

# CORK DORK WINE DINNER 🛴 🗘 🖺 🤾

SATURDAY, MAY 20 2017 @ 6:30 PM
THE DORSET INN
8 CHURCH STREET & ROUTE 30; DORSET, VT 05251

Savoring Wine with All Your Senses

Join Bianca Bosker, author & sommelier



# NORTH BY NORTHWEST

(OR NO)

## Seared & Chilled Sea Scallop

Pickled Cucumber Slaw, Strawberry Powder

TEUTONIC FOILED CUCUMBER WASSON VINEYARD Gewurtztraminer Willamette Valley OR 2015

GS ED

## Warm Candy Striped Radish Salad

Shaved Fennel, Green Grapes, Tarragon

MONTINORE ESTATE Pinot Gris, Willamette Valley OR 2015

**6880** 

### Five Spice Smoked Duck Breast

Apricot Plum Chutney, Crisp Pancetta

TEUTONIC "BERGSPITZE WHOLE CLUSTER" LAUREL VINEYARD Pinot Noir Chehelam Mountains OR 2015

**6880** 

## Grilled Icelandic Lamb Ribeye

Chimichurri, Cranberry Roasted Kale Barley Risotto

GOEDHART VINEYARD BEL VILLA VINEYARD Syrah, Red Mountain WA 2012

(BE)

## Chocolate Mousse & Blackberry Genoise Torte

Hazelnut Tuile Cookie

ALEXANDRIA NICOLE A2 Cabernet Sauvignon, Horse Heaven Hills WA 2014

## \$90 per person

(tax & gratuity not included)

# FOR RESERVATIONS contact Michael Ellenbogen (802) 768-8498 or michael@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.



Jon Gatewood, Executive Chef at The Dorset Inn and Barrows House restaurants, grew up in Albuquerque, New Mexico with a taste for authentic Mexican Cuisine. Inspired by the ingredients, rather than a recipe, he is a fanatic for local and seasonal produce, meats and cheese, and creates menus that are fresh and spontaneous.

He has been involved in the food service industry for some 30 years and has about 20 years experience as Chef.

### **(38)**

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.

**(385)** 

### **CORK DORK WEEKEND**

**MORE EVENTS** 

### 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

### 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**

