

FOR IMMEDIATE RELEASE

Contact: Jennifer Crutchfield

Director of Public Relations

Office: 423-702-7815

2019 MASTERPIECE EXPERIENCE INAUGURAL WINE DINNER AT BALD HEADED
BISTRO IN CLEVELAND, TENNESSEE ANNOUNCED

CHATTANOOGA, Tenn. – April 5, 2019 – WTCI-PBS and the Honorable Kevin Brooks, Mayor of Cleveland and Mrs. Kim Brooks, invite members and supporters of the Tennessee Valley community PBS station to share in an unforgettable *Masterpiece Experience* wine dinner at the Bald Headed Bistro in Cleveland, Tennessee on Monday, May 6. Guests will enjoy a four-course meal, exclusive to the event, prepared by James Beard Award semi-finalist Chef Wesley True. Seating is limited for this special event and tickets can be purchased online at wtciTV.org/wine.

Tickets are \$125 each for this elegant dining experience and special wines will complement each course. ‘Chef’s Room’ tickets include a special experience and are available for \$175 each and donations to WTCI are tax deductible. This inaugural Cleveland fundraising event is sponsored by Barnett & Company and proceeds from the evening support the programs and outreach that encourage lifetime learning in the Tennessee Valley.

Chef Wesley True, Executive Chef and Partner at the Bald Headed Bistro, was a semi-finalist twice for the coveted James Beard Award “Best Chef South” and has been featured in numerous national publications, including *Southern Living*, *Garden & Gun*, and *USA Today*. True was a popular contestant on the Bravo Network’s Emmy Award-winning reality program “Bravo Top Chef” and trained under celebrity chefs Bobby Flay at Mesa Grill and the world-famous David Bouley.

Home to Cleveland’s only wood-burning rotisserie and wood-burning oven, the Bistro has been known for an elegant menu infusing the Western style of Jackson Hole, Wyoming with the Southern hospitality of Cleveland, Tennessee. Guests fly in from around the South to enjoy the restaurant’s unique offerings and with a menu that includes starters like Tuna Tostada, vegetarian skewers and crawfish beignets, this unique fundraising event will be a coveted ticket. From a first course featuring shrimp ceviche with pressed rice, pickled vegetables and mango vinaigrette, diners will move to a second course of spring pea risotto served with whipped parmesan, pea tendrils and Miso Dashi. A third course of smoked brisket with fruit compote, arugula, shaved celery & parsnips with Truffle vinaigrette and whipped horseradish will be

topped off by a dessert course featuring cheesecake with acai sorbet, graham cracker macron and cold-smoked berries, this special menu is certain to thrill WTCI's guests.

A silent auction will feature unique items including jewelry from Dayle May Jewelers and special experience packages, with proceeds supporting programming and outreach throughout the Tennessee Valley. Paul Grove, President and CEO of WTCI, says "The *Masterpiece Experience* wine dinner has been a wonderful annual Chattanooga tradition for over a decade and we are honored to partner with the Bald Headed Bistro to bring this opportunity to our viewers and members in Cleveland. The spirit of Masterpiece productions will be complemented by the extraordinary culinary experience crafted by the Bald Headed Bistro team." Please visit wtciTV.org/wine or contact Phil Trammell at 423.702.7808 for information, sponsorship opportunities and reservations for this exciting fundraising event.

WTCI, the Tennessee Valley's community PBS station, reaches a 35-county region and serves over 400,000 households with programming, events and educational outreach that educate, engage and inspire a lifetime of learning and exploration. For scheduling, programming and membership information, visit the station online at wtciTV.org.