

International Wine & Food Society

Council Bluffs Branch



V Mertz

1022 Howard St. Omaha, NE 68102

April 12, 2015 Sunday Quaffing 5:30 PM Dinner 6:00 PM

Dress: Ladies Dressy Men: Jacket & Tie Wear your Medallion

Reception

NV Roederer Estate Brut WS-90 WE-92 W&S-91

1st Course

Formal Wine & Cheese Pairing

2013 Cape Mentelle Sauvignon Blanc/Semillon, 94 pts James Halladay

2013 Poet's Leap Riesling, 93pts Wine Enthusiast

2010 Bodegas Hermanos Pérez Pascuas "El Pedrosal" Tempranillo, 90 pts Robert Parker

2nd Course

Bay Scallop, Radish, Beurre Blanc, Tarragon, Ricotta

2012 Clos St Jean Châteauneuf du Pape Blanc WS-92 WA-92

2012 Anaba Turbine White RP-94

3rd Course

Duck Breast, Cherry, Popcorn, Broccoli

2010 Pegasus Bay Pinot Noir WA-92 ST-92 JS-94

2009 D'Arenberg Ironstone Pressings Grenache/Shiraz WA-94 ST-93 WE-92 W&S-90

4th Course

Short Rib Ragout, Tomato, Garganelli, Almond, Olive Oil

2008 Hall Cabernet Sauvignon RP-95 WS-91

2007 Fattoria dei Barbi Brunello di Montalcino ST-91 WS-92 WA-93

5th Course

Citrus Layer Cake, Coconut Semifreddo, Citrus Gel, Ginger Cream, Flax Tuile

2012 Royal Tokaji "Mad Cuvee" WS-91

Event Organizers: Patti & Steve Hipple and Diane & David Hayes

Proprietor - David Hayes

Head Chef - Kyle Lamb Sous Chef - James Calkins Pastry Chef - Lauren Melhus

Certified Sommeliers - David Eckler, Jenn Frave, Nile Schneider, Matt Brown

Cost \$125 Per Person for Members and Guests

Make check payable to CB IWFS and mail to:

Patti Hipple, 3101 Washington St. – Office, Bellevue, NE 68005

Question to Patti at 402-699-6553 Cell