

President's Holiday Dinner



International Wine & Food Society Council Bluffs Branch Le Bouillon

1017 Howard Street Omaha, NE 68102

Chef Paul Kulik

December 5, 2015 Quaffing 6:30 P.M. Dinner 7:00 P.M.

Hors d'oeuvres

poppy seed twist / salmon tartare tartlette / gougères

Gosset "Excellence" Brut Champagne ST 93, WS 92, W&S 90, WE 90

2012 Maison Nicholas Perrin Crozes Hermitage WS 92, RP 90

Artichoke Barigoule

braised artichokes / fingerling potatoes / house ham / pistou

2014 Château Miraval Côtes de Provence Rosé RP 91, WS 90

2014 Domaine de la Bastide Blanche Bandol Rosé RP 92

Rabbit Royale

farm rabbit / potatoes aligot / foie gras

2013 Domaine Cabirau "Serge & Nicolas" Maury Sec RP 95

2013 Domaine Lafage "Bastide Miraflores" Vieilles Vignes Côtes Catalanes RP-93

Minnesota Duck Crepinette

duck confit / savoy cabbage / lentils / chesnuts

2010 Jean Royer Prestige Chateauneuf du Pape WA 92, WS 93, IWC 93

2007 Xavier Vins Chateauneuf du Pape Cuvee RP 96

Saffron Poached Pears

2004 Château Tirecul la Gravière "Cuvée Château" Monbazillac RP 95

President: Bob Kossow **Producers:** Bob & Suzanne Kossow

Cost: \$130 per person Members & Guests **Dress:** Suit/Black Tie Optional—Please wear your Medallion

Your check is your reservation. Mail your check payable to IWFS CB to

Bob Kossow 21622 Greenview Rd Council Bluffs, IA 51503 Reservations due by Monday **November 30th**

Questions: 712-326-5046