



PigstockTC
presents

Wine Dinner with Michael Ruhlman and Brian Polcyn

Where do we even start? There is something everyone can enjoy! Enjoy a seven course wine dinner prepared by some of the best local chefs. Featured chefs include: Myles Anton from Trattoria Stella, Paul Olson from Mission Table, Guillaume Hazaël-Massieux from Restaurant La Bécasse and Bistro Foufou, Eric Patterson from The Cooks' House, Fred Laughlin from The Great Lakes Culinary Institute, Coburn McNaughton from The Hagerty Center and John Dayton from Black Star Farms.

Each chef will prepare a small plate course "loosely inspired" by Brian Polcyn and Michael Ruhlman's books, including their latest book, *Salumi: The Craft of Italian Dry Curing*. Polcyn and Ruhlman will be featured during the dinner where they will be interviewed, by Peter Payette from Interlochen Public Radio.

Wait, we're not stopping there! \$10 of each ticket sale from Pigstock will go toward the nonprofit Michigan Land Use Institute's farm to school program to build a 10 Cents a Meal pilot program for interested area schools.

10 Cents a Meal, a joint project of MLUI and Traverse Bay Area Intermediate School District, will provide an extra 10 cents a meal to area schools to purchase locally grown fruits and vegetables, benefiting kids and the local farm economy!

When Tuesday, October 23rd
Doors open at 6pm, dinner at 7pm
Where Hagerty Center
Tickets \$75 per person

GET MORE INFORMATION AND TICKETS AT
PIGSTOCKTC.BLOGSPOT.COM

