

International Wine & Food Society

Council Bluffs Branch



December 8th, 2019

Flemings Steakhouse & Wine Bar

Old World vs New World: President's Holiday Event

Quaffing starts at 5:30pm

Dinner at 6:00pm

Dress: Cocktail/Black Tie Optional, please wear medallions

Quaffing: Charcuterie & Cheeses

NV Taittinger Brut La Francaise WS 91, RP 90

NV Gruet Blanc de Noirs WS 90, W&S 90

Lobster Corn Chowder: cream, parmesan, sherry, spices

2017 Beringer Private Reserve Chardonnay 96 JS, 94 JD, 93 RP, 91WS

2017 Domaine Saumaize-Michelin Pouilly-Fuisse Les Ronchevats Chardonnay V 93, RP 92

Roasted Beet Stack: red & golden beets, goat cheese, pistachio, lemon balsamic

2013 Walter Hansel North Slope RRV Pinot Noir RP 95, V 94

2016 Albert Bichot Secret de Famille Pinot Noir D 92

Duo of Dry/Wet aged Ribeye: aged 21 days unseasoned, served with trio of salts, lava, merlot, and herb

Sides to share: Southwestern Style Corn; cotija cheese, mexican spices, and Hasselback

Potatoes: butter, olive oil, chives

2016 Faust Cabernet Sauvignon JS94, RP 92, WS 93

2016 Chateau Pedesclaux Paullic Bordeaux Blend JS 95, WA 93, JD 94, V 94, WS 92

Apple crumb pie with bourbon bacon ice cream: cinnamon strudel, caramel, candied bacon

Taylor Fladgate 20 Year Tawny WS 93, WA 93, D 92, WE 93

Event Organizer Jill & Joe Goldstein

Chef Partner Raphael Ponce

Operating Partner Josh Orsini

Wine Manager Brad Van de Lune
