



Shuttle**Cork**2018

SERVING UP THE BEST IN FOOD + WINE

Presented by:

Bank of America



Join Us

Bring Your Palate + Raise Your Paddle.

You are invited to attend the fifth annual ShuttleCork—two stellar days of food, wine, and fundraising supporting education, community, and access for all at The Nelson-Atkins Museum of Art.

MAY 3 + 4 // ATTEND BOTH DAYS OR FRIDAY ONLY

THURSDAY - MAY 3

Winemaker Dinners

A PRIVATE DINING EXPERIENCE

Six award-winning local chefs are paired with West Coast winemakers to create unique, multicourse dining experiences in six exceptional Kansas City area homes.

Seating is limited.

**The
Nelson-Atkins
Museum
of Art**

FRIDAY - MAY 4

Grand Tasting I + Auction + Grand Tasting II

AT THE NELSON-ATKINS MUSEUM OF ART

Enjoy and learn about wines from more than 25 top winemakers while sampling food offerings from local restaurants during Grand Tasting I inside the Nelson-Atkins. The live auction takes place under the big-top tent, where you will find a sensational atmosphere to raise your paddle high and bid often for spectacular auction lots.



Grand Tasting II is post-auction, featuring new wines and whiskey offerings, small bites, and music. Join us for this fun, new celebration.

Evening *One* WINEMAKER DINNERS // THURSDAY - MAY 3

1

HOSTED BY

Jen + Erik Becker

Kansas City, Missouri

CHEFS

Colby and Megan Garrelts

Bluestem/Rye

Colby and Megan are a culinary power couple. They are award-winning chefs and respected cookbook co-authors, featuring progressive American cuisine using local or regional ingredients.

WINERIES

Peay Vineyards Cloverdale, CA

Peay produces outstanding, small quantity estate wines from one of California's most remote and expressive locations. The Syrah is in a league of its own.

Fairchild St. Helena, CA

Winemaker Philippe Melka's pursuit of excellence in producing exceptional, limited-quantity Cabernet Sauvignon wines equals his dedication to precision in winemaking.

2

HOSTED BY

Becky + Bill Krueger

Prairie Village, Kansas

CHEF

Joe West

21c Museum Hotel Restaurant

Joe has been executive chef at Stock Hill Grill and is the mastermind behind the unique Kusshi pop-up eateries. This summer, Joe brings the highly anticipated 21c Museum Hotel Restaurant, set in the former Savoy Grill, to Kansas City's culinary scene.

WINERIES

Zena Crown Yamhill, OR

Owned by Jackson Family Wines since 2013, Zena Crown is focused on opulent Pinot Noir and led by the winemaking talents of Shane Moore and the acclaimed Tony Rynders.

Cardinale Oakville, CA

Since 1982, Cardinale's mission has been to produce a singular Cabernet Sauvignon from Napa Valley's most recognized mountain appellations.

3

HOSTED BY

Kelly + Jon Lambert

Kansas City, Missouri

CHEF

Remy Ayesh

Café Sebastienne

Remy's career includes notable posts in Chicago and New York, and she has competed on the television show *Chopped*. Selected as one of Chicago's Top 12 Tastemakers, her food is truly inspired.

WINERIES

Joseph Phelps Vineyard St. Helena, CA

Founded in 1973, this family-run winery boasts 100% estate-grown wines from eight vineyards. They are known for wines of unparalleled depth and diversity, including the well-awarded and iconic Insignia label.

Woodward Canyon Lowden, WA

Rick Small's sustainable, structured, and small-batch wines from the Walla Walla Valley shine bright when thoughtfully paired with food.

4**HOSTED BY****Tracy + David Lockton**

Mission Hills, Kansas

CHEF**Brandon Winn**

Webster House

Known for his fresh, contemporary dishes, Brandon is inspired by the seasons and local ingredients. He is influenced by a passion for sustainable practices.

WINERIES**Handwritten Wines** Yountville, CA

Celebrated for creating Old World varieties in a New World setting, winemaker Rob Lloyd focuses on small production wines sourced from quality vineyards around the valley.

Force Majeure Walla Walla, WA

Formally the Bryant Family Vineyards winemaker, Todd Anderson is transforming Force Majeure into one of the top wine estates in Washington. Force Majeure specializes in meticulously crafted, estate-grown, single-vineyard Bordeaux and Rhône-inspired wines.

5**HOSTED BY****Kristy + Denny Scott**

Leawood, Kansas

CHEF**Michael Smith**

Michael Smith/Extra Virgin

Working in notable kitchens in Chicago, Denver, and France prepared Michael for ventures into his own restaurants, Michael Smith and Extra Virgin. He is a James Beard Award winner and continues to be recognized as one of the country's most respected chefs.

WINERIES**Futo** Oakville, CA

Since 2002, Tom Futo has produced complex wines, with Cabernet Sauvignon being the predominant varietal.

Three Sticks Winery Sonoma, CA

Prized for its world-class Pinot Noir, Three Sticks Winery often is named one of the top five vineyards in Sonoma County.

6**HOSTED BY****Laura Welch + Michael Lundgren**

North Kansas City, Missouri

CHEF**Michael Corvino**

Corvino Supper Club and Tasting Room

Michael is a highly acclaimed Kansas City chef known for his approachable contemporary American dishes that are as beautiful to behold as they are to taste.

WINERIES**Melka Estates** St. Helena, CA

Led by Philippe and Cherie Melka since 1996, Melka wines seek to express the voice of the soil with four distinctly different labels.

Sojourn Cellars Sonoma, CA

Started in 2001 as a collaboration between two friends, Sojourn evolved into a first-class boutique winery committed to creating high-quality artisan wines. Their wines are critically acclaimed for showcasing the character and personality of the fruit.

Evening *Two*

GRAND TASTING I + AUCTION + GRAND TASTING II // **FRIDAY - MAY 4**

GRAND TASTING I

5:30 - 7:30PM

EXCEPTIONAL TASTES + PLATES



During Grand Tasting I, mingle and enjoy artfully crafted wines from top winemakers and taste small plates from more than 20 favorite Kansas City restaurants in the elegant interior of The Nelson-Atkins Museum of Art.



The exciting live auction offers valuable wine-themed items, unique gifts and one-of-a-kind travel packages. Join other art lovers and wine enthusiasts in supporting the museum as a vital partner in the educational, social, and cultural life of Kansas City.

LIVE AUCTION

8 - 9PM

BID HIGH + BID OFTEN

GRAND TASTING II

9PM

THE PERFECT ENDING



Grand Tasting II is a post-auction celebration with more wine, late night delectables, small batch whiskey and music. Join us in the Breezeway immediately following the live auction.



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