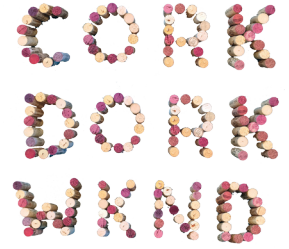




CORK DORK WINE DINNER

FRIDAY, MAY 19 2017 @ 6:30 PM
RELUCTANT PANTHER
17-39 WEST RD; MANCHESTER, VT 05254

Savoring Wine with All Your Senses
Join **Bianca Bosker**, author & sommelier



JOURNEY THROUGH PIEDMONT

Prosecco Welcome

Goat Cheese Panna Cotta

Local Organic Greens, Sugar Snap Peas, Squash Blossom Crispy Prosciutto, Thyme Vinaigrette
Malvira Roero Arneis DOCG 2014

Seared Day Boat Scallops

Basil Pesto Cream, Shaved Zucchini, Toasted Almonds
Palladino Gavi 2014

Wagyu Oxtail Cannelloni

White Truffle Creamy Polenta, Wild Mushrooms, Shaved Thistle Farm Tarentaise
Cascina Radice Cavalieri di Moasca Barolo 2012

Ginger Custard

Citrus Wafer, Raspberry Sorbet, Candied Orange Peel, Micro Basil
Scagliola Primo Bacio Moscato 2014

\$90 per person

(tax & gratuity not included)

**FOR RESERVATIONS contact Michael Ellenbogen
(802) 768-8498 or michael@eonscreative.com**

Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness. Seating is limited. Advance reservations must be paid in full. Cancellations may be refunded up until May 16, 2017. A 20% gratuity will be added to parties of 6 or more. Visit www.eonscreative.com for details.



Executive Chef, Sigal Rocklin, focused on seasonal fare, emphasizes fresh green vegetables and local Vermont produce. "I came to the Reluctant Panther because I wanted to try something more personal," she said. "I wanted to be able to execute my own menu and values."

Rocklin grew up in Israel and came to the U.S. after serving in the Israeli navy, where she rose to the rank of sergeant at taught weaponry.

She attended the New England Culinary Institute in Montpelier where she met her future husband. After finishing at the institute, the pair travelled widely across the U.S., working in restaurants in Arizona, Charleston, S.C., California, Wyoming and Colorado before deciding to return to Vermont and settle down, Rocklin said. She landed a post at the Equinox Resort in Manchester where she spent three years as chef de cuisine.

CORK DORK WEEKEND MORE EVENTS

SAT: MAY 20

- 1:00 PM: MOVIE TBD AT VILLAGE PICTURE SHOWS
- 4:00 PM: BOOK READING / RECEPTION AT NORTSHIRE BOOKSTORE
- 6:30 PM: WINE DINNER AT THE DORSET INN

SUN: MAY 21

- 1:00 PM: MOVIE TBD AT VILLAGE PICTURE SHOWS
- 7:00 PM: WINE DINNER AT THE COPPER GROUSE @ TACONIC HOTEL, PORTUGUESE THEME

**ORGANIZED BY EONS CREATIVE
DETAILS & LINKS AT
WWW.EONSCREATIVE.COM**



Bianca Bosker is an award-winning journalist and the author of **CORK DORK: A Wine-Fueled Adventure Among the Obsessive Sommeliers, Big Bottle Hunters, and Rogue Scientists Who Taught Me to Live for Taste**. Bianca has written about everything from Chinese architecture to competitive ax throwing for The New Yorker online, The Atlantic, T: The New York Times Style Magazine, Food & Wine, and The Wall Street Journal. She is the former executive tech editor of The Huffington Post and author of the critically acclaimed book *Original Copies: Architectural Mimicry in Contemporary China*. She lives in New York City.