



International Wine and Food Society Combined Event for Omaha and Omaha Metro Branches

Saturday September 21st

Quaffing 10:30 AM

Brunch: 11:00 AM

TALUS Spirits & Sustenance

10914 Cumberland Dr

Papillion, NE 68046

Chef – Aron Mackevicius

General Manager – Robyn Poloncic Davis

Brunch

Bloody Mary's, Mimosa's, Quaffing Wines from the Branch Cellars

Crispy bacon wrapped Asparagus with honey strawberry glaze

Lox with herbed cheese, spicy caper with an artisan cracker

Raspberry caviar canape with balsamic marinated cucumbers

First Plate

Frittata with prosciutto, broccoli, roasted garlic, herbed eggs, roasted pepper & white potatoes.

2022 Beringer Private Reserve Chardonnay JS96

2010 Felsina Chianti Reserve Classico RP93, WE 93,

Second Plate

Grilled chicken apple avocado toast, fried egg with roasted farm fresh tomato pesto.

2021 Trimbach Reserve Riesling JS93, WS91, WE90

2016 Roserock by Drouhin Eola-Amity Hills Oregon Pinot Noir WS93, WA93

Third Plate

Potato casserole with thick cut bacon lardon with onions, spinach, and Havarti cheese with crispy jalapenos.

2015 Domaine des Bosquets Gigondas Rhone WS93, WA94

2016 Ridge Lytton Springs Dry Creek Valley Zinfandel V95, JD94, JS94, RP92, WS92, W&S91

Fourth Plate

Steak and Brussels puff. Steak with eggs, gruyere cheese, crispy Brussels with a macerated strawberry topping.

2015 Barde-Haut St. Emilion JD95, JS95, WS93, RP92

2015 Hall Coeur WS94, WE91

Fifth Plate

Breakfast cheesecake, house made lemon curd with toasted almonds and cherries.

2011 Doisy Vedrines Sauterne WS96, WA95

Casual Attire

Use the online reservation system to guarantee your spot. Reservations due by September 17, 2024

120.00 per person

Event Producer: Mike and Rhonda Wilke

President: Mike Wilke