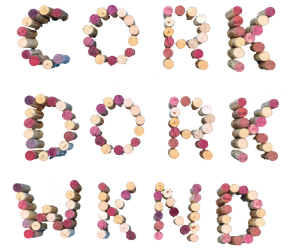


# CORK DORK WINE DINNER

SUNDAY, MAY 21 2017 @ 7:00 PM  
THE COPPER GROUSE @ TACONIC HOTEL  
3835 MAIN ST, MANCHESTER, VT 05254

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



## PORTUGUESE INSPIRATION

### Madeiran Homestyle Bread

Cilantro Garlic Oil  
Solimar Vinho Verde

### Linguica With Crab Over Puff Pastry

Sweet Pepper Paste, Golden Potatoes & Sunny Side Up Quail Egg  
Castello D'alba Branco Reserva

### Graciosa Inspired Tuna Salad

Bibb Lettuce, Olives, Hardboiled Egg, Chickpeas & Saffron Chile Vinaigrette  
Castelo Do Sulco Branco

### Herb Seared Beef Filet

Prosciutto Onion Glaze, Cumin Carrots & Rice With Summer Greens  
Quinta Do Crasto

### Baked Custard Cake

Poached Plums  
Port TBD

**\$90 per person**

(Tax & gratuity (20% gratuity added to parties of 6 or more) not included. Advance reservations must be paid in full. Cancellations may be refunded up until May 16, 2017.)

**FOR RESERVATIONS contact Michael Ellenbogen**

**(802) 768-8498 or michael@eonscreative.com**



Born and raised in Northfield, Vermont, **Executive Chef Vanessa Davis** provides an authentic culinary vision as she leads the kitchen at The Copper Grouse. Drawing inspiration from cooking with her Portuguese mother growing up, she expands the menu's Vermont roots with a creative, Portuguese flair. By using the seasonality and diversity of Vermont's bounty, Davis delivers a flavorful yet polished, regionally-inspired experience.

Chef Davis attended the Lincoln Culinary Institute in Suffield, Connecticut and honed her culinary skills at Timber's Restaurant at the Sugarbush Resort. After, Chef Davis began her career at The Essex Resort and Spa, a luxury resort in Vermont, and served as the head chef for 2 years. Following, Chef Davis relocated to New Hampshire, where she served as the Executive Chef for The Eagle Mountain House & Gold Club.

Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness. Seating is limited.

## CORK DORK WEEKEND

### **FRI: MAY 19**

- 6:00 PM: WINE DINNER AT RELUCTANT PANTHER

### **SAT: MAY 20**

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

### **SUN: MAY 21**

- 1:00 PM: MOVIE TBD AT VILLAGE PICTURE SHOWS

**ORGANIZED BY EONS CREATIVE**



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.