

- *The hands-on work time estimates (in parentheses below the start times) are for one person doing it all, but some of these tasks can be shared or delegated, shortening the prep time.*