



KENNEBUNK-KENNEBUNKPORT-ARUNDEL CHAMBER OF COMMERCE

THE ANCHOR

Nov. 5, 2021

Cozy up with cocktails!



Get on board with charcuterie Nov. 15

Create the ultimate Thanksgiving charcuterie board in this class led by Inn at English Meadows Chef Kathy Oberman Tracy. From 6 to 8 p.m. Monday, Nov. 15, enjoy a glass of wine in the inn's gourmet kitchen while Chef Kathy demonstrates how to choose, pair and style choice ingredients for two different artisanal boards - perfect for fall entertaining or a gift for the hostess. Following the demo, guests will sample the finished products together. Admission is \$100 per person and includes instruction, ingredient list, photo inspirations and two glasses of wine. Class is limited to six guests. Advance registration required at (207) 967-5766.

Pair cocktails with yoga on Nov. 8

The Daily Sweat is taking over the elective for a night of sweat, flow + being merry from 5:30 to 7:45 p.m. Monday, Nov. 8. The group will meet in their event space at 58 Main St., Kennebunk, or a sweat + flow class to start of the night. After class, an elective drinkmaster will demonstrate how to create the perfect tiki cocktails. This workshop is \$70/person. Register via thedaily-sweatkennebunk.com

Shake it up at this Earth cocktail class

Learn how to prepare classic cocktails with Earth's team of skilled bartenders. From infusing liquors with farm-fresh ingredients from their gardens to dehydrating fruit wheels for garnish to making delicious shrubs, Earth at Hidden Pond's cocktails are some of the best around! The class, which includes four cocktail tastings, meets from 2 to 3:30 p.m. Saturday, Nov. 13, in the event barn at Hidden Pond, 354 Goose Rocks Road, Kennebunkport. Admission is \$75. www.earthathiddenpond.com/specials

Oyster Shucking Class is Nov. 18

Perfect your shucking skill while learning all about Maine's oysters! In this class, held from 2 to 3 p.m. Thursday, Nov. 18, you will receive hands-on instruction with a half dozen oysters, plus education about Maine's oyster farms from Ken Spartan of Spartan Seafarms.

Class will be held at Cape Arundel Inn's Ivy Cottage, located at 8 Old Fort Ave., Kennebunkport. Class size is limited to follow proper COVID-19 protocol including socially distanced tables. Class is open to adults 21 years of age or older. Admission is \$65. capearundelinn.com/dining/

Learn to pair cheese + Wine at Earth

Join the Earth at Hidden Pond team during Kennebunkport's Hotel Week to learn the art of selecting the perfect cheese to complement your favorite bottle of wine. From 2 to 3:30 p.m. Saturday, Nov. 20, class will sample five local cheeses and learn tricks of the trade. Class will be held in the Event Barn at Hidden Pond. Class size is limited to follow proper COVID-19 protocol including socially distanced tables. Class is open to adults 21 years of age or older. Admission is \$75. www.earthathiddenpond.com/specials



ITALIAN FAMILY WINE DINNER

featuring cuisine and wine from the Piedmont region
November 9, 2021

TO START

Insalata Russa

baby gem lettuce, cured tuna, pickled onions, castelvetrano olives, boiled egg, white anchovy vinaigrette, fava beans, poppyseed grisini

Cortese

Brogia La Meirana Gavi di Gavi 2018

SECOND COURSE

Smoked Veal Carpaccio

mullet roe, cured egg yolk, gorgonzola espuma, cherry pepper emulsion, pomegranate, arugula, olive oil, rye crostini

Chardonnay

Pecchenino Maestro Langhe 2016

THIRD COURSE

Boar Agnolotti

ricotta, sugorosso, porcini, rane fritte, basil pesto, hazelnut

Nebbiolo, Vespolina Blend

Il Chiosso Ghemme 2015

FOURTH COURSE

Bresato al Piedmonte

balsamic-braised lamb, vanilla roasted parsnip, cocoa nib, gnocchi alla bava, fontina, truffle salt

Nebbiolo

Il Chiosso Fara 2018

DESSERT

Pasta di Meliga in Zabaglione Freddo

cornmeal shortbread cookie, cocoa hazelnut praline, caramelized hazelnuts, chilled egg custard, moscato

Joel Souza, Executive Chef

Sam Cote, Wine Director



Old Vines Wine Bar
Craft Cocktails + Kitchen



Bid early, bid often at Chamber auction

KENNEBUNK — The Kennebunk-Kennebunkport-Arundel Chamber of Commerce's annual Holiday Benefit Auction is now live online. Think of the online auction as a showcase of the best items, top services and most unique experiences this area has to offer! Folks in town and across the country have been checking in daily and bidding to benefit this local non-profit serving local businesses and serving visitors.

As of early this week, some 120 local businesses have donated more than 220 unique items, services and "experiences" to the benefit, which is online via www.gokennebunks.com and www.biddingforgood.com through 10 p.m. Tuesday, Nov. 16. Among the gift cards for local shops, restaurants, hotels, spas, classes and experiences are some unique items:

- Zoom chat with Patrick Dempsey
- Tickets to Fire + Ice at the Nonantum Resort
- Tickets to Ogunquit Playhouse and City Theater
- 2022 season beach passes for both Kennebunkport and Kennebunk
- Two front row seats to 2022 KHS graduation, donated by RSU 21
- Two-night RV rental courtesy of The Maine Resource

The Holiday Auction is the Chamber's largest fundraiser that helps support its mission to serve local businesses, residents and tourists of our three towns, one community. For auction information, call (207) 967-0857 or find a link to the online auction via www.gokennebunks.com.

GoKennebunks.com

Wine dinners are back at Old Vines

Old Vines Wine Bar's family wine dinners are back, and Tuesday, Nov. 9, will feature cuisine and wine from the Piedmont region of Italy. Dinner is served from 6 to 8 p.m. family-style, in four courses with suggested wine pairings, though guests can drink what they like! Tickets are \$125 per person and include dinner, wine pairings, tax, and gratuity. Seats are limited. oldvineswinebar.com

*Stay tuned
for details!*

PAJAMA SHOPPING DAY

Saturday, Nov. 27, 2021