

International Wine & Food Society

Council Bluffs Branch

President's Holiday Dinner

Omaha Press Club

1620 Dodge Street Omaha, NE 68102

Executive Chef – Steve Villamonte



Dec 1, 2012

6:30 P.M. Quaffing

Dinner 7:00 P.M



Menu

Hors de oeuvres

Seared Beef Tenderloin Onion Marmalade, Maytag Blue Cheese Rosemary Crostini

Mini Crab Cake with Cajun Remoulade

NV Gruet Blanc De Noirs Sparkling Wine WS 90/Top 100



OPC's Famous Thunderbird

Served in a parmesan cup & topped with roasted garlic sea scallops

2010 Chateau Pouilly Fume Les Chailloux Silex WA 91

2011 Lafage Novellum Chardonnay WA 90



Classic Russian Borscht

2010 Melville Verna's Pinot Noir WA 91

2008 Arbor Brook Pinot Noir WA91



Passion Fruit Sorbet



Entrée

Pan Seared Duck

Presented with a blackberry gastrique and Vidalia onion confit

Or

Roasted Beef Tenderloin with Classic Bernaise

2000 Chateau La Louviere WA 90 2000 Chateau Grand Pontet WA 92



Gateau Riche Chocolate Mousse Framboise with a Signature Press Club Truffle

Taylor Fladgate 10 Year Tawny Port WS 91

Violinist: Richard L. Ness



President: Patti Hipple **Producers:** Patti Hipple & Todd Lemke

Cost: \$110 Members & Guests **Dress:** Suite/Black Tie Optional—Wear your Medallion

Mail check payable to IWFS-CB to Patti Hipple at 3101 Washington St.-Office, Bellevue, NE 68005
by November 24. Email your choice of entrée to stephenhipple@hotmail.com