

Menu

Cheese and Crackers

[Grilled Harissa Chicken](#) · Baby Greens with [Greek Vinaigrette](#)

[Peach-Vanilla Crisp](#) · Vanilla Ice Cream

The Game Plan

At least 24 hours and up to two days before:

(About 20 minutes hands on, plus up to 48 hours of marinating)

- Halve the chicken, brine it, then marinate in the yogurt marinade.

Early in the day, or the day before:

(30 minutes, plus baking time, about 90 minutes total)

- Bake the Peach-Vanilla Crisp. Let it cool, then let it sit at room temperature if serving it the same day, otherwise cover and chill.
- Make the Greek Vinaigrette.
- Clean up the kitchen, load and run the dishwasher.

About 4 hours before dinner:

(5 minutes)

- Take the cheeses out of the refrigerator and let them sit at room temperature for 2 hours before serving the appetizer.

2 hours before dinner:

(15 minutes)

- Take the vinaigrette out of the refrigerator to allow it to come to room temperature.
- Unload the dishwasher.
- Assemble a platter of cheeses, crackers, nuts, fruit, olives or whatever other nibbles you like.

Enjoy the appetizer with a glass of wine.

1 hour before dinner:

(1 hour, mostly hands off)

- Light the grill and let it heat up. (If you use a charcoal grill, start as far ahead as you need to, to get the coals ready 50 minutes before you want to serve.)
- While the grill heats, set the table, and wash and/or load the dishwasher with the appetizer dishes.
- Grill the chicken.
- While the chicken rests:
 - Light the candles.
 - Start the dinner music.
 - Toss the salad.
 - Pour the wine.

While you eat dinner, heat the oven to 300 degrees. If the Peach-Vanilla Crisp is chilled, take it out of the refrigerator and let it sit at room temperature.

After dinner:

(15 minutes)

- Take the vanilla ice cream out of the freezer and let it soften at room temperature while you heat the crisp in the oven for 15 minutes.
- While the crisp heats, clear the table and load the dishwasher.

Notes:

- *We like to enjoy an appetizer about 2 hours before dinner. If you prefer to have the appetizer closer to dinner, adjust the timeline accordingly.*
- *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.*