**International Wine & Food Society**

*Council Bluffs Branch*



**70’s Retro Wine Dinner**

**May 19, 2018 Quaffing 6:00 PM with Dinner to follow**

**Location: Nebraska Warehouse Offices 9100 “F” Street Suite 200 Omaha, NE**

***Quaffing***

Fondue of Roth Grand Cru Surchoix Alpine Cheese

Swedish Meatballs with braised red wine cabbage and black current sweet and sour

Trimbach 2015 Reserve Pinot Gris (Alsace) WE 94 points

Tenshen White 2016 WW 92 points

***Salad***

Wedge Iceberg greens, Rogue Smoked Blue Cheese, shoulder bacon, heirloom tomato wedge,

green goddess dressing. Deviled egg with smoked salmon roe, panzanella style crouton

Neyers 304 Sonoma County Chardonnay WE 93 points

***First Course***

Wagyu “Hamburger Helper”

House-made tortellini, roasted bone marrow, sherry tomato sauce, chive crème fraice

Castello Di Bossi, Chanti Classico, Bacci 2013 WS RP 90 points

***Second Course***

Porchetta Wellington, tartiflette (rustic gratin potato) mustard braised leeks

R. Lopez de Heredia Rioja Vina Tondonia Reserva 2005 RP 93 points

***Dessert***

Heirloom Carrot Cake, crushed pineapple, ruby port jello shot

Quady Vya Sweet Vermouth WE 90 points

Cost: $155.00 per person. Email Connie using [happygardener1988@yahoo.com](mailto:happygardener1988@yahoo.com) to confirm your reservation. **Reservations must be received by Monday, May 7, 2018.** Mail check payable to IWFSCB and mail to Connie Martin 307 Elk Ridge Drive Papillion, NE 68046.

Dress: Retro 70’s appropriate attire (jeans, hippie, disco, etc attire acceptable)

Event Organizers: Denise & Jon Meyers, Kathy & Don Wittler, Gary & Connie Martin

Head Chef Jared Clarke, Timber Wood Fired Bistro & Railcar Modern American Kitchen

Wine Guru Matt Burbach, Timber Wood Fired Bistro & Railcar Modern American Kitchen