

International Wine & Food Society

Council Bluffs Branch



V Mertz Restaurant

1022 Howard Street, Omaha, NE 68102

February 26, 2012 6:00 PM Quaffing 6:30 PM Dinner
Men – Jacket no Tie Women – City Sheik Wear your Medallion
Cost \$100 Per Person Guest Welcome

Quaffing

Assorted Cheeses and Accompaniments
2010 Case Ibidini Insolia - Sicily, Italy



Snap Pea Soup

Brioche Toast, Beef Lardon
2010 Alois Lageder Müller Thurgau – Alto Adige, Italy



“Old Chatham” Camembert En Croute

Fig, Prune, Balsamic Reduction
2008 Inama Carmenere - Veneto, Italy



Shaved Asparagus & Fennel Salad

Asparagus, Fennel, Almond, Blood Orange Granité
2010 Domaine Guy Allion Sauvignon Blanc – Touraine, France



“Dakota Harvest” Leg of Lamb

Blueberry, Cauliflower, Pine, Walnut
2008 K Vintners “Milbrandt” Syrah – Wahluke Slope, Washington



Chocolate “Torchon”

Cashew, Chestnut, Cognac, Brown Butter Ice Cream, Smoked Sea Salt
'09 Domaine La Tour Vieille – Banyuls, France

Organized by Council Bluffs Branch Member - David Hayes President - Patti Hipple

Proprietor David Hays Head Chef Jon Seymour Pastry Chef Greg Pearsall
Certified Sommeliers David Eckler, Matthew Brown, Chris Walter



Mail check to Patti Hipple

3101 Washington St. – Office, Bellevue, NE 68005
No later than February 18, 2012 Questions 402-677-1627