**International Wine & Food Society**

***Council Bluffs Branch***

**All wines served score at least 95 points by a respected professional wine critic. This event is limited to the first 48 to register. To reserve your spot email Patti Hipple at** [**stephenhipple@hotmail.com**](mailto:stephenhipple@hotmail.com)**.**

**V Mertz**

1022 Howard St. Omaha, NE 68102

April 17, 2016 Sunday Quaffing 5:30 PM Dinner 6:00 PM

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

***Reception***

*V. Mertz Charcuterie & Small Bites*

2007 Roederer Estate”L” Ermitage Anderson Valley Brut WE-95

**1st Course**

Golden Trout: *radish, buttermilk, chervil*

2013 Mannequinn Proprietary White Blend by Orin Swift RP-96

**2nd Course**

Trofie Pasta: *smoked pork, onion, tomato*

2012 Hartford Family Winery Zinfandel Highwire Vineyard RP-95

2006 Bodegas Muga Gran Reserva Prado Enea JS-98, RP-96

***3rd Course***

NY Strip: *parsnip multiple ways, berries*

*2012 Foxen Syrah Tinaquaic Vineyard Santa Maria Valley V-95*

2012 Yalumba The Signature Cabernet Shiraz Barossa JH-96, WA-95

**4th Course**

Pistachio Cake: *elderflower foam, ginger*

*2011 Chateau Doisy Vedrines Sauternes WE-96, WS-95, RP-95*

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

Proprietor - David Hayes

Head Chef - Kyle Lamb Sous Chef - James Calkins Pastry Chef - Brandi Wilmot

Certified Sommeliers - David Eckler, Nile Schneider, Kaleb Kiger, Matt Brown

**Cost $145.00 Per Person**

Make check payable to CB IWFS and mail to Patti Hipple at 3101 Washington St.-Office, Bellevue, NE 68005 by April 11. Phone Patti at 402-699-6553 regarding any questions.