



IWFS Omaha

— PRESENTS —

FRENCH VALENTINE DINNER

Thursday, February 12, 2015

Le Bouillon • 1017 Howard Street, Omaha, Nebraska 68102

Couples Event • Cocktail Attire with Medallions

Quaffing: 6:00pm | Dinner: 6:30pm

The Menu

Appetizers & Quaffing

Trout Roe Caviar Flan
Assorted Quaffing Wines from Our Cellar
Champagne Reception: Chevalier de Grenelle
Saumur Crèment

Course I

Tartare de Bison
American buffalo tartare, egg yolk, parsley cream, socca chips
Rose Sparkling Wine, NV Domaine Chandon Etoile
Rose, WW93

Course II

Chou Farcie á la Cuisse de Canard
*Stuffed cabbage with duck confit, duck prosciutto
and whole mustard vinaigrette*
Pinot Noir, 2012 Brewer Clifton CA, WS94/RP92

Course III

Poitrine de Porc Furme'e
Smoked pork belly with braised endive and chickpea panisse
Rhône 2011 Domaine Villeneuve Chateauneuf-du-Pape,
WS94/RP91

Course IV

Duet d' Agneau
*Colorado lamb rack and sausage fennel gratin,
ricotta and black olive*
Bordeaux 2003 Pichon Baron, WS95/RP94

Course V

Milhassou des Abricots
Semolina cake, apricots two ways, sabayan
Sauterines 2005 Doisy Védrières, WS93

Pricing

Member Couple.....	\$290
Member Single.....	\$145
Guest Couple.....	\$310
Guest Single.....	\$155

*Use the online reservation system to guarantee your spot.
From there you can decide whether to pay online or send a
check. **Reservations due by February 9, 2015.***

Event Chairmen: Todd Lemke & Jon Panzer

Executive Chef: Paul Kulik

